



**Philadelphia University**  
**Faculty of Administration and Financial Sciences**  
**Department of Tourism and Hotel Management**  
**2011-2012 semester, academic year**

**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 corequisite (s): 0381101</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:**

- 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:**

- 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.
- To know the principles of preparing stock, soup, sauces and salad.

**Course/ module components**

- **Books (title , author (s), publisher, year of publication)**
  - The Theory of catering by Ronald kinton rietor .c eight edition
  - **Support material (s) (vcs, acs, etc).**
  - **Study guide (s) (if applicable)**
  - **Homework and laboratory guide (s) if (applicable).**

- **Support material (s) (vcs, acs, etc).**
- **Study guide (s) (if applicable)**
- **Homework and laboratory guide (s) if (applicable).**

**Teaching methods:**

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

**Learning outcomes:**

- Knowledge and understanding
  - To know how to increase energy efficiency
  - To understand the basics of food preparation.
  - To explore the causes of food poisoning.
  - To Know the fundamentals of food & beverage work.
- Cognitive skills (thinking and analysis).
  - Garnishing skills.
  - State the causes of fire 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).
  - Design the menu items.
  - Relocate and redesign the kitchen equipments.

**Assessment instruments**

- Short reports and/ or presentations, and/ or Short research projects
- Quizzes.
- Homework
- Final examination: 40 marks

<b><u>Allocation of Marks</u></b>	
<b>Assessment Instruments</b>	<b>Mark</b>
First examination	<b>20</b>
Second examination	<b>20</b>
Final examination	<b>40</b>
Reports, research projects, quizzes, homework, Projects	<b>20</b>
Total	<b>100</b>

**Documentation and academic honesty**

- Documentation style (with illustrative examples)

-----

-----

- Protection by copyright
- Avoiding plagiarism.

**Course/module academic calendar**

week	Basic and support material to be covered	Homework/reports and their due dates
(1)	Introduction to the catering Industry	
(2)	<b>Food &amp; Beverage Staff</b>	
(3)	Kitchen organization	
(4)	Food hygiene & safety	
(5)	<b>Catering premises</b>	
(6) <b>First examination</b>	Kitchen & Catering Equipment	
(7)	<b>Cooking methods</b>	
(8)	Soups	
(9)	Stocks	
(10)	Sauces	
(11) <b>Second examination</b>	Salads	
(12)	<b>Fish &amp; shellfish</b>	
(13)	<b>Glossary &amp; Cases</b>	
(14)	<b>solving problems</b>	
(15) <b>Specimen examination (Optional)</b>	Review	
(16) <b>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 / F	Kinton , Ceseran	The Theory of Catering	Seventh	ELBS	034575034	<b>2</b>
		Cesari ni, Kinton	Practical Cooking	Seventh	ELBS Pitman	0340539070	<b>2</b>
		Wallac e, Ronde	Professional Food Service		Wiley	0-471-577-46-4	<b>2</b>
		Reay	Hotel Catering for BTEC first	First	Pitman	0-273-6133-2-4	<b>2</b>

**Journals**

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

**Websites**

Www. Highbeam.com  
Library .ucf.edu/Rosem/Guide\_ food .asp