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

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| **COURSE CODE** | | | THRM 214 | | | **COURSE LEVEL** | | 4 th semester |
| **COURSE TITLE** | | | FOOD PRODUCTION MANAGEMENT LEVEL TWO | | | | | |
| **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:** To understand recipe balance and be able to follow recipes to produce dishes of the required quality, colour, consistency, seasoning, flavour, temperature and presentation.  To develop knowledge and understanding of the commodities available: by type, classification, nutritional value, how to select for quality and storage. | | | | | | | | |
| **GENERAL LEARNING OUTCOMES**  The course is specifically designed for management students who have successfully completed THRM  213 Level One and will enable students to practice using the “Principles” of professional cookery and  food production, while producing international 3 course menus comprising of starters, main course and dessert.  The course emphasises the importance of understanding the relationship between theoretical knowledge  and practical experience when dealing with food commodities regarding type, quality, preservation and storage.  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.  **On successful completion of this course, all students will have developed KNOWLEDGE AND UNDERSTANDING of:**  1. the methods of cookery and in which circumstances they are used for specific foods, to be able to produce a variety of dishes suitable for various establishments.  2. Demonstrate food type, classification, nutritional value and how to select for quality and storage.  **On successful completion of this course, all students will have developed their SKILLS in:**  3. Cookery and work methods  4. Anaysis problem, formulate soloutions for possible difficlulties in work setting  5. Communication effectvelly oraly  **On successful completion of this course, all students will have developed COMPETENCIES in:**  6. Work independently as well as part of a Team  7. Work ethics, regarding time keeping, appearance and discipline. | | | | | | | | |
| **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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| **RELATIONSHIP WITH OTHER COURSES**  The course is specifically designed for management students who have successfully completed Food Production Management Level One and will enable students to practice using the “Principles” of professional cookery and food production |
| **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 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 Fall Semester |

**COURSE SCHEDULE**

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

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| **WEEK** | **TOPICS** | **READING** |
| 1 | Course Introduction.  Standard Recipes & Work Plans |  |
| 2 | Soup, Lamb, Dessert  Theory Fish & Shellfish | Chpt 1 |
| 3 | Fish, Chicken, Desert  Theory Cereal Grain & Farinaceous Products | Chpt 2 |
| 4 | Fish, Chicken, Dessert  Theory Vegetables & Fruit | Chpt 3 |
| 5 | Indian Dishes  Theory Poultry & Game | Chpt 4 |
| 6 | Italian Dishes  Theory Fats & Oils | Chpt 5 |
| 7 | Portfolio | **-** |
| 8 | Italian Dishes  Theory Fats & Oils | Chpt 6 |
| 9 | Starter, Beef, Dessert  Theory Dairy Produces & Cheese | Chpt 7 |
| 10 | Baking & Vegetarian Dishes | Chpt 8&9 |
| 11 | Cyprus dishes | Chpt 10 |
| 12 | National Dishes | **Due: Final Projects** |
| 13 | Revision |  |
| **14** | **FINAL EXAM PERIOD** | **-** |

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 214**  **Number of ECTS credits: 5 ECTS (student work load: 150)** | | | **Course Name: FOOD PRODUCTION MANAGEMENT**  **LEVEL TWO** | **Instructor Name:** Senior Inst. Kurtulus ÖZBAŞAR | | | **Date:**  **20/02/17** |
|  | Student Work Load | | | Weight of  Asses. (%) |
| Week | Course  LOS | Program LOS | Educational Activities | Lectures | Independent  Work | Assessment Hours |
| 1 | 4,6,7 | 4,8,9,11 | Chp.1: Course Introduction.  Standard Recipes & Work Plans | 4 | 1 |  |  |
| 2 | 1,2,3,4,5,  6,7 | 2,4,7,8,9,11,12 | Chp.2: Soup, Lamb, Dessert  Theory Fish & Shellfish ,Workshop | 4 | 1 |  |  |
| 3 | 1,2,3,4,5,  6,7 | 2,4,7,8,9,11,12 | Chp.3: Fish, Chicken, Desert  Theory Cereal Grain & Farinaceous Products ,Workshop | 4 | 1 |  |  |
| 4 | 1,2,3,4,5,  6,7 | 2,4,7,8,9,11,12 | Chp.4: Fish, Chicken, Dessert  Theory Vegetables & Fruit ,Workshop | 4 | 1 |  |  |
| 5 | 1,2,3,4,5,  6,7 | 2,4,7,8,9,11,12 | Chp.5: Indian Dishes  Theory Poultry & Game ,Workshop | 4 | 1 | **Case studies– 10 hrs.** | **10** |
| 6 |  |  | **Portfolio** |  |  | **Portfolio – 20 hrs.** | **20** |
| 7 | 1,2,3,4,5,  6,7 | 2,4,7,8,9,11,12 | Chp.6: Italian Dishes  Theory Fats & Oils ,Workshop | 4 | 1 |  |  |
| 8 | 1,2,3,4,5,  6,7 | 2,4,7,8,9,11,12 | Chp.7: Starter, Beef, Dessert  Theory Dairy Produces & Cheese ,Workshop | 4 | 1 |  |  |
| 9 | 1,2,3,4,5,  6,7 | 2,4,7,8,9,11,12 | Chp.8: Baking & Vegetarian Dishes ,Workshop | 4 | 1 |  |  |
| 10 | 1,2,3,4,5,  6,7 | 2,4,7,8,9,11,12 | Chp.8: Baking & Vegetarian Dishes ,Workshop | 4 | 1 |  |  |
| 11 | 1,2,3,4,5,  6,7 | 2,4,7,8,9,11,12 | Chp.9: Cyprus dishes ,Workshop | 4 | 1 |  |  |
| 12 |  |  | National Dishes | 4 | 1 | **Project- 15hrs.** | **20** |
| 13 |  |  | Revision | 4 | 1 |  |  |
| 14 |  |  | **Final Exam** |  |  | **Exam – 25 hrs.** | **30** |
|  |  |  |  |  |  | **Assignments -15 hrs.** | **20** |
| **Total** | **150** |  |  | **52** | **13** | **85** | **100** |

1. 1 ECTS is taken as 30 hrs/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 214**  **THE FOOD PRODUCTION MANAGEMENT LEVEL TWO** | **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 |  | F |  | F |  |  |  | P | F |  | P | F | P |
| 2 |  | F |  | F |  | P |  | P | P | P | P | F |  |
| 3 |  | F | P | F |  |  | P | P | P |  | P | F | P |
| 4 |  |  | P | F |  |  |  | F | P |  |  |  | P |
| 5 |  |  | P | P |  |  |  | P | P |  | F | P |  |
| 6 |  |  | F |  |  |  | P | F | F |  | F |  |  |
| 7 |  | P |  | F |  |  | P | P | F |  | P | P |  |