



MERCER
COUNTY COMMUNITY COLLEGE

COURSE OUTLINE

Course Number	Course Title	Credits
HOS 102	Food Preparation II	3
Hours: Lecture/Lab/Other	Co- or Pre-requisite	Implementation Semester & Year
1/4/0	HOS 101, HOS 118	Fall 2022

Catalog description:

Refines culinary skills in quantity food preparation through operation of a student-run restaurant. Includes kitchen and dining room organization and operations; menu development and design; management of service and culinary personnel; service standards; serving the general public; merchandising and sales promotion; and banquet management. Chef whites required

General Education Category:
Not GenEd

Course coordinator:
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Required texts & Other materials: :

Coursebook distributed on the first day of class

Course Student Learning Outcomes (SLO):

Upon successful completion of this course the student will be able to:

1. Demonstrate a working knowledge for the development of production sheets including portion size, serving temperatures, quantities, garnish, and timing. (Supports ILGs# 1, 2, 3, 11, 9 ; PLOs# 1, 3, 5, 7)
2. Develop, apply, and evaluate job descriptions and task analysis required for a successful commercial or institutional operation. (Supports ILGs# 1, 2 ; PLOs# 4)
3. Create a menu and analyze the importance of menu planning and development in the overall success of a food service operation. (Supports ILGs# 1, 2, 3, 11; PLOs# 2)
4. Demonstrate the critical thinking skills involved in the daily planning in food service operation including labor costs and scheduling. (Supports ILGs# 1, 2, 4; PLOs# 4)
5. Properly set up service including kitchen and dining room stations and demonstrate the ability to communicate effectively as a team while meeting the requirements of customer service and “moment of truth” ethical standards, leadership, and teamwork. (Supports ILGs# 1, 2, 3, 9, 11; PLOs# 4, 7, 9)
6. Create and prepare a variety of menu items following standardized recipes, using proper preparation and sanitation techniques while demonstrating a working knowledge of yield and portion control. (Supports ILGs# 1, 2, 3, 11; PLOs#1, 2, 5, 6, 8)

Course-specific Institutional Learning Goals (ILG):

Institutional Learning Outcome 1. Written and Oral Communication in English. Students will communicate effectively in both speech and writing.

Institutional Learning Outcome 2. Mathematics. Students will use appropriate mathematical and statistical concepts and operations to interpret data and to solve problems.

Institutional Learning Outcome 3. Science. Students will use the scientific method of inquiry, through the acquisition of scientific knowledge.

Institutional Learning Outcome 4. Technology. Students will use computer systems or other appropriate forms of technology to achieve educational and personal goals.

Institutional Learning Outcome 9. Ethical Reasoning and Action: Students will understand ethical frameworks, issues, and situations

Institutional Learning Outcome 11. Critical Thinking: Students will use critical thinking skills understand, analyze, or apply information or solve problems.

Program Learning Outcomes for Culinary Arts, Culinology and Management (PLO)

- 1, Apply safe and sanitary practices within any food production department compliant with laws and safety regulations.
2. Develop appropriate menus and recipe selections and recognize costs incurred and apply cost control techniques
3. Design and plan meal service, buffets and food-related activities / functions and understand the purchasing and requisition process
4. Develop professional written and verbal communication and computational skills related specifically to hospitality.
5. Demonstrate proficiency in a variety of professionally recognized culinary / pastry skills / techniques.
6. Apply practical culinary / pastry techniques that stress creativity and innovation with respect to flavor and texture in food production
7. Work in any production or food preparation station within a food service department
8. Create and critique high-quality food products with artistic designs.
9. Effectively supervise and train kitchen personnel

Units of study in detail – Unit Student Learning Outcomes:

Unit I and II Menu Considerations and How to Write a Menu [Supports Course SLO # 1, 2, 4]

The student will be able to...

- Discuss restaurant concepts and their importance in the development of a business plan
- Identify factors to consider when planning a menu and specifically “OUR” Menu
- List and describe some common menu types
- Understand and discuss menu item pricing
- Demonstrate a working knowledge of Menu layout and design
- Demonstrate an understanding of standardizes recipes and create prep list / timelines for assigned recipes
- Discuss and apply skills necessary for recipe conversion

Unit III Hiring and Training Staff [Supports Course SLO # 1, 3, 4, 5]

The student will be able to...

- Explain and discuss the necessary components when hiring your staff
- Recognize the components for a successful job interview both interviewing and when interviewed
- Determine Staffing requirements to fit given menu and time parameters
- Prepare job descriptions and develop timelines for the required restaurant positions

Unit IV Forecasting and Budget Creation [Supports Course SLO # 5, 6]

The student will be able to...

- Understand the budgeting process required to operate a restaurant
- Explain the relationship between check average and covers and analyze how the interaction between the two impacts the overall budget
- Differentiate the income and expenses that exist separate meal periods and develop each individually on a spreadsheet
- Justify and explain how you determined the covers and check averages for your budgeting project
- Create and evaluate a budget to determine your potential income to determine your Prime Coasts (combined food cost and labor cost percentage cost)
- Produce a forecasting spreadsheet for a one-year time period to create a budget.

Unit V Production and Restaurant Systems [Supports Course SLO # 3, 4, 5, 6]

The student will be able to...

- Create these staffing list for positions and responsibilities for each member of the class
- Discuss and determine and create the systems to be utilized for getting the food to your customers
- Create and analyze the preset, appetizer and entree items in terms of portion, presentation, and timing
- Develop standardized recipes for every menu item
- Produce finished products following recipes and perform an evaluation and analysis of finished product. Analyze to create alternatives in enhance the final product presented to the customer
- Create and discuss a production sheet, seating chart and ordering system
- Identify and produce menu items that are suitable for high volume production for a special event

Unit VI Customer service and Technology [Supports Course SLO # 5, 6]

The student will be able to...

- Discuss ways that technology can enhance customer service and customer loyalty
- Share how social media can impact how a business can promote good customer service
- Explain how A POS system it can enhance the customer service experience
- Discuss the role of technology during times of increasing labor costs
- Cost and present a catering event porfolio for a client

Unit VI Payroll and Labor Costs [Supports Course SLO # 5, 6]

The student will be able to...

- Differentiate the skill levels and needs when determining the labor needs for a restaurant operation between management, supervisory and hourly positions
- Identify and classify positions utilized on please schedule created through comparative analysis it's similar operations
- Apply the prime cost correctly to determine the labor budget available for creating a working labor schedule
- Create a sample schedule based on the labor cost budgeted in the forecasting project while keeping the overall prime cost below 55%
- Research comparative labor expenses and salaries for front and back of the house positions. Compare similar positions to the schedule they have designed and justify choices made
- Justify and defend your final schedule submitted in terms of position responsibilities and salaries utilized

Evaluation of student learning:

Restaurant Operations Performance	35%
Class assignments and participation	15%
Menu Project	10%
Time Task Analysis Project	10%
Catering/Forecasting/Labor Project	20%
Semester Dinner Event	10%