

Syllabus

HSP 112 : Advanced Foods

Three Rivers Community College
Mohegan Campus
Norwich CT 06360

Instructor: David Miguel CEC, CCE

Office Hours: Tuesday 4:00-7:30 pm

Office: TRCC Kitchen

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Spring 2016

Three Rivers Community College

Course Syllabus

1. TITLE AND NUMBER: HM 112 Advanced Foods

2. DESIGNATION:

a. Elective _____ Type _____

b. Required X Program: Hospitality Management

3. PREREQUISITE: None

4. COURSE DESCRIPTION: This Course will expose the students to the world of food service management. Here you will learn the basics of stocks, sauces soups, cooking methods, baking and menu planning. You will also serve as a support staff for the college cafeteria.

5. OBJECTIVES:

- a) The students will learn and practice team work and professionalism that is practiced in any food service environment.
- b) The students will, upon learning a facet of this course, produce a finished products our public dining room/cafeteria.
- c) The students will practice sanitation and kitchen safety at all times.
- d) When possible, students may take field trips to area establishments and catering halls.
- e) Students will cost menu items on a weekly basis using the industry standard food costing procedures.

6. REQUIRED TEXT

Professional Cooking - Wayne Gisslen, 8th edition. James Wiley and Sons

7. GRADES and QUALITY POINTS

A = 4.0

A- = 3.7

B+= 3.3

B = 3.0

B- = 2.7
C+= 2.3
C = 2.0
C- = 1.7
D+= 1.3
NC No Credit

8. METHOD of EVALUATION:

Students will receive grades based on the following:

Attendance/Homework 45%

Unit Costing Tests (2) 20%

Food Cooking Techniques Test 10%

Final Project 25%

NOTE: Due to the nature of this hands on class, **if three classes are missed, the student will be will be required to make up the entire class**

9. College Withdrawal Policy

A student who finds it necessary to discontinue a course must complete a withdrawal form in the Registrar's office at the time of withdrawal. Students may withdraw from class anytime during the first ten weeks without being in good standing or obtaining prior Students who do not withdraw, but stop attending will be adversely affect the good standing status of the student receiving the grade. Eligibility for refund of tuition is based upon date of withdrawal when received by the Registrar. Verbal withdrawals cannot be accepted.

10. Disability Statement

Students with Disabilities

Three Rivers Community College welcomes students with disabilities. Services for students with disabilities are coordinated through the Counseling Center. In accordance with federal law, students with documented disabilities may request reasonable accommodations. Students are required to submit a Self Disclosure Form, provide documentation, and meet with a Disability Service Provider before the start of the semester, if possible. Please call the Counseling Center at (860) 383-5217 for more information

Contact Information

Phone: (860) 383-5217

Location: Room A-119

Hours: Monday through Friday (excepting major holidays) 8:30am to 5:30pm

Course Schedule

Tuesdays

January 26 Review Cooking Techniques and Discuss Class Expectations

February 2 Review and Discuss Chapter: 5, Food Costing. Assignment

February 9 Assignment Due. Costing. **Cooking Techniques Test**

February 16 Test- Food Costing, Production

February 23 Production, Costing

March 1 Production, food costing/yield, cooking yield assignment.

March 8 assignment due. Production, costing. **Cooking Yield, Measurement Test**

March 15 Spring Break, be safe

March 22 Menu Planning, Empty Bowl Project

March 29 Empty Bowl Assignments, Choices

April 5 Production, Food Costing. **Test**

April 12-TBD

April 19- Production

April 26 Production, Costing Assignment

May 5 Production,

May 12 Projects due