

# 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

TRCC e-mail [DMiguel@trcc.commnet.edu](mailto:DMiguel@trcc.commnet.edu)

Grasso Tech: 441-0362 M-F 7:15-2:45  
e- mail [david.miguel@ct.gov](mailto:david.miguel@ct.gov)

Spring 2014

# 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 product 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.

**6. REQUIRED TEXT**

Professional Cooking - Wayne Gisslen, 6th 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:

<u>Attendance/Homework</u>	45%
<u>Unit Tests (3)</u>	30%
<u>Final Exam</u>	25%

**NOTE: If three classes are missed, the student will be will be required to make up the entire course.**

## **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 28 Welcome/ Class overview /Kitchen inventory

February 4 Costing theory/ kitchen prep

February 11 /Costing/Prep

February 18 **Test I batch costing-** Food Costing/prep

February 25 Baking/ prep/costing/inventory

March 4 Menu planning

March 11 assignment : menu development St Patrick's  
Prep?

**March 18 Spring Break, be safe**

March 25 Assignment due , Kitchen prep/inventory

April 1 prep/**food prep test II-**

April 8-prep/costing

April 16- no class

April 22 prep/ costing

**Monday 4/29- Soup Prep/Costing**

April 29 prep/costing/inventory/ **test III**

May 7 prep/cost

May 14 **Final Exam**