

FCS 345
QUANTITY FOOD PURCHASING, PREPARATION AND SERVICE
CREDIT HOURS: 4
SEMESTER: FALL 2007

Class Meets: Online/Blackboard

Instructor: Zaheer Ali Kirmani, PhD, R.D, LD.
Office: Academic Building II, Room 225,
Phone: (936) 294-1245
Fax: (936) 294-4204
Email: hec_zak@shsu.edu
Office hours: Mon and Fri: 9-11 am, Tues: 9-10:00 am

Required Textbooks: Knight, JB and Kotschevar LH. Quantity food Production, Planning and Management. 3rd ed. John Wiley & Sons Inc. 2000.

Course Description:

This course will address the application of established standards, techniques and practices to quantity food production and service. Basic principles of product identification factors, purchasing, receiving, storing, issuing, production and service will be covered. Factors affecting food quality, food costs, and quantity food production as related to the time factor are emphasized. Discussions of generally accepted quantity food management principles and procedures for various types of food service operations will also be the focus. Field and practical application is provided. Laboratory experiences arranged. Prerequisites: FCS 141 or 241.

Course Objectives:

Upon completion of this course, the student should:

1. Identify aspects related to quality food planning following a systems approach as discussed in the textbook
2. Explain the five P's of quality food management after study of the section.
3. Demonstrate information gained from lecture in a university foodservice setting as noted by completed ARA Experiences Forms and ARA Evaluations.
4. Organize and produce flavorful attractive foods in large quantities based on product standards and evaluation.
5. Summarize other information pertinent to the course.
6. Interpret and comply with food safety regulations in the practice setting.
7. Design and implement a hazard-based food safety system.
8. Recognize the importance of proper receiving, storage, and inventory procedures relative to quality and cost control.
9. Calculate the approximate measure and food equivalents and substitutions, and equipment capacity.

10. Calculate food yields between as purchased fresh produce and edible portions after preparation.
11. Apply all principles learned in their chosen field (dietetics, foodservice management and teacher education).
12. Learn fundamental principles that are related to quantity food.
13. Develop specific skills, competencies necessary for the profession or related area.

ACADEMIC DISHONESTY:

All students are expected to engage in all academic pursuits in a manner that is above reproach. Students are expected to maintain complete honesty and integrity in the academic experiences both in and out of the classroom. Any student found guilty of dishonesty in any phase of academic work will be subject to disciplinary action. The University and its official representatives may initiate disciplinary proceedings against a student accused of any form of academic dishonesty including, but not limited to, cheating on an examination or other academic work which is to be submitted, plagiarism, collusion and the abuse of resource materials.

1. If a student is involved in cheating on an exam, that person will receive a grade of "0" on that exam. If a student is involved in cheating on a second exam or the final examination, that student will receive an "F" for the course.
2. If a student is involved in misrepresenting work, the work will receive a "0" or if a student allows someone else to borrowed work, that work will receive a "0". Most work is to be done by the individual student and is not team work unless stipulated. Misrepresented methods can include but are not limited to:
 1. Copying work of another student, (Friends working together should take extra care to have work that is different; so as to not appear to be copied.)
 2. Tracing a drawing of another student,
 3. Plagiarizing published work, (In writing enhanced courses written work is subject to be reviewed through Turn-it-in.com to check for plagiarized work.)
 4. using the computer to generate work that is to be hand generated,
 5. Allowing someone else to complete an assignment or work for the student.

Q-DROPS

A Q-drop is a drop made after the last date for tuition refunds (12th class day for fall/spring; 4th class day for summer) but before the date for which a drop would result in the grade of 'F' as published in the Academic Calendar.

Students will be allowed no more than five Q-drops during their academic career at Sam Houston State University. Classes that are dropped prior to the Q-drop date will not count toward the limit. Students who have used their limit of five Q-drops will need to petition their respective Dean to drop a class. If the dean refuses to grant permission to drop a class, a student will be required to remain in the class.

This limit will take effect with the start of the fall 2004 semester. Any drops accumulated prior to the fall 2004 semester will not be included in the five Q-drop limit, nor will Q-drops from other universities.

COURSE FORMAT

The lecture portion of this course consists of Online self-study answers to the questions (Lessons) that are based on the chapters of the textbook. The answers that are written in 12 font in MSWord file must be sent to the professor by an assigned date as an attachment to an email. Networking with ARAMark Food Service of SHSU campus is a partial fulfillment of the laboratory experiences for this class. Additional laboratory experiences are required which would be provided in the departmental laboratory setting.

COURSE EVALUATION

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|-------------------------------------|------------|---------------------------|
| Four Exams | 400 Points | 20% of the Weighted Total |
| Four Lessons | 400 Points | 20% of the Weighted Total |
| Laboratory Experiences (Time Sheet) | 450 Points | 30% of the Weighted Total |
| Written Reports | 70 Points | 10% of the Weighted Total |
| FCS Lab Experiences (Time Sheet) | 200 Points | 20% of the Weighted Total |

GRADE SCALE

A = 90 - 100 **B** = 80-89 **C** = 70-79 **D** = 60-69 **F** = 0-59

COURSE OUTLINE:

LESSON 1: Write answers to the questions from chapters 1-4 posted in the document section of the BlackBoard.

EXAM 1: EXAM ON 09/10/2007 ON BB. MULTIPLE CHOICE.

LESSON 2: Write answers to the questions from chapters 5-8 posted in the document section of the BlackBoard.

EXAM 2: EXAM ON 9/25/2007 ON BB. MULTIPLE CHOICE.

LESSON 3: Write answers to the questions from chapters 9-12 posted in the document section of the BlackBoard.

EXAM 3: EXAM ON 10/17/2007 ON BB. MULTIPLE CHOICE.

LESSON 4: Write answers to the questions from chapters 13-17 posted in the document section of the BlackBoard.

EXAM 4: EXAM ON NOV. 12, 2007 ON BB. MULTIPLE CHOICE.

RECOMMENDED REFERENCE MATERIALS:

1. Fosola, M. 1969. Successful Mass Cookery and Volume Feeding. Rochelle Park, N.J.: Ahrens Publisher's.

2. Dunn, M. 1983. Fundamentals of Nutrition. New York: Van Nostrand Reinhold.
3. Guthrie, R.K. 1988. Food Sanitation. 3rd ed. New York: Van Nostrand Reinhold.
4. Keiser, J., DeMicco, F. J., Cobanoglu, C., and Grimes, R. N. 5th ed. Upper Sadle River, NJ: Pearson/Prentice Hall. 2008.
5. Lundberg, D.E. 1989. The Hotel and Restaurant Business. 5th ed. New York: Van Nostrand Reinhold.
6. West, B.B., Wood, L., and Harger, V.F. 1983. Food Service in Institutions. 6th ed. New York: John Wiley & Sons.