

4. Demonstrate the basic knowledge necessary for understanding culinary preparation.

5. Demonstrate proficiency in hot food preparation.

6. Demonstrate proficiency in Garde Manger.

7. Demonstrate proficiency in the pastry.

C. Basic Culinary Knowledge

1. Use of Temperature
2. Emulsion
3. Seasoning
4. Food Presentation
5. Fats, Oils, Dairy Products and Eggs

D. Hot Food Preparation

1. Fruits, Vegetables, Tubers and Grains in cooking hot entrees
2. Stocks, Soups & Sauces
3. Meats, Poultry & Seafood
4. Breakfast entrees

E. Garde Manger

1. Salads, Cold Sauces and Gelatins
2. Hors D'Oeuvres, Appetizers and Sandwiches

F. Pastry

1. Principles of Baking
2. Yeast Breads, Quick Breads and Pastry Dough
3. Cakes, Frostings and Fillings

VII: EQUIPMENT AND MATERIALS:

- A. Routine Classroom Materials
- B. Food Supplies
- C. Kitchen Equipment, Utensils, Apron

VIII: TEXT:

Text:

Chesser, Jerald W. CEC, CCE. The Art and Science of Culinary Preparation. USA. The Educational Institute of the American Culinary Foundation Inc., 1992

Reference:

Strianese, Anthony J. and Strianese, Pamela P. Math Principles for Food Service Occupations. USA. Delmar Thomson Learning, 2001.

IX: METHOD OF INSTRUCTION:

- A. Lecture
- B. Demonstration
- C. Performance of Tasks
- D. Discussion
- E. Field Trips
- F. Guest Speaker
- G. TV/VCR/DVD Player
- H. Projector/Projector Screen

X: METHOD OF EVALUATION:

The components included in the computation of the final grade are:

Components	Weight
Quizzes/Tests	20%
Mid Term Exams	20%
Final Exams.....	20%
Projects/Assignments.....	10%
Laboratory Participation...	30%

	100%

Transmutation of percentage to letter grade is as follows:

Weight	Letter Grade
90% - 100%	A
80% - 89%	B
70% - 79%	C
65% - 69%	D
0% - 64%	F

TASK LISTING SHEET

TH 101 - Food Production Credits: 2 1 48
 & Sanitation Lec. Lab. Total Lab. Hrs.

Identify each laboratory objective below
 and list its accompanying tasks.

		Total hours for each objective
1,2,5	Sharpen set of knives. Use the knives to cut vegetables in a variety of styles. use the knife to cut vegetables and produce a salad.	3
1 - 5	Produce a breakfast menu including entree's from poultry, quick breads and meats.	3
1 - 4	Produce a variety of stocks i.e., beef, chicken, fish and other different styles of soups.	3
1 - 4	Produce a lunch or dinner menu using meat and a sauce with a side of fresh sauted vegetables.	6
5 , 6	Prepare a variety of yeast breads and quick breads.	6
5 , 6	Make a selection of sandwiches using freshly baked breads.	6
5 , 6	Make a sponge cake and demonstrate a variety of desserts based on the cake.	6
1 - 6	Prepare a complete 5 course meal.	9
1 - 6	Prepare buffet dinner for possible symposium of faculty and administration.	6
	TOTAL HOURS	48

Palau Community College
TH 101 – Food Production and Sanitation
Course Learning Outcomes

During the course experience, the course learning outcomes (CLOs) will be assessed through the use of signature assignments. A rating scale will be used to determine the student's proficiency level of each CLO using specifically aligned assignments. The numerical ratings of 4,3,2, and 1 are not intended to represent the traditional school grading system of A,B,C,D, and F. The descriptions associated with each of the numbers focus on the level of student performance for each of the course learning outcomes listed below.

Rating Scale: 4 Outstanding 2 Developing
 3 Proficient 1 Emerging

CLO 1. Laboratory: Maintain and clean laboratory room premises and receive and store laboratory supplies.

1. Identify the appropriate chemicals, tools and equipment and their uses for cleaning and sanitizing laboratory room premises.
2. Enumerate OSHA requirements for spraying, bending, lifting, carrying, and using equipment in laboratory room premises.
3. Clean, sanitize and store cleaning equipments.
4. Receive delivery of laboratory supplies and store supplies using the FIFO method.
5. Apply the principles of stock control and classify food items for storage segregation.

Outstanding 4	Perform all skills above and can differentiate work to be done to save time and effort for excellent work flow.
Proficient 3	Perform all skills above with minimal supervision and can differentiate work to be done to save time and effort for good work flow.
Developing 2	Perform all skills listed above with constant supervision and can sometimes differentiate work to be done to save time and effort for work flow.
Emerging 1	Requires considerable instruction to do the skills listed above and need close supervision. Student does not differentiate work to be done to save time and effort for work flow.

CLO 2. Safe Food Handling Practices: Demonstrate personal hygiene, and sanitation procedures to prevent the spread of food borne pathogens.

Outstanding 4	Identify different food borne pathogens and explain the basics of safe food handling practices: personal hygiene and cooking temperatures. Follows safe food handling practices to prevent the spread of food borne pathogens.
Proficient 3	Identify different food borne pathogens and can explain the basics of safe food handling practices: personal hygiene and cooking temperatures. With minimal supervision, always follows safe food handling practices to prevent the spread of food borne pathogens.
Developing 2	Identify different food borne pathogens and can explain the basics of safe food handling practices: personal hygiene and cooking temperatures. With constant supervision, can follows safe food handling practices to prevent the spread of food borne pathogens.
Emerging 1	Identify some food borne pathogens and can explain the basics of safe food handling practices: personal hygiene and cooking temperatures. With constant supervision and considerable additional instruction, student usually follows safe food handling practices to prevent the spread of food borne pathogens.

CLO 3. Menus: Organize and prepare balanced menus for breakfast, lunch and dinner, 5-course meals and buffets. Apply “Mise en Place” in food preparation.

1. Organize and prepare balanced menus for breakfast, lunch and dinner, a 5-course meal and a buffet dinner.
2. Applies environmental considerations in specific food preparation.
3. Applies “Mise en Place” in food preparation.
4. Prioritize work plan.

Outstanding 4	Perform all skills listed above.
Proficient 3	Perform all skills listed above with minimal supervision.
Developing 2	Perform all skills listed above with constant supervision.
Emerging 1	Perform all skills listed above with constant supervision and considerable additional instruction.

CLO 4. “ Hot Food”: Demonstrate proficiency in hot food preparation and presentation.

1. Prepares a variety of stocks, sauces and soups.
2. Identifies and prepare vegetables, fruits and starch dishes.
3. Select and prepares meat, poultry and seafood.
4. Serves prepared meat, poultry, fish and shellfishes with appropriate sauces and condiments.
5. Follows standard temperature in presenting “ Hot Food Hot”.

Outstanding 4	Perform all skills listed above.
Proficient 3	Perform all skills listed above with minimal supervision.
Developing 2	Perform all skills listed above with constant supervision.
Emerging 1	Perform all skills above with constant supervision and considerable additional instruction. .

CLO 5. “ Cold Food “: Demonstrate proficiency in cold food preparation and presentation.

1. Prepares salads, cold sauces and gelatins.
2. Prepares “hors d’ oeuvres and appetizers.
3. Prepares a variety of sandwiches with freshly baked breads.
4. Arranges all dishes with appropriate sauces and garnishes for proper presentation.
5. Follows standard temperature in presenting cold food cold.

Outstanding 4	Perform all skills listed above.
Proficient 3	Perform all skills listed above with minimal supervision.
Developing 2	Perform all skills listed above with constant supervision.
Emerging 1	Perform all skills listed above with constant supervision and considerable additional instruction.

CLO 6. "Hot and Cold Desserts": Demonstrate proficiency with dessert preparations and presentation.

- a. Knows and uses the principles of baking.
- b. Prepares pastries, frostings and fillings.
- c. Arranges desserts on a serving plate and decorates with appropriate garnishes.
- d. Prepares hot and cold desserts.

Outstanding 4	Perform all skills listed above.
Proficient 3	Perform all skills listed above with minimal supervision.
Developing 2	Perform all skills listed above with constant supervision.
Emerging 1	Perform all skills listed above with constant supervision and considerable additional instruction.

I certify that the student has completed all the competencies in this course and has achieved ratings as shown in each respective competency.

Instructor's Signature

Date