

COURSE OUTLINE

HMGT-220 Food Preparation II 3 Semester Hours

HOWARD COMMUNITY COLLEGE

Description

This is an advanced course in food preparation that covers international cuisine and theme menus. It builds on the skills acquired in HMGT-120. Students will learn to plan menus, write recipes that incorporate established food safety standards, schedule labor and production, and execute meals for up to 50 customers. Prerequisite: HMGT-120. (2 hours lecture, 3 hours lab)

Overall Course Objectives

Upon completion of this course, the student will be able to:

1. Demonstrate acceptable sanitation and food handling procedures as presented in HMGT-120.
2. Accurately apply the chemical, bacteriological, biochemical and culinary terms employed in the area of food preparation.
3. Perform advanced skills in handling common and unique kitchen utensils and tools.
4. Appropriately use commercial kitchen equipment and prepare effective written instructions for employee training.
5. Produce quality foods using recipe cards and other references.
6. Analyze the scientific principles applied to food preparation.
7. Demonstrate safe food preparation methods for selected products.
8. Analyze and write recipes to incorporate established food safety standards.
9. Evaluate the quality of food products against established standards.
10. Utilize food production schedules and final product evaluation through use and development of proven procedures and criteria as applied to a specific menu.
11. Demonstrate a professional attitude and team spirit through kitchen production activities as a follower and as a leader.

Major Topics

- I. Menu planning for commercial food production
- II. World cuisines and their impact on American cookery
- III. Plate presentations
- IV. Hors d'oeuvres and appetizers
- V. Principles of meat cookery
- VI. Principles of poultry cookery
- VII. Principles of seafood cookery
- VIII. Principles of game cookery
- IX. Principles of charcuterie
- X. Sandwich making
- XI. Special event menu planning

Course Requirements

Grading/exams: Grading procedures will be determined by the individual faculty member but will include the following: written tests, class projects and papers, and functional ability.

Other Course Information

- This course will include experience in a food preparation site.
- Field trips to culinary food show competitions for observation or participation will also be included.