

FBM A215: QUANTITY FOOD PRODUCTION MANAGEMENT

Item	Value
Curriculum Committee Approval Date	10/19/2022
Top Code	130710 - Restaurant and Food Services and Management
Units	2 Total Units
Hours	90 Total Hours (Lecture Hours 18; Lab Hours 72)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	Yes
Basic Skills	Not Basic Skills (N)
Repeatable	No
Grading Policy	Standard Letter (S)

Course Description

Techniques and practice managing individuals responsible for producing quantity food including supervision in planning, organizing, supervising, and controlling food production is discussed. Students will be required to follow the hospitality department dress code standards. Formerly FSM A151. PREREQUISITE: FBM A115 or all of the following; CA A120, CA A124, CA A149. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Plan, organize and manage quantity production in a commercial or institutional production kitchen.

Course Objectives

- 1. Prepare food products in large quantities with emphasis on organization of work including the following production area: a. Range b. Pantry c. Bakery
- 2. Identify standards for products studied in order to properly evaluate like product produced in class.
- 3. Schedule students to laboratory production assignments using production order.
- 4. Prepare food and supply requisitions using production sheet and corresponding recipes
- 5. Supervise students in lab
- 6. Receive all food, supplies and equipment needed in lab utilizing checklist
- 7. Calculate recipe conversions for standardized recipes
- 8. Calculate all food cost, food cost % and cost per portion
- 9. Identify different types of production systems
- 10. Identify the role of the supervisor/manager
- 11. Prepare documents and implement procedures for: a. Service b. Storage of leftovers

Lecture Content

Definition and components of standardized recipes Recipe and procedure development Techniques and terminology Quality standards Principles of work simplification techniques Delegation and team building

Familiarize students with the responsibilities of the production supervisor
 Implement a menu Complete production order using master menus
 Complete a food and supply requisition using production order Complete production records on food production consumption and disposition of leftovers Supervise staff Schedule students according to production needs and class scheduling criteria Review individual work organization and requirements Service of food Portion control in preparation and service of food Requirements are utilized for the service of each food item Attractiveness of food and garnishes Correct temperature of food utilizing ServSafe standards Control equipment materials and food cost Raw food cost and cost per portion of standardized recipes Calculate recipe conversions for standardized recipes Research studies as appropriate; plate waste customer acceptance and yields Emergency planning Identify appropriate methods to utilize leftovers List alternate procedures recipes and menus for an on-premise routine emergency Power failure Lack of ingredients Labor shortages Miscellaneous Identify alternative procedures for food production under alternate off-premise or adverse conditions Production systems Components of a production system Types of production systems Scratch Convenience Combination Role of equipment in a quantity production system Role of computers in production kitchens

Lab Content

Application of work simplification techniques Team building Supervise staff Verify individual students ability safely operate and clean all equipment Verify individual students ability to organize their work stations and incorporate principles of work simplification Verify that students maintain ServSafe sanitary food preparation procedures and standards Coordinate preparation and service times Utilize portion control in preparation and service of food Verify correct requirements are utilized for the service of each food item Verify attractiveness of food and garnishes when Maintain temperature of food utilizing ServSafe standards Food cost Raw food cost and cost per portion of standardized recipes Check out all food supplies and equipment Maintain records of food production service and leftovers Conduct research studies as appropriate; plate waste, customer acceptance, and yields Preparation and evaluation of food products Prepare food as assigned: Pantry: salads sandwiches breakfast items etc. Range: soups sauces meat fish and poultry vegetables etc. Bakery: breads pastries cakes cookies etc. Convenience foods Prepare and complete standards for evaluating standardized recipes Procedures for food production under alternate off-premise or adverse conditions Lack of ingredients Labor shortages Equipment failure Equipment use in a quantity production system

Method(s) of Instruction

- Lecture (02)
- DE Live Online Lecture (02S)
- Lab (04)
- DE Live Online Lab (04S)

Instructional Techniques

Lecture, lab practice, and class discussion

Reading Assignments

Students will spend a minimum of one hour per week reading assigned text and materials.

Writing Assignments

Students will complete all appropriate paperwork for managers packet, lab reports, and take home project. Production competency is evaluated during lab.

Out-of-class Assignments

A minimum of one hour per week will be spent on assigned take-home project and lab reports.

Demonstration of Critical Thinking

Student evaluation is based on quizzes, exams (midterm and final), completion of managers report and supporting materials, lab reports, lab performance, take home project, and class attendance.

Required Writing, Problem Solving, Skills Demonstration

Students will complete all appropriate paperwork for managers packet, lab reports, and take home project. Production competency is evaluated during lab.

Eligible Disciplines

Culinary arts/food technology (food service, meat cutting, baking, waiter/ w...: Any bachelors degree and two years of professional experience, or any associate degree and six years of professional experience.

Textbooks Resources

1. Required Lynch, Francis, T. . The Book of Yields, 8th ed. Wiley, 2012

Rationale: Only product on market that provides yield information for more than 1,250 raw food ingredients.

Other Resources

1. Student supplied knife kit to include Chef knife, paring knife vegetable peeler, measuring spoon, wire whisk, black marking pen, sharpening steel, and carrying case. 2. Student supplied uniform: Chef coat, checkered pants, neckerchief, apron, side towel, hat, and work shoes.