**EASTERN MEDITERRANEAN UNIVERSITY SCHOOL OF TOURISM AND HOSPITALITY MANAGEMENT**

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| **COURSE CODE** | | | THRM 213 | | **COURSE LEVEL: 1** | | | 4th semester and 2nd year |
| **COURSE TITLE** | | | FOOD PRODUCTION MANAGEMENT | | | | | |
| **COURSE TYPE** | | | Faculty Core | | | | | |
| **LECTURER(S)** | | | Senior Inst. Kurtuluş Özbaşar | | | | | |
| **CREDIT VALUE** | | | 3 | | | **ECTS VALUE** | 5 | |
| **PREREQUISITES** | | | None | | | | | |
| **COREQUISITES** | | |  | | | | | |
| **DURATION OF COURSE** | | | 14 Weeks | | | | | |
| **AIM OF THE COURSE:** The course is specifically designed for management students to gain a comprehensive understanding of the “Principles” of professional cookery and food production. Students will have a strong understanding of food preparation as well as safe food handling practices. | | | | | | | | |
| **GENERAL LEARNING OUTCOMES**  The course is of 12 weeks duration, consisting of practical classes of 4 hour duration, and final examinations.  The course is specifically designed for management students to gain a comprehensive understanding of  the “Principles” of professional cookery and food production. These “Principles” are universal and can  therefore adapt to any style of cookery. Commodities and equipment may change but “Principles” remain constant, for example steaming is steaming no matter where in the world it is preformed and with whatever type of food or equipment is used.  Topics will be presented in a continuous, logical sequence, the course being organised as a continuum. The course is highly structured; *therefore attendance is compulsory for successful completion*. The  course is based on student centred self/guided study, student’s active participation and acceptance of responsibility for their own learning is essential for success. Appropriate materials will be supplied, to  achieve good grades and to be successful students will have to  *work with and study* the materials provided.  On successful completion of this course, all students will have developed **KNOWLEDGE** AND  **UNDERSTANDING** of:  1. Demonstrate “Principles” of cookery: Blanching, Stewing, Souter, Poaching ,Roasting, Microwave, Boiling, Steaming, Baking, Braising, Grilling, Shallow Frying & Deep Frying  2. Practice safety and sanitation when working with foods and equipment  3. Demonstrate a standardized recipe and math calculations for proper measuring for food preparation  On successful completion of this course, all students will have developed their **SKILLS** in:  4. Cookery  5. Use of kitchen equipment  On successful completion of this course, all students will have developed **COMPETENCIES** in:  6. Work independently as well as part of a Team  7. Take responsibility in preparation and planning | | | | | | | | |
| **GRADING CRITERIA** | | | | | | | | |
| Grade | Marks | Value | |  | | | | |
| A | 85-100 | 4.0 | |
| A- | 80-84 | 3.7 | |
| B+ | 75-79 | 3.3 | |
| B | 70-74 | 3.0 | |
| B- | 66-69 | 2.7 | |
| C+ | 63-65 | 2.3 | |
| C | 60-62 | 2.0 | |
| C- | 57-59 | 1.7 | |
| D+ | 54-56 | 1.3 | |
| D | 50-53 | 1.0 | |
| D- | 45-49 | 0.7 | |
| F | 0-44 | 0.0 | |
| NG |  | 0.0 | |
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| **LEARNING / TEACHING METHOD**  1. Distribution and answering of question sheets  2. Group planning, identify and delegate tasks and prepare the teams work plan  3. Individual’s notes for recipes and production planning  4. Lecturers briefing and demonstration  5. Kitchen practice  6. Lecturer led evaluation of the learning outcome, with class participation |
| **ASSIGNMENTS:**  **In-class assignments, case Studies and video sessions:** Student’s progress will be assessed  continuously, during every Practical session; non-attendance will result in a zero grading. At the end of the semester, marks will be calculated according to the continuous assessment procedure, zeros will obviously reduce a student overall grade. Assessment will be made out of 10 marks for each session in the programme  **National Dishes Project:** The objective of this project is to provide you with experience in applying the  concepts and methods of cooking to professional kitchen. The group project will require the compile a menu including a starter, main course and dessert. The written menu is to be prepared and presented as a menu for a restaurant or party, marks will be awarded for presentation and balance. Standard recipes of 4 portions need to be produced for each dish.  **Exams:** There will be a closed-book quizzes, and final exam in which material from lectures, assigned  readings/handouts, and the textbook will be covered. The exams will test your understanding of the course material and your ability to apply the concepts learned. |
| **METHOD OF ASSESSMENT:**  The quality of your work will be assessed against specific expectations, which will be clear to you before you submit your work for assessment by the instructor. Students have to undertake the following forms of assessment:  Project : 20%  In-class assignments : 20%  Case Studies : 10%  Portfolio : 20%  Final Examination : 30% |
| **ATTENDANCE**  Regular attendance of all enrolled classes is expected. If you miss a class, it is your responsibility to “make up” all work, including items discussed in class. Participation will be measured in terms of quality not the quantity of your contribution to the class.  Do not be late to the class. If you need to leave early for whatever reason, you should exercise politeness and notify your lecturer at the commencement of the session. Attendance is compulsory and  absenteeism of more than 20% of classes will be graded as “F”. Students with poor interest, poor  attendance and lack of data are graded NG. |
| **TEXTBOOK/S**  Practical Cookery, 11/E,John Campbell, David Foskett, Victor Ceserani Publisher: Hodder Educatio, Copyright: 2011 |
| **LEARNING RESOURCES**  There are many texts that can provide you with information relevant to this course. You should gather information from different resources and share it with classmates. You should do research at the library, talk with others in the field, and visit other faculty members within this department to enhance your knowledge in this area. |
| **SEMESTER OFFERRED**  2016-2017 Spring Semester |

**COURSE SCHEDULE**

The lecture topics within the semester are as in the following schedule:

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| **WEEK** | **Educational Activities** | **READING** |
| 1 | Chp.1: Introduction. The learning system. Introduction video | Chpt 1 |
| 2 | Chp.2: Planning and Preparation. Work plan. Hygiene, Fire  Safety  Video “Uniform to be Proud of”, Bread video, | Chpt 2 |
| 3 | Chp.3: Bread rolls practice, Knife skills and vegetable  preparation.  Video Blanching & Poaching. Workshop | Chpt 3 |
| 4 | Chp.4: Blanching & Poaching practice, Roux based sauces.  Video Stewing & Boiling  Workshop | Chpt 4 |
| 5 | Chp.5: Stewing & Boiling practice, Miscellaneous sauces.  Workshop | Chpt 5 |
| 6 | **PORTFOLİO** | **-** |
| **7** | Chp.6: Roasting & Microwave practice, Kitchen organization &  Staffing. Video Sauté & Grilling  Workshop | Chpt 6 |
| 8 | Chp.7: Sauté & Grilling practice, Food poisoning prevention and  causes.  Video Shallow & Deep Frying  Workshop | Chpt 7 |
| 9 | Chp.8: Shallow & Deep Frying practice,  Video Baking  Workshop | Chpt 8 |
| 10 | Chp.9: Baking practice ,Video Braising & Steaming  Workshop | Chpt 9 |
| 11 | Chp.10: Braising & Steaming practice  Workshop | Chpt 10 |
| 12 | **National Dishes** | **Due: Final Projects** |
| 13 | **Revision/ Case studies** |  |
| **14** | **FİNAL EXAM PERİOD** | **-** |

This is a tentative course of study; it may require adjustment, according to progress, supplies and

student’s ability.

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| **Course Code: THRM 213**  **Number of ECTS credits: 5 ECTS (student work load: 150)** | | | **Course Name: FOOD PRODUCTION MANAGEMENT LEVEL ONE** | **Instructor Name:** Senior Inst. Kurtulus OZBAŞAR | | | **Date:**  **20/02/17** |
|  | Student Work Load | | | Weight of  Asses. (%) |
| Week | Course LOS | Program  LOS | Educational Activities | Lectures | Independent  Work | Assessment Hours |
| 1 | 2,3,5,6,7 | 8,9,10,11 | Chp.1: Introduction. The learning system. Introduction video | 4 | 1 |  |  |
| 2 | 2,3,5,6,7 | 8,9,10,11 | Chp.2: Planning and Preparation. Work plan. Hygiene, Fire Safety  Video “Uniform to be Proud of”, Bread video, Workshop | 4 | 1 |  |  |
| 3 | 1,2,3,4,5,6,7 | 2,4,7,8,9,11,  12 | Chp.3: Bread rolls practice, Knife skills and vegetable preparation.  Video Blanching & Poaching. Workshop | 4 | 1 |  |  |
| 4 | 1,2,3,4,5,6,7 | 2,4,7,8,9,11,  12 | Chp.4: Blanching & Poaching practice, Roux based sauces.  Video Stewing & Boiling ,Workshop | 4 | 1 |  |  |
| 5 | 1,2,3,4,5,6,7 | 2,4,7,8,9,11,  12 | Chp.5: Stewing & Boiling practice, Miscellaneous sauces.  ,Workshop | 4 | 1 |  |  |
| 6 1 | . |  | **Portfolio** |  |  | **Portfolio – 20 hrs.** | **20** |
| 7 | 1,2,3,4,5,6,7 | 2,4,7,8,9,11,  12 | Chp.6: Roasting & Microwave practice, Kitchen organization &  Staffing. Video Sauté & Grilling ,Workshop | 4 | 1 |  |  |
| 8 | 1,2,3,4,5,6,7 | 2,4,7,8,9,11,  12 | Chp.7: Sauté & Grilling practice, Food poisoning prevention and  causes.  Video Shallow & Deep Frying ,Workshop | 4 | 1 |  |  |
| 9 | 1,2,3,4,5,6,7 | 2,4,7,8,9,11,  12 | Chp.8: Shallow & Deep Frying practice,  Video Baking ,Workshop | 4 | 1 |  |  |
| 10 | 1,2,3,4,5,6,7 | 2,4,7,8,9,11,  12 | Chp.9: Baking practice ,Video Braising & Steaming ,Workshop | 4 | 1 |  |  |
| 11 | 1,2,3,4,5,6,7 | 2,4,7,8,9,11,  12 | Chp.10: Braising & Steaming practice ,Workshop | 4 | 1 |  |  |
| 12 |  |  | **Case studies** | 4 | 1 | **Case studies 10hrs.** | **10** |
| 13 |  |  | **National Dishes ,Workshop** | 4 | 1 | **Project- 15hrs.** | **20** |
| 14 |  |  | Revision | 4 | 1 |  |  |
| 15-16 |  |  | **Final Exam** |  |  | **Exam – 25 hrs.** | **30** |
|  |  |  |  |  |  | **Assignments -15 hrs.** | **20** |
| **Total** | **150** |  |  | **52** | **13** | **85** | **100** |

1. 1 ECTS is taken as 30hrs/wl for a successful student.

2. One semester is 80 working days, which is 16 weeks. A total of 3 weeks is allocated for the final examinations. The course has 4 hrs. of face to face educational activities.

3. This is the time students spend on reading and understanding the lecture materials. It excludes the time preparing for quizzes and exams and also the time for

homework, projects etc. It includes the self- study on weekends as well.

4. Case study, portfolio, reflection, etc.…

*NOTE*: According to the university by-laws the weight of the final exam should not be more than 50%, and the decision of the Faculty

Executive Board, the total weight of written exams (final and quizzes) should not be more than 60%.

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| **THRM 213**  **THE FOOD PRODUCTION MANAGEMENT LEVEL ONE** | **Program outcomes in terms of Knowledge** | | **Program outcomes in terms of Skills** | | | | | **Program outcomes**  **in terms of Competencies** | | | | | |
|  | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 |
| 1 |  | P |  | F |  |  |  | F | P | P | P | F |  |
| 2 |  | P |  | P |  |  | P |  | F | P | F | P | P |
| 3 |  | F |  | F |  |  | P |  | F | P | F | F |  |
| 4 |  | F |  | P |  |  |  | F | F |  | F | F |  |
| 5 |  | P |  | P |  |  |  |  | P |  |  |  |  |
| 6 |  | P |  |  |  |  |  | F | F |  | P |  |  |
| 7 |  | P |  | F |  |  | P | P | P |  |  |  |  |