

**NOVA COLLEGE-WIDE COURSE CONTENT SUMMARY
HRI 138 - COMMERCIAL FOOD PRODUCTION MANAGEMENT (3 CR.)**

Course Description

Teaches commercial cooking. Studies management's role in setting up and running commercial cooking operations, menu planning, menu evaluation, standardization of recipes, and scheduling of manpower. Lecture 3 hours per week.

General Course Purpose

This course is designed to familiarize the student with the principles of commercial food service operations, quantity cooking, production and equipment, and to gain an understanding of the management challenges in commercial food services management. Includes interpreting and using a business plan.

Course Prerequisites/Co-requisites

Prerequisite is HRI 120 - "Principles of Food Preparation" or equivalent.

Course Objectives

Upon completion of this course, the student should be able to:

- Describe the role of the manager in the quantity food service facility
- Identify the types of organizational development tools used to achieve the goals of a business
- Identify common nutritional concerns
- Compare and contrast different menu types
- Identify important factors in menu design and layouts
- Identify the factors that should be considered when developing a menu
- Differentiate between formal and informal buying methods
- Recognize the factors that should be considered when determining purchasing needs
- Define quality standards
- List information to be included in a product specification
- Identify the general principles of good receiving practices
- Distinguish among various receiving methods
- Describe the requirements for dry, refrigerated and frozen storage
- Identify procedures for proper storage control
- Outline effective controls for issuing food
- Recognize the major pieces of food service equipment and their functions
- Identify the ways in which the application of heat performs the cooking function
- Identify and contrast various cooking methods and their effects on food
- Recognize ways to control and evaluate energy use
- Explain the different types of service and their uses
- Identify various management controls for the preparation of appetizers, sandwiches, soups, sauces, salads, Fruits, vegetables, and beverages
- Apply management controls in the preparation and service of grains and cereals, dairy, seafood, meat and poultry
- Identify the human resources objectives at the managerial and operational levels
- Describe ways of assessing employees' performance
- Describe methods of employee orientation and training
- Identify ways to merchandise food
- Describe plans for special promotions

- Identify ways to control food cost and quality
- Describe methods for conducting yield and quality tests
- Compare methods of determining selling prices
- Apply the calculations involved in the income statement, the balance sheet, and cash flow statement
- Discuss factors involved in controlling labor costs
- Compare designs for kitchen work flow
- Discuss the importance of space allocation in kitchen design and equipment planning
- Describe how checklists aid in the maintenance of facilities, equipment, and operations
- Identify ways to ensure external, internal and fire security

Major topics to be Included

- Overview of quantity food service
- Business plan
- Management principles involved in designing or operating a food service facility – menu planning, equipment, purchasing, receiving, storing, preparing and finally serving food
- Quantity food preparation
- Cooking principles and methods
- Principles and preparation techniques relating to today's menu—from appetizers to desserts and salad dressings to beverages
- Human resources management
- Product, property and physical plant management
- Financial management
- Promotion and marketing of products
- Field trips may be included in the learning experience to relate lifelike situations to the theory discussed in the class