



UNIVERSITY *of* MARYLAND
EASTERN SHORE

SCHOOL of BUSINESS AND TECHNOLOGY
Department of Hospitality and Tourism Management

Richard A. Henson Center, Room 2100
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COURSE OUTLINE – SYLLABUS

1. **GENERAL INFORMATION**

- 1.1 Course: FMGT 212 - Food Production II – 3 Credit Hrs.
- 1.2 Meeting Time M & W 8:00am – 2:00pm, RHC, Rm 1123 & HTM Kitchen
- 1.3 Instructor: Ralston G. Whittingham, MS, CHE
: rgwhittingham@umes.edu – (410) 651-6564, RHC 2102
- 1.4 Text: Instructor’s Notes & Handouts, Compiled from Culinary Institute of America, Published Materials
- 1.5 Office Hours T & TH – 10:00am – 4:00pm, RHC, Rm. 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:**

In this course students are introduced to leadership/management, while continuing to advance their culinary and production knowledge by executing upscale luncheons for 50 paying guests. Also students learn to plan and organize commercial kitchen: staffing, menu planning, recipes, and production schedules and communicate using culinary terminologies. One 50 – minute lecture and one 5 hour laboratory per week is class format. Chef knives set and appropriate commercial kitchen uniforms are required. Prerequisites: FMGT 211 with minimum passing grade “C”.

3. **COURSE OBJECTIVES:**

3.1 **General:** Upon course completion students will display skills by producing elegant and upscale cuisines, which are consistent with classical and contemporary cooking technique. Student will complete cooking activities with 80% accuracy to achieve course objectives. Students will also, demonstrate their culinary knowledge, when communicating with “Front of the House and Back of the House, management”, by using culinary terminologies with 95 % accuracy.

3.2 **Program Learning Outcomes (PLOs) (#s 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 Demonstrate the ability to properly manage food production, plan menus and develop timelines. – 3*
- 3.3.2 Apply proper culinary terminologies to professional communications – 3*
- 3.3.3 Demonstrate the ability to analyze, plan, propose, organize, and manage hospitality events. – 3*

* Bloom’s Taxonomy Learning Levels

4. **CONDUCT OF COURSE:**

4.1 **Prerequisites:** FMGT 211 with a minimum passing grade of letter grade "C".

4.2 **Attendance:** See, UMES/School of Business & Technology Policy.

4.2.1 ***Class attendance is mandatory*** for all Luncheons and Dinner Theatre, participation. Students register in one section, will not attend another section, without the course instructor's permission, e.g., students registered in FGMT 212- 0101, cannot attend section 0201. Students will not receive letter grades "A, B or C" if they miss one or more luncheon and one or more days of Dinner Theatre participation.

4.2.2 **Personal work and jobs:** This course is in pursuit of academic excellence, non-academic work and jobs have no bearing or merit for this course. In other words, missing class and course assignments due to personal work or job, is not, repeat, is not an excuse for this course. Missing class and course assignments due to personal work and jobs will have negative impact on your grades.

4.2.3 Excused Absences are defined as written and documented absences excused by HTM Chairman and communicated to instructors by HTM Administrative Assistant.

4.2.4 Class Conduct: Professional and courteous behaviors will be displayed at all time during this course. Students will be respectful to instructor and fellow students; each is responsible for enforcing proper sanitation techniques.

4.2.5 Uniforms and Knives Sets: Students are responsible for personal knife set and uniform:

1 Chef Shirt or jacket	1 Chef Knife
1 Pair chef pants	1 Pairing-knife
1 Pair non-skid shoes	1 Thermometer
	1 Vegetable peeler

4.3 **Activities:** This course will produce all the foods for the University of Maryland Eastern Shore, HTM spring luncheon series. Students will perform the following functions:

- Sous chefs
- Kitchen supervisors
- Stewards
- Cooks chefs/prep cooks

4.3.1 ***Cellular Phone*** are not allowed in classrooms and kitchen areas, violators will be dismissed from the class immediately and will marked absent on the day of the violation.

5. **Final Grade Determination:**

The following point schedule will be used in determining student grades for this course. The total 700 possible points, equates to letter grade “A”.

5.1 **Functions:**

6 Spring Luncheons	150	30 %
Kitchen Management: Sous Chef & Steward	100	20 %
Assistant Managers & Supervisors	100	20 %
Delegation	50	10 %
Sanitation	50	10 %
Mise en place	50	10 %
Total Possible Points	500	100%

5.2 **Extra Points:** Students can receive points for completing additional work, assigned by the Chef, This will be based upon the student motivation and overall course performance.

5.2 **Grades:**

90 - 100%	440 - 500	A
80 - 89%	439 – 380	B
70 - 79%	379 – 320	C
60 - 69%	319 – 260	D
50 –	Below 259	F

6. **REFERENCES:**

The Professional Chef, 7th edition, Wiley
Food for Fifty, Molt, Prentice Hall
Instructor's notes, handouts, menus and recipes.

7. SCHEDULE OF DATES TOPIC AND ASSIGNMENTS

DATE:	TOPIC:	ASSIGNMENTS:
WEEK 1	Welcome – Introduction – Syllabus (Discussion-Questions-Answers)	Syllabus, Menus, Recipes and Booklet
WEEK 2	Practice Luncheon-Introduction to Production Planning	Menus & Recipes
WEEK 3	Practice Luncheon – Team Assignment & Introduction to Function Timeline	Menus, Recipes, Booklet – Homework: Construct Production Timeline
WEEK 4	1 st Spring Luncheon	Menus, Recipes and Spring Luncheon Checkoff Sheet
WEEK 5	2 nd Spring Luncheon	Menus & Recipes
WEEK 6	Serving Line Communication – Preparation – Execution & Management	Culinary Booklet, complied from the Culinary Institute of America, written and published material
WEEK 7	Cold Kitchen Management – Sous Chef & Production Manager Duty and Responsibilities	Homework assignment: Classical Banquet Style Plating.
WEEK 8	3 rd Spring Luncheon Series	Menus, Recipes & Luncheon Checkoff Sheets
WEEK 9	4 th Spring Luncheon Series	Menus, Recipes & Luncheon Checkoff Series
WEEK 10	Kitchen Clean-up & Sanitation	Surf Safe Sanitation Manual
WEEK 11	Middle of the House Management	Culinary Booklet, complied from the Culinary Institute of America, written and published material
WEEK 12	Back of the House & Steward Management	Culinary Booklet, complied from the Culinary Institute of America, written and published material & Surf Safe Sanitation Manual
WEEK 13	5 th Spring Luncheon Series	Menus, Recipes & Luncheon Checkoff Sheets
WEEK 14	6 th Spring Luncheon Series	Menu, Recipes & Luncheon Checkoff Sheets
WEEK 15	Kitchen Clean-up and Sanitation. Luncheons 1 – 6, Critiques & Evaluations. Comprehensive Test (Final Exam)	Sous Chef & Stewards: notes, checkoff sheets and chronological journals