

13 QUANTITY FOOD PRODUCTION AND SERVICE

Prerequisite: Food Preparation, Food Service 1

Credits: 4

Overview

This course will provide students with the opportunity to develop further competence in the operation of food preparation and service. It will also enable them to make an enlightened contribution to current industrial practice and development of the culinary arts within the business environment.

General Objectives

This course is designed to:

- 1 provide students with the opportunity to develop understanding of the full range of processes involved in food preparation, cooking and service.
- 2 develop skills and expertise in cold buffet preparation, presentation and service.
- 3 develop an awareness of safe working environment and the monitoring of safe working practices.
- 4 critically assess the value of new technologies, the cost effectiveness and long term value.
- 5 develop competence in the operation of food preparation and service to identified operational standards.
- 6 prepare students to make an enlightened contribution to current industrial practice and development of culinary arts within the business environment.

Learning Outcomes

Upon successful completion of this course, the learner will:

- 1 reinforce skills in cooking and processing including:
 - complex soups, sauces and dressings.
 - complex fish and shell fish preparations and cooking complex meat, offal, game and poultry.
 - complex vegetables dishes.

- egg and farinaceous dishes and preparations.
- 2 prepare, cook, present and serve cold buffet items including:
 - cold savoury sauces, dressing and jellies.
 - cold meat, fish, shell fish, poultry and game.
 - vegetables, fruit, dairy products, salad, fungi, rice and farinaceous pates, terrines, salads, mousses, galantines, balantines, farces and pastry encased items.
 - finishing, methods of garnishing, decorating, piping, glazing, portioning and garnishing.
 - 2 appraise, establish and maintain a safe working environment.
 - 3 identify potential hazards and adhere to established health, safety and maintenance policies.
 - 4 follow current and developing legislation on health and safety.
 - 5 state the role of various external agencies which administer various health and safety regulations.
 - 6 critically assess new technology and it's potential in relation to food preparation and cookery.
 - 7 develop competence in the planning and operation of food production units for normal day to day operations, special events and changes at short notice.
 - 8 develop creativity and flair that will contribute to the development of new dishes, meal offerings and the total meal experience within the constraints of a business environment.

Content

- Practicum

Instruction Format

The approach to this module will be practical with experimental work often in the "Real Work Environment" and workshop situations. Experiments with cooking and service processes will be documented to form part of the assessment. Teaching will seek to embrace the traditions of the profession and encourage its development through new approaches to the preparation, cooking, presentation and service of dishes.

Assessment and Evaluation

The continuous assessment for this course takes the following form:

- Two (2) theory papers which account for 20% of the final mark
- Eight (8) practical assessments per student -
- 4 service and 4 food preparation - 80%

Recommended Text

Supervision and Management of Quantity Food Preparation, W J Morgan; published by McCutchan Publishing.

Resources

Quantity Food Production, Planning and Management, 3rd Edition 2000, J B Knight and L H Kotschevar; published by John Wiley & Sons Australia, Limited.

A variety of menus

Attendance

Students are encouraged to attend all class sessions as all information presented may not be covered in the required text. Participation of students is an integral component of the learning process.