

## **Course Description**

### **FSS1204C | Food Production 2 | 3.00 credits**

This is a lab course in which students will reinforce the skills that they learned in Production 1. Students will learn cooking methods, knife skills, and applied principles of cooking techniques. The course will emphasize portion control, work plans, and organization and production schedules. This course reviews stock and sauce making, explores modern cooking methods, the use of applicable equipment, and regional and nutritional cooking. Pre-requisites: FSS1200 and FSS1202L

### **Course Competencies:**

**Competency 1:** The student will understand the advanced principles of food preparation and production by:

1. Outlining the procedure for writing a standardized recipe
2. Preparing written requisitions for recipes
3. Applying knowledge of regulations relating to safety and sanitation in the kitchen
4. Communicating effectively to facilitate understanding and performance on the job
5. Demonstrating mastery of measurements and conversions

**Competency 2:** The student will acquire the knowledge, principles, and skills necessary for quantity food preparation, production, and presentation by:

1. Developing an understanding of catering production vs. restaurant production
2. Preparing a 3-course meal using standardized recipes utilizing multiple cooking, knife skills, timing criteria, and presentation techniques emphasizing teamwork and critical thinking skills
3. Preparing a cooking demonstration utilizing sustainability food and energy knowledge and sources for digital video recording and critique
4. Solving urgent timing problems and making informed decisions
5. Applying the concepts of producing quality work and meeting performance standards
6. Demonstrating the ability to assume responsibility for decisions and practice stress management techniques
7. Showing support for an organization's chain of command

**Competency 3:** The student will learn essential kitchen maintenance functions by:

1. Maintaining maintenance logs
2. Performing preventative maintenance on kitchen equipment and utensils per manufacturing specifications
3. Assembling equipment according to manufacturer's safety guidelines
4. Disassembling equipment following proper safety guidelines
5. Analyzing energy consumption, establishing an energy conservation program, and developing energy survey/audit practices
6. Interpreting and applying procedures from equipment manuals
7. Demonstrating a general understanding of the mechanical systems in atypical foodservice establishments, including electrical, plumbing, and air conditioning

### **Learning Outcomes:**

- Solve problems using critical and creative thinking and scientific reasoning
- Formulate strategies to locate, evaluate, and apply information
- Demonstrate knowledge of diverse cultures including global and historical perspectives