



# BROWARD COLLEGE COURSE OUTLINE

**LAST REVIEW: 2008-2009**  
*2008-2009*

**NEXT REVIEW: 2013-14**  
*2013-2014*

**STATUS: A**  
*A*

**COURSE TITLE: Quantity of Food Production I**

**COMMON COURSE NUMBER: FSS1203C**

**CREDIT HOURS: 3**

**CONTACT HOUR BREAKDOWN**

*(per 16 week term)*

**CLOCK HOURS:**  
*(Voc. Course ONLY)*

Lecture: **32**                      Lab: **32**

Clinic:                                      Other:

**PREREQUISITE(S): none**

**COREQUISITE(S): none**

**PRE/COREQUISITE(S):**

**COURSE DESCRIPTION** *(750 characters, maximum):*

Student will acquire the fundamental concepts, skills and techniques involved in the management of resources, use of recipes, use and care of equipment, and evaluation of food products. Special emphasis is given to practical demonstrations in breakfast cookery, salads, dressings, cold sauces, sandwiches, and safety and sanitation principles. Student must successfully pass written and practical cooking examination covering a variety of techniques and procedures.

## **UNIT TITLES**

- 1. Recipe design**
- 2. Equipment care**
- 3. Food product evaluation**
- 4. Cookery**

## **EVALUATION:**

Evaluation may include but is not limited to the following:  
Exams, Quizzes, Presentations, Portfolios, Discussions, Class Participation, Attendance, Projects, Co-ops, Practicum, Internships, Externships, and Research Reports.

## **UNITS**

### **Unit 1: Recipe Design**

#### **General Outcome:**

- 1.0 The student shall be able to design and implement a recipe taking into account cost and taste preferences.**

#### **Specific Measurable Learning Outcomes:**

**Upon successful completion of this unit, the student shall be able to:**

- 1.1 Identify differences and similarities between food costing methods.
- 1.2 Distinguish revenue centers from support centers in restaurant organizations.
- 1.3. Explain how control procedures help managers assess recipe goals.
- 1.4. Determine standard recipe yields for food ingredients.

**Common Course Number: FSS1203C**

**Unit 2: Equipment Care**

**General Outcome:**

**2.0 The student shall utilize best practices in equipment care.**

**Specific Measurable Learning Outcomes:**

**Upon successful completion of this unit, the student shall be able to:**

- 2.1 Perform routine maintenance on cutlery.
- 2.2 Describe the importance and function of an purchasing equipment of high quality.
- 2.3 Explain how a system of equipment inventory control points helps managers carry out critical functions on a daily basis.
- 2.4 Identify factors that food and beverage managers should assess when purchasing equipment.

**Common Course Number: FSS1203C**

**Unit 3: Food Product Evaluation**

**General Outcome:**

**3.0 The student shall evaluate food production methods.**

**Specific Measurable Learning Outcomes:**

**Upon successful completion of this unit, the student shall be able to:**

3.1 Calculate a labor utilization rate.

3.2 Analyze trends to estimate food production requirements.

3.3 Describe the importance and function of food production planning.

**Common Course Number: FSS1203C**

**Unit 4: Cookery**

**General Outcome:**

**4.0 The student shall be able to determine appropriate cookery methods.**

**Specific Measurable Learning Outcomes:**

**Upon successful completion of this unit, the student shall be able to:**

- 4.1 Explain how managers determine which cooking methods are appropriate to serve menu operations.
- 4.2 Distinguish baking, broiling, roasting, poaching, searing, and other cooking methods..
- 4.3 Describe how managers use point-of-sale reports as revenue control tools.
- 4.4 Describe some of the ways bartenders, food and beverage preparers can ensure temperate delivery of food products.