



**Philadelphia University**  
Faculty of Administration and Financial Sciences  
**Department of Tourism and Hotel Management**  
**Semester, 2007/2008**

**Course Syllabus**

<b>Course Title: Principles of food production / English</b>	<b>Course code: 0381110</b>
<b>Course Level: First year</b>	<b>Course prerequisite (s) and/or co requisite (s):</b>
<b>Lecture Time:</b>	<b>Credit hours: 3</b>

**Academic Staff Specifics**

<b>Name</b>	<b>Rank</b>	<b>Office Number and Location</b>	<b>Office Hours</b>	<b>E-mail Address</b>

**Course module description:**

This course is designed to explain the following:

- Kitchen structure, equipment, and operation.
- Methods and systems of proper food storage, and hygienic food preparation.
- Proper food production methods that insure the preservation of food's natural flavor, texture and national value.
- Basic methods used in preparation of parties.
- Factors influencing the completion of recipes and menu planning.

**Course module objectives:**

The objectives of this module are the following:-

- To assess the student's ability to understand the basic steps for considering and choosing catering equipments for the kitchen.
- Understand the equipment safety techniques in the restaurant's kitchen.
- Solving unfamiliar problems of food production.
- The principles of preparing stack, soup, sauces and salad.

## **Course/ module components**

### **Books (title , author (s), publisher, year of publication)**

- The Theory of catering by Ronald kinton rietor .c eght edition
- **Support material (s) (vcs, acs, etc).**
- **Study guide (s) (if applicable)**
- **Homework and laboratory guide (s) if (applicable).**

### **Teaching methods:**

Lecture, discussion groups, tutorials, problem solving, debates, etc.

### **Learning outcomes:**

- Knowledge and understanding
  - To know how to increase energy efficiency
  - To understand menu flexibility and planning.
  - To explore the causes of food poisoning.
- Cognitive skills (thinking and analysis).
  - Garnishing skills.
  - State the causes of five in the kitchen
  - Analysis kitchen hygiene process.
- Communication skills (personal and academic).
  - Writing report related to communication skills.
  - On job training.
  - Handling and describing some unusual problems and find the appropriate solution.
- Practical and subject specific skills (Transferable Skills).
  - Resign the menu items.
  - Relocate and redesign the kitchen equipments.

### **Assessment instruments**

- Short reports and/ or presentations, and/ or Short research projects
- Quizzes.
- Home works
- Final examination: 50 marks

<b><u>Allocation of Marks</u></b>	
<b>Assessment Instruments</b>	<b>Mark</b>
First examination	<b>15</b>
Second examination	<b>15</b>
Final examination: 50 marks	<b>50</b>

Reports, research projects, Quizzes, Home works, Projects	<b>20</b>
Total	<b>100</b>

### **Documentation and academic honesty**

- Documentation style (with illustrative examples)
- Using references and quoting the examples
- Protection by copyright
- Avoiding plagiarism.

### **Course/module academic calendar**

<b>week</b>	<b>Basic and support material to be covered</b>	<b>Homework/reports and their due dates</b>
<b>(1)</b>	Introduction to the catering Industry	
<b>(2)</b>	Health and Safety	
<b>(3)</b>	Hygiene	
<b>(4)</b>	Kitchen Hygiene	
<b>(5)</b>	Food Hygiene	
<b>(6)</b> <b>First examination</b>	Kitchen organization and supervision	
<b>(7)</b>	Kitchen Equipment	
<b>(8)</b>	Commodities	
<b>(9)</b>	Store keeping	
<b>(10)</b>	Kitchen supervision	
<b>(11)</b> <b>Second examination</b>	The cooking process	
<b>(12)</b>	Standardized Recipes Measurement	
<b>(13)</b>	- Stock - Soup	
<b>(14)</b>	- Sauces - Salad	
<b>(15)</b>	التطبيق	

<b>Specimen examination (Optional)</b>		
<b>(16) Final Examination</b>		

**Expected workload:**

**On average students need to spend 2 hours of study and preparation for each 50-minute lecture/tutorial.**

**Attendance policy:**

**Absence from lectures and/or tutorials shall not exceed 15%. Students who exceed the 15% limit without a medical or emergency excuse acceptable to and approved by the Dean of the relevant college/faculty shall not be allowed to take the final examination and shall receive a mark of zero for the course. If the excuse is approved by the Dean, the student shall be considered to have withdrawn from the course.**

**Module references**

**• Books**

Code	Course Name	Author	Title	Edition	Publisher	ISBN	Language
0381110	Principles of Food Production / E	Kinton, Ceserani	The Theory of Catering	Seventh	ELBS	034575034	2
		Reay	Hotel Catering for BTEC first	First	Pitman	0-273-6133-2-4	2
		Wallace, Ronde	Professional Food Service		Wiley	0-471-577-46-4	2
		Cesarini, Kinton	Practical Cooking	Seventh	ELBS Pitman	0340539070	2

**• Journals**

1. Hotel food and Beverage Westchester county business toural
2. Food science journal
3. Food and Beverage research Guide

- **Websites**

**[www. Highbeam.com](http://www.Highbeam.com)**

**[Library .ucf.edu/Rosem/quide\\_ food .asp](http://Library.ucf.edu/Rosem/quide_food.asp)**