

CRM R102B: INSTITUTIONAL FOOD PRODUCTION MANAGEMENT

Originator

ahart

College

Oxnard College

Discipline (CB01A)

CRM - Culinary Arts & Restaurant Mgt

Course Number (CB01B)

R102B

Course Title (CB02)

Institutional Food Production Management

Banner/Short Title

Institutional Food Prod. Mgmt

Credit Type

Credit

Start Term

Fall 2021

Catalog Course Description

The course provides advanced study and laboratory experience of food preparation management for the continuing student. Students will apply advanced knowledge in kitchen organization and supervision of food service workers emphasizing high production standards. Students will learn recipe standardization, portion control, and food service sanitation. Students will also receive experience in food service operations management.

Taxonomy of Programs (TOP) Code (CB03)

1306.30 - *Culinary Arts

Course Credit Status (CB04)

D (Credit - Degree Applicable)

Course Transfer Status (CB05) (select one only)

B (Transferable to CSU only)

Course Basic Skills Status (CB08)

N - The Course is Not a Basic Skills Course

SAM Priority Code (CB09)

C - Clearly Occupational

Course Cooperative Work Experience Education Status (CB10)

N - Is Not Part of a Cooperative Work Experience Education Program

Course Classification Status (CB11)

Y - Credit Course

Educational Assistance Class Instruction (Approved Special Class) (CB13)

N - The Course is Not an Approved Special Class

Course Prior to Transfer Level (CB21)

Y - Not Applicable

Course Noncredit Category (CB22)

Y - Credit Course

Funding Agency Category (CB23)

Y - Not Applicable (Funding Not Used)

Course Program Status (CB24)

1 - Program Applicable

General Education Status (CB25)

Y - Not Applicable

Support Course Status (CB26)

N - Course is not a support course

Field trips

Will not be required

Grading method

Letter Graded

Alternate grading methods

Student Option- Letter/Pass

Pass/No Pass Grading

Does this course require an instructional materials fee?

No

Repeatable for Credit

No

Is this course part of a family?

No

Units and Hours

Carnegie Unit Override

No

In-Class

Lecture

Minimum Contact/In-Class Lecture Hours

35

Maximum Contact/In-Class Lecture Hours

35

Activity

Laboratory

Minimum Contact/In-Class Laboratory Hours

105

Maximum Contact/In-Class Laboratory Hours

105

Total in-Class**Total in-Class****Total Minimum Contact/In-Class Hours**

140

Total Maximum Contact/In-Class Hours

140

Outside-of-Class**Internship/Cooperative Work Experience**

Paid

Unpaid

Total Outside-of-Class**Total Outside-of-Class****Minimum Outside-of-Class Hours**

70

Maximum Outside-of-Class Hours

70

Total Student Learning**Total Student Learning****Total Minimum Student Learning Hours**

210

Total Maximum Student Learning Hours

210

Minimum Units (CB07)

4

Maximum Units (CB06)

4

Prerequisites

CRM R102A

Limitations on Enrollment

Current negative TB test or chest x-ray

Possession of ServSafe Certification or equivalent

Entrance Skills**Entrance Skills**

Students must be able to set up and breakdown a station and help others do so as well, students must be able to scale a recipe to large or small portions and help others do this as well.

Prerequisite Course Objectives

CRM R102A-Demonstrate safe basic hand tool and equipment operation using correct methods

CRM R102A-Utilize standard weights and measures to demonstrate proper scaling and measurement techniques

Requisite Justification**Requisite Type**

Prerequisite

Requisite

CRM R102A

Requisite Description

Course in a sequence

Level of Scrutiny/Justification

Content review

Student Learning Outcomes (CSLOs)**Upon satisfactory completion of the course, students will be able to:**

- | | |
|---|--|
| 1 | Upon successful completion of this course, students will be able to demonstrate the ability to implement and analyze production control. |
| 2 | Upon successful completion of this course, students will be able to operate different types of specialized equipment within a food service organization. |
| 3 | Upon successful completion of this course, students will be able to utilize standardized recipes and recipe conversion for quantity food service. |

Course Objectives**Upon satisfactory completion of the course, students will be able to:**

- | | |
|---|--|
| 1 | Operate different types of specialized equipment within a food service organization |
| 2 | Utilize standardized recipes and recipe conversion for quantity food service |
| 3 | Organize and assist in managing a food service operation |
| 4 | Demonstrate the ability to issue and rotate food items in a safe and profitable manner |
| 5 | Demonstrate safe food handling practices |
| 6 | Implement and analyze production control |
| 7 | Demonstrate recipe standardization, portion control, and food service sanitation |

Course Content**Lecture/Course Content**

1. Management
 - a. Volume Food Service: Past, Present, and Future
 - b. Management Structures and Functions
 - c. Personnel Management
 - d. History, Composition, and Functions of Food
 - e. Newer Forms of Food Preparation
 - f. Preparation Techniques and Terminology
 - g. Facilities, Tools, and Equipment
 - h. Menus and Recipes
 - i. Purchasing and Storage
 - j. Sanitation and Safety
 - k. Beverage Management and Service
2. Preparation and Service
 - a. Pantry Items and Salads
 - b. Soups and Sauces
 - c. Meat, Poultry, and Fish
 - d. Vegetables and Fruits
 - e. Eggs, Cheese, Milk, and Cereals
 - f. Bakery Products
 - g. Spices, Condiments, and Fats
 - h. Service and Merchandising

Laboratory or Activity Content

1. Prepare Pantry Items and Salads
2. Prepare Soups and Sauces
3. Prepare Meat, Poultry, and Fish
4. Prepare Vegetables and Fruits
5. Prepare Eggs, Cheese, Milk, and Cereals
6. Prepare Bakery Products
7. Execute daily menu in the kitchen for service in the Café

Methods of Evaluation

Which of these methods will students use to demonstrate proficiency in the subject matter of this course? (Check all that apply):

Written expression

Methods of Evaluation may include, but are not limited to, the following typical classroom assessment techniques/required assignments (check as many as are deemed appropriate):

Essays
Projects
Problem-Solving Assignments
Quizzes

Instructional Methodology

Specify the methods of instruction that may be employed in this course

Audio-visual presentations
Class discussions
Distance Education
Group discussions
Guest speakers
Lecture

Describe specific examples of the methods the instructor will use:

1. Instructor will use powerpoint presentations as well as open sourced resources like youtube videos for audio-visual presentations.
2. Virtual discussions will be utilized in distance education scenarios and guided topic discussions will be used while in person lectures are conducted.
3. Guest speakers like local chefs and restaurateurs will be used either via zoom for DE or in person for onsite lectures.
4. Students will view demos in labs and replicate dishes as laboratory activities
5. Lectures via zoom will be used for DE scenarios or on site lectures following the most recently adopted book.

Representative Course Assignments**Writing Assignments**

1. Workbook assignments from related text, required text and term projects relating to food preparation management

Critical Thinking Assignments

1. Students are given hypothetical scenarios pertaining to management issues for example labor percentages and cost of goods and come up with viable solutions.

Reading Assignments

1. Students will be assigned weekly readings in professional journals and magazines, such as Food Service Director, and Culinary Review.

Other assignments (if applicable)

1. Participation in various college-sponsored food service activities

Outside Assignments**Representative Outside Assignments**

1. Outside assignments may include research on existing restaurants in the area or interviews with local chefs.

District General Education

A. Natural Sciences

B. Social and Behavioral Sciences

C. Humanities

D. Language and Rationality

E. Health and Physical Education/Kinesiology

F. Ethnic Studies/Gender Studies

CSU GE-Breadth

Area A: English Language Communication and Critical Thinking

Area B: Scientific Inquiry and Quantitative Reasoning

Area C: Arts and Humanities

Area D: Social Sciences

Area E: Lifelong Learning and Self-Development

Area F: Ethnic Studies

CSU Graduation Requirement in U.S. History, Constitution and American Ideals:

IGETC

Area 1: English Communication

Area 2A: Mathematical Concepts & Quantitative Reasoning

Area 3: Arts and Humanities

Area 4: Social and Behavioral Sciences

Area 5: Physical and Biological Sciences

Area 6: Languages Other than English (LOTE)

Textbooks and Lab Manuals

Resource Type

Textbook

Classic Textbook

No

Description

World of Culinary Management, The: Leadership and Development of Human Resources (What's New in Culinary & Hospitality) 6th Edition

ISBN-10 : 9780134484464

ISBN-13 : 978-0134484464

Publisher : Pearson; 6th edition (2017) Boston, Mass.

Resource Type

Other Instructional Materials

Description

Knife set uniform.

Distance Education Addendum**Definitions****Distance Education Modalities**

Hybrid (51%–99% online)

Hybrid (1%–50% online)

100% online

Faculty Certifications

Faculty assigned to teach Hybrid or Fully Online sections of this course will receive training in how to satisfy the Federal and state regulations governing regular effective/substantive contact for distance education. The training will include common elements in the district-supported learning management system (LMS), online teaching methods, regular effective/substantive contact, and best practices.

Yes

Faculty assigned to teach Hybrid or Fully Online sections of this course will meet with the EAC Alternate Media Specialist to ensure that the course content meets the required Federal and state accessibility standards for access by students with disabilities. Common areas for discussion include accessibility of PDF files, images, captioning of videos, Power Point presentations, math and scientific notation, and ensuring the use of style mark-up in Word documents.

Yes

Regular Effective/Substantive Contact**Hybrid (1%–50% online) Modality:**

Method of Instruction	Document typical activities or assignments for each method of instruction
Synchronous Dialog (e.g., online chat)	A set time each week may be provided when the instructor is available for synchronous chat to answer questions. Any Live meetings these will be recorded and provided to students in order to give equal access to any students would were not able to attend.
Asynchronous Dialog (e.g., discussion board)	Regular use of asynchronous discussion boards will encourage various types of interaction and critical thinking skills among all course participants. Questions and topics posed will allow students to discuss, compare and contrast, identify, and analyze elements of the course content. Other discussion boards may be used for Q&A and general class discussion by students and instructor to facilitate student success and strengthen student learning outcomes.
Other DE (e.g., recorded lectures)	Students will participate in discussions via canvas with peers.

Hybrid (51%–99% online) Modality:

Method of Instruction	Document typical activities or assignments for each method of instruction
Synchronous Dialog (e.g., online chat)	A set time each week may be provided when the instructor is available for synchronous chat to answer questions. Any Live meetings these will be recorded and provided to students in order to give equal access to any students would were not able to attend.

Asynchronous Dialog (e.g., discussion board)	Regular use of asynchronous discussion boards will encourage various types of interaction and critical thinking skills among all course participants. Questions and topics posed will allow students to discuss, compare and contrast, identify, and analyze elements of the course content. Other discussion boards may be used for Q&A and general class discussion by students and instructor to facilitate student success and strengthen student learning outcomes.
Other DE (e.g., recorded lectures)	Students will participate in discussions via canvas with peers.
100% online Modality:	
Method of Instruction	Document typical activities or assignments for each method of instruction
Synchronous Dialog (e.g., online chat)	A set time each week may be provided when the instructor is available for synchronous chat to answer questions. Any Live meetings these will be recorded and provided to students in order to give equal access to any students would were not able to attend.
Asynchronous Dialog (e.g., discussion board)	Regular use of asynchronous discussion boards will encourage various types of interaction and critical thinking skills among all course participants. Questions and topics posed will allow students to discuss, compare and contrast, identify, and analyze elements of the course content. Other discussion boards may be used for Q&A and general class discussion by students and instructor to facilitate student success and strengthen student learning outcomes.
Other DE (e.g., recorded lectures)	Students will participate in discussions via canvas with peers.

Examinations

Hybrid (1%–50% online) Modality

Online
On campus

Hybrid (51%–99% online) Modality

Online
On campus

Primary Minimum Qualification

CULINARY ARTS/FOOD TECHNOLOGY

Review and Approval Dates

Department Chair

09/15/2020

Dean

09/15/2020

Technical Review

10/28/2020

Curriculum Committee

10/28/2020

DTRW-I

MM/DD/YYYY

Curriculum Committee

12/09/2020

Board

MM/DD/YYYY

CCCCO

MM/DD/YYYY

Control Number

CCC000588930

DOE/accreditation approval date

MM/DD/YYYY