COURSE OUTLINE

Course Number **HOS 110**	Course Title **Breakfast / Pantry**	Credits **2**
Hours: Lecture/Lab/Other **1/3/0**	Co- or Pre-requisite **HOS 101**	Implementation Semester & Year **Fall 2022**

Catalog description:
This course is an exposure to basic breakfast preparation including breakfast proteins. Meals will be prepared and served a la carte. Presentation and merchandising techniques will be included. Some basic baked goods and garnishes are included. Use of cooks knife and vegetable knife are stressed. Safety, care and storage of hand tools are emphasized. Practical laboratory experience is provided

General Education Category:
Not GenEd

Course coordinator:
Douglas Fee
feed@mccc.edu
609 570-3447

Required texts & Other materials:
No Texbook required

Course Student Learning Outcomes (SLO):

Upon successful completion of this course the student will be able to:

1. Prepare a variety of breakfast and pantry items using proper preparation techniques and sanitation techniques with special emphasis on plate presentation. . [Supports ILGs # 3, 11; PLOs # 1, 5, 8]

2. Prepare a variety of breakfast and brunch recipes using proper preparation techniques and sanitation techniques while demonstrating a working knowledge of yield tests and portion control. [Supports ILGs # 3, 11; PLOs # 1, 5, 8]

3. Prepare recipes using proper preparation techniques and sanitation techniques utilizing seasonal ingredients, specialty items and meats associated with breakfast stressing creativity and innovation. [Supports ILGs # 1, 2, 3, 11; PLOs # 2, 5, 6]

4. Demonstrate a working knowledge of merchandising of breakfast products, dairy products and cheeses. [Supports ILGs # 3, 11; PLOs # 1, 5, 8]

5. Demonstrate a working knowledge for station set up and the development of production sheets including portion size, serving temperatures, quantities, garnish, and timing. [Supports ILGs # 1, 2, 3, 11; PLOs # 1, 3, 4, 7]

6. Properly set up brunch service including stations and dining room and demonstrate the ability to communicate effectively as a team while meeting the requirements of customer service and "moment of truth" ethical standards. [Supports ILGs # 3, 11; PLOs # 1, 5, 8]

7. Determine and evaluate breakfast menu and merchandising strategies and their relationship to profit and budgeting requirements. [Supports ILGs # 1, 2, 3, 11; PLOs # 2,3, 4, 7]

Course-specific Institutional Learning Goals (ILG):

Institutional Learning Goal 1. Written and Oral Communication in English. Students will communicate effectively in both speech and writing.
Institutional Learning Goal 2. Mathematics. Students will use appropriate mathematical and statistical concepts and operations to interpret data and to solve problems.
Institutional Learning Goal 3. Science. Students will use the scientific method of inquiry, through the acquisition of scientific knowledge.
Institutional Learning Goal 11. Critical Thinking: Students will use critical thinking skills understand, analyze, or apply information or solve problems.

Program Learning Outcomes for Culinary/Pastry Arts (PLO)

1, Apply safe and sanitary practices within any food production department compliant with laws and safety regulations.
2. Develop appropriate menus and recipe selections and recognize costs incurred and apply cost control techniques
3. Design and plan meal service, buffets and food-related activities / functions and understand the purchasing and requisition process
4. Develop professional written and verbal communication and computational skills related specifically to hospitality.
5. Demonstrate proficiency in a variety of professionally recognized culinary / pastry skills / techniques.
6. Apply practical culinary / pastry techniques that stress creativity and innovation with respect to flavor and texture in food production
7. Work in any production or food preparation station within a food service department
8. Create and critique high-quality food products with artistic designs

Units of study in detail.

Unit I Menu considerations [Supports Course SLO # 2, 3, 4, 5, 7]
The student will be able to…

- Develop menu for class based upon parameters given including budget, product availability, and student abilities.

- Menu development taking into account historical and cultural aspects of the customer

- Determine stations required for menu and delegate work to stations developing task analysis for each station based upon menu items

- Demonstrate a working knowledge of taste panels. Determine coffee and beverage selections for menu and discuss cultural implications of menu items

Unit II Kitchen production requirements [Supports Course SLO # 1,2, 3, 5, 6]
The student will be able to…

- Demonstrate the ability to have proper mise en place and meal production completed in a timely manner

- Demonstrate ability to prepare breakfast items including eggs, leavened products, grains and starches

- Demonstrate ability to create high quality breakfast meats, specialty and seasonal items along with complex menu preparations including emulsified sauces

- Develop job analysis for each station improving refining it as the position is fully developed including written timeline / production sheets and communication standards.

Unit III Service standards [Supports Course SLO # 1, 2, 4, 5, 6, 7]
The student will be able to…

- Demonstrate high food safety and sanitation standards throughout service

- Revise menu offerings as a buffet, set up and serve customers in this style

- Demonstrate a working knowledge of service standards and develop the systems required to get the right food to the right guest at the right temperature.

- Demonstrate an understanding of merchandising as it relates to individual menu items and overall set up of dining room)

- Conduct analysis of receipts to determine production requirements and the adjustments required to maintain actual food cost and compare these results to the projected item count

- Demonstrate the ability to work as a team member and communicate effectively from set up through service and clean up

Evaluation of student learning:

Participation and class assignments	10%
Practical Tests	20%
Homework and Quizzes	10%
Kitchen and Service performance	50%
Final exam	10%