

**Common Course Outline for:**

Hospitality Management (HSMA 1143) Business Management (BUSN 1153)  
"Principles of Food Production and Sanitation"

**A. Course Description**

1. Number of credits: 4
2. Lecture hours per week: 4  
Lab hours per week: None
3. Prerequisites: None
4. Co-requisites: None
5. MnTC Goals: None

Students are given hands-on laboratory experiences in all major food production areas. Lectures and assignments allow students to bridge the gap of food production with operating profitable food service and restaurant entities.

**B. Date last reviewed:** May, 2016

**C. Outline of Major Content Areas**

1. Laboratory responsibilities
2. Safety, sanitation, and food preparation process.
3. The cooking process including dry, moist, convection and radiation.
4. Standardization of recipes and measurements.
5. Stocks, soups, and bases.
6. Thickening agents and sauces.
7. Vegetable cooking
8. Meat, poultry, fish, seafood and game cooking
9. Baking processes for yeast and quick breads.

**D. Course Learning Outcomes**

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

1. Understand proper kitchen conduct and responsibilities.
2. Identify kitchen organization.
3. Comprehend use of herbs and spices.
4. Apply use of kitchen equipment and utensils.
5. Possess knowledge of cooking principles and heat transfer.
6. Apply menu design for optimum profit potential.
7. Apply and analyze baking processes.
8. Calculate food/labor costs.
9. Develop, organize, prepare and serve a 5-course menu within a group setting.

**E. Methods for Assessing Student Learning**

The instructor will choose from a combination of evaluation procedures including exams, quizzes, field trips, papers, case studies, site evaluations.

**F. Special Information:** None