



UNIVERSITY of MARYLAND
EASTERN SHORE

SCHOOL of BUSINESS AND TECHNOLOGY
Department of Hospitality and Tourism Management

Richard A. Henson Center, Room 2100
Princess Anne, Maryland 21853-1299

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COURSE OUTLINE – SYLLABUS

1. GENERAL INFORMATION:

- 1.1 Course: FMGT 211 - Food Production I - 3 Credit Hrs.
- 1.2 Meeting Time M– 8:00 – 12:50 a.m. Sec 0101
W – 8:00 – 12:50 a.m. Sec 0201, RHC, Rm 1123 &
HTM Kitchens
- 1.3 Instructor: Ralston G. Whittingham, MS, CHE
rgwhittingham@umes.edu / (410) 651-6564, RHC 2102
- 1.4 Text: The Professional Chef, 7th Edition &
Instructor's Notes, Menus &
Recipes
- 1.5 Office Hours: T & TH. – 10:00am – 4:00pm; Room 2102
- 1.6 **HTM Department Mission & Philosophy:** The mission of the HTM department is to prepare entry level Hospitality Management Professionals with **essential skills** for long term hospitality career success and industry leadership. The department also fosters research and service of direct application and benefit to the state of Maryland and the global hospitality industry.
- 1.7 **Disability Statement:** Students capable of success, regardless of their disabilities are admitted to the university. The faculty and staff of the University of Maryland Eastern Shore work cooperatively to assist their students in achieving their educational goals. Moreover, students with disabilities are accommodated in accordance with both federal and state laws. To receive special accommodations for a disability, the student must register with Student Disability Services (SDS) before any accommodations can be granted. At the time of registering for disability services, please bring documentation to support your claimed disability. The documentation must be recent and provided by a licensed professional with expertise in the special disability area. If you have any questions about disability services or accommodations, please contact Dr. Dorling K. Joseph at (410) 621-

3446. Student Disability Services (SDS) is located in the Student Services Center (SSC, Suite 2165).

2. **COURSE DESCRIPTION:**

This introductory course in food production includes basic food. Nutrition, overview of the kitchen brigade, culinary terminologies, product identification, cooking. Techniques, knives skills, utensils, equipment usage and sanitary care. Also, produce, present and Evaluate cooked products. The course format is one, 1½ hour lecture block and one, 3 ½ hour block of hands-on laboratory training per week. Chef knives set and appropriate commercial kitchen uniform is required.

3. **COURSE OBJECTIVE:**

3.1 **General:** In this course, students will demonstrate working knowledge, communication skills and basic food production skills of the food service industry. Students will prepare and discuss various forms of cuisines, which include: French, Italian, International and American Regional. Students will also perform as kitchen managers.

3.2 **Program Learning Outcomes (PLOs) (# 1, 5,6)**

3.2.1 PLO #1 – Hospitality Attitude – apply the principles of hospitality operations, and utilize professional terminology while exhibiting/demonstrating hospitality professionalism and demeanor.

3.2.2 PLO #5 – Relevant Work Experience – demonstrated high levels of hospitality professionalism and demeanor while accumulating at least 1,000 hours of hospitality/tourism industry work experience with emphasis on managerial skill awareness.

3.2.3 PLO #6 – International/Multicultural Sensitivity display high comfort levels of functionality in global hospitality/tourism multicultural customer/guest satisfaction service environment.

3.3 **Course Learning Outcomes** – Upon course completion students will be able to:

3.3.1 Describe products during lectures and hands-on kitchen production, while using basic culinary French. –3*

3.3.2 Compute correct conversion/computation of weight and measurements and portion sizes as they relate to recipes and menus. – 3*

3.3.3 Show knowledge of basic food nutrition, sanitation and safety.- 1*

3.3.4 Show correct leadership/management skills, during team and production output. – 1*

*Bloom's Taxonomy Learning Level

3.4 **Critical Analysis and Reasoning (CAR) Level -1.1**

4. **CONDUCT OF COURSE:**

4.1 **Prerequisites:** HRM Major

4.2 **Attendance:** (Note, UMES/School of Business & Technology and HTM Policy)

4.2.1 Class attendance and punctuality are mandatory.

4.2.2 Each student is permitted a number of “unexcused absences” equal to the number of semester hours the course yields. Students with “excessive unexcused absences”, will not receive letter grades (A, B or C) upon completion of course. Missing class beyond the two, (3) days, which are allowed, will result in reduction of one lower grade.

4.2.3 Excused absences are those absences incurred by the student’s participation in college, class-sponsored activities. Student is responsible for informing the class instructor beforehand. That is, before the absent or absences occur.

4.2.4 Lateness, unprofessional class conducts, improper uniform and tools will result in class dismissal and is accounted for as unexcused absent.

4.2.5 Employment is not the basis for excused absent and will not be accepted for incomplete assignments, lateness and absences.

4.3 **Activities:**

4.3.1 Students will be professional attired, only authorized uniforms will be worn in class uniforms will be worn clean/neatly. Fingernails will be trimmed with no type of polish.

4.3.2 Elaborate jewelry, dangling earrings and bracelets are not permitted, necklaces, including religious medals, pendants, medical tags and similar wear can be worn only under clothing. **Only one wedding ring and one watch can be worn during production.**

4.3.3 No showing of undergarments (underwear’s) in classroom or kitchen areas.

4.3.4 Male students will not wear any headgears (hat, cap, etc.) in classrooms, exception: all students will wear headgears during food handling and in all kitchen areas.

4.3.5 Chewing gum, drinking and smoking/chewing of tobacco products are not permitted in any area of the kitchen or classrooms. Eating is not permitted in the kitchens, **except for taste testing and product evaluation.**

4.3.6 **No Cellular Phones are allowed in kitchens and classroom areas. No conversation texting or other usage is allowed; violators will be asked to leave the class immediately without any further notice.**

4.3.7 Students must uphold the academic integrity standards as explained in the University's 2003-2005 Undergraduate Catalogs (see pages 16-17).

(a) **Cheating in the classroom:** Cheating includes using unauthorized sources of information and providing or receiving unauthorized assistance on any form of academic work.

(b) **Plagiarism:** Plagiarism includes the copying of language, structure, ideas or thoughts of another and representing them as one's own without proper acknowledgement.

4.4 **UNIFORMS AND TOOLS:**

4.4.1 Uniforms and knives are **mandatory** for this course. Again, missing class due to improper uniforms and tools will be accounted as unexcused absent.

4.4.2 Required Uniforms

1 White Chef's Coat or Jacket

1 Black Cook Pants

1 White Chef's hat without logo, exception, UMES Logo

1 Pair of **Black** Skid Free Shoes – **NO ATHLETIC FOOTGEAR**

4.4.3 **Tools:**

1 Large Chef Knife

1 Small Paring Knife

1 Vegetable Peeler

1 Boning/Filet Knife

1 Cooking Thermometer

1 Package, 3 x 5 inches, index cards

4.5 **JOB DESCRIPTION:**

Position: Soux Chef

Scope: Exposure to the principles of management/ leadership, students are assigned as managers and are graded as they execute the following: communication, planning, organizing, delegating, team-work and leading the entire kitchen brigade.

Duties: Organizing and inspecting equipment and tools to be used in the production. Insure that Safety/sanitation procedures are being adhered to. Order food per specification and Supervise the flow of food. (Receipt, inspection and food storage). The Soux Chef is responsible for the entire kitchen brigade and he or she reports only to the Executive Chef, the Kitchen Steward reports directly to the Soux Chef and is the Soux Chef Principal assistance.

JOB DESCRIPTION:

Position: Kitchen Steward

Scope: Exposure to the principles of management/ leadership, Students manage the Sanitation Program by ensuring that proper sanitation practices are followed.

Duties: Report only to the Sous Chef and insures the Lab/Kitchens are safe and sanitary for Production operation. Kitchen steward insures that all member of the kitchen brigade I adhering to the correct food safety and sanitation standards. He/she is responsible for recording time & temperature and inspection of the kitchens. All hands are responsible for safety and sanitation, however, the kitchen steward is the principal enforcer.

5. GRADE DETERMINATION:

5.1 Computation:

Quizzes	75	18.75%
Mid-Term	100	25 %
Practical	50	12.5%
Final Exam	75	18.75%
Sous Chef/Steward	50	12.5%
Steward	50	12.5%
Total Possible Points	400	100%

5.2	90% - 100% - A	360 to 400
	80% - 89% - B	320 to 359
	70% - 79% - C	280 to 319
	60% - 69% - D	240 to 279

5.3 **Syllabus Changes:** Instructor reserve right to make change/adjustments to the course syllabus course based upon foods availability and course needs.

6. REFERENCES:

The New Professional Chef Culinary Institute of America – 9th edition/2011, Van Nostrand Reinhold
Food for Fifty, Mary Molt, Prentice Hall
Chef Whittingham: Notes, Recipes, Menu and Pamphlets

7. SCHEDULE OF DATES, TOPICS AND ASSIGNMENTS

Date	Topic	Assignment
Week 1	Welcome, Syllabus (question & discussion) Kitchen Tour	Syllabus-Local Supermarket Produce Section Tour
Week 2	Block 1 – Product Identification, Culinary Tools and Equipment	Block 1 Booklet – Culinary French Terminologies
Week 3	Kitchen Brigade History & Structure – Basic French Culinary Terminologies	Block 1 Booklet – Culinary French
Week 4	Culinary Unit of Measurement, Food Fabrication Skill (hands on training).	Block 1 Booklet - Unit of Measurement
Week 5	Cooking Methods – Block 1 Review	Block 1 Booklet - Review
Week 6	Block 1 – First Test, Cooking Methods, Skills Training	Block 2 Booklet
Week 7	Stocks – Soups – Sauces, Skills Training	Block 2 Booklet
Week 8	Meats – Poultry – Pork – Seafood Identification and Cooking Methods	Block 2 Booklets
Week 9	Skills Training & Block 2 Review	Block 2 Booklet
Week 10	Block 2, 2 nd Test	Block 3 Booklet
Week 11	Block 3 – Nutrition: Fats – Carbohydrates - Alcohol	Block 3 Booklet
Week 12	Nutrition: Proteins, Minerals and Vitamins	Block 3 Booklet
Week 13	Vegetables – Grains – Starches & Fruits	Block 4 Booklet
Week 14	Introduction to Mise en Place	Block Booklets 1, 2 & 3 Review
Week 15	Product Identification Test & Final Comprehensive Exam	