

Quantity Food Production

11:709:344 (4 credits)

Instructor: Virginia Quick, PhD, RD

Department of Nutritional Sciences

virginia.quick@rutgers.edu

Teaching Assistant:

Gina A. Pope, MS

gina.pope@rutgers.edu

Office Hours: By appointment (Davison Hall, Rm 212A)

NOTE: The best way to reach me is by email. If you do not receive a response from me within 24hrs please contact me again.

Lab: Sec 01 Tues 9:15 -12:15am HCK 117

Lab: Sec 02 Wed 9:15 -12:15am HCK 117

Recitation: Sec 01 Tue 12:50 – 1:45pm HCK 117

Recitation: Sec 02 Wed 12:50 – 1:45pm HCK 117

Lectures: Tues 3:55- 5:15 TH 206

Pre-requisites: 11:709:201 & 11:709:202

Course Description: The fundamentals of food preparation, and application of these principles to quantity food production in commercial and non-commercial settings. Emphasis is placed on the use of quantity food preparation equipment, menu planning, and production.

Course website: sakai.rutgers.edu (Quantity Foods F15)

Textbook: No text books required. All documents are on Sakai Website.

Supplies: Lab coat (students not complying with dress code will be unable to participate in lab activities). Please see dress code under resources folder in sakai for compliance.

Course Objectives:

There are four major components to this course:

- 1) Food Safety and Sanitation
- 2) Culinary Math
- 3) Understanding Foodservice Organizations
- 4) Laboratory Exposure

At the conclusion of this course, the student will be able to:

1. Understand the biological, physical, and chemical changes which occur when food is cooked and stored.
2. Develop further knowledge of the factors which affect food composition, food quality and yield and food preparation factors which affect the nutritional value of food.

3. Know basic food microbiology and be able to assess risk factors of food borne diseases in food preparation, preservation, processing, and service.
4. Understand principles of food service safety and accident prevention in the quantity kitchen environment.
5. Develop the ability to plan nutritious, appealing food combinations and menu patterns that meet the needs of the defined clientele within economic and physical limitations of a food service facility. Using the knowledge about a facility, the student will plan a menu to incorporate food/recipe composition, flavor, color, texture, temperature, shape and form.
6. Develop the ability to scale recipes to serve a forecasted number of clients with a consistent (expected) quality outcome.
7. Understand the purpose of food distribution systems and the role of marketing and merchandising in the business of food service.
8. Increase knowledge and empathy of the responsibilities and duties of the food production manager and gain skill in theoretical solution of everyday supervision and organization of work of the food service department.
9. Become familiar with quantity preparation, service, and holding equipment, and understand function, use, and maintenance of equipment.
10. Understand the use of computer applications in the management of quantity food service.
11. You will be able to obtain the National Restaurant Association's Serve-Safe Certificate.
There is a \$42.00 fee for this exam.

Classroom Conduct:

As a potential future health care employee, I expect college-level, professional behavior. Once lab/class has started, such things as reading newspapers, working on outside-of-class materials, carrying on distracting side conversations, leaving early, etc., are considered rude and distracting to me, your classmates, and especially to our guests. All cell phones must be turned to vibrate or silent during class time. If a student feels it necessary to answer a phone or open a text during class time, that student must exit the classroom to do so. Laptops must be used for class-related activities ONLY, no social networking! Students attending class are expected to arrive to class on time and stay the entire class time. Special situations should be discussed with the instructor. It is disruptive guest lecturers, students, and to class to arrive late or leave before class is dismissed. Adjust travel times, appointments, and meal dates accordingly. Class will be dismissed in timely manner so that students may commute to the next class.

Participation:

I believe one of the best ways to learn is from conversation and debates with your peers. I hold an open classroom where discussions will be copious. Please participate when you deem it is appropriate and please be courteous to your fellow peers. Reading your assignments ahead of time makes you a better participant and makes the discussions more interesting.

Academic Integrity

As a student of Rutgers University you are responsible for understanding and abiding by the university's principles of academic integrity. For more information about the academic integrity policy, visit: <http://academicintegrity.rutgers.edu/integrity.shtml>. These policies are strictly enforced!

Grading:

<u>Course Requirement</u>	<u>Points</u>
Equipment Report	100
Quizzes 2 @ 50 points each	100
Lab, Recitation, Class Attendance	150
Meal Project	150
Recipe Calculations	100
Cycle Menu	100
Midterm	150
Serve Safe	150

900 -1000	= A
850-899	= B+
800 - 849	= B
750 - 799	= C+
700 - 749	= C
600- 699	= D
Below 600	= F

***All assignments are due in person at the beginning of class on the due date unless prior arrangements are made. Any assignment received after the due date will be considered late and 10 points will be deducted for each day of delay**

****Attendance and Participation will affect your performance and your grade in this course. Attendance will be taken at all classes, labs and recitations.**

Viewing Grades: Sakai is a course management system used for many course related activities including a platform for students to view their grades. It is your responsibility to know your exam and assignment scores. The correct grade is always on your handed back exams and assignments. Please be advised that Sakai has been known to eliminate grades and filter grades alphabetically inaccurately. Therefore the correct grades will be in an excel spreadsheet on the professor's work (password protected) computer.

Tues	Sept. 15th	Recipe Formulation/Calculating the amounts to purchase	TH-206
Tues, Wed	Sept 22nd and 23rd	Food Science Lecture (meet @9:30am) (Guest Lecturer: Don Schaffner) Recitations - More culinary math practice Hickman Hall 117	Labs meet at the Food Science Building Reading Room Recitation 12:50 p.m.- 1:45 p.m.
Tues	Sept 22nd	The Menu	TH-206
Tues, Wed	Sept 29th and 30th	Labs in Dining Halls begin 9:15am to 12:15pm Recitations	See Lab Rotation Schedule
Tues	Sept 29th	The Menu Continued Quiz #1	TH-206
Tues, Wed.	Oct 6th and 7th	Laboratory Rotations Recitations	See Schedule
Tues	Oct. 6th	Procurement	TH-206
Tues, Weds	Oct 13 th and 14th	Laboratory Rotations Recitations	See Schedule
Tues	Oct 13th	Production (Flow of Food)	TH-206
Tues, Wed.	Oct.20th and 21st	Laboratory Rotations Recitations	See Schedule

Tues	Oct. 20th	Distribution and Service Quiz #2	TH-206
Tues, Wed	Oct 27th and 28th	Laboratory Rotations Recitations	See Schedule
Tues	Oct. 27th	Mid-Term	Good Luck! TH-206
Tues, Wed	Nov 3rd and 4th	ServSafe Course part 1	Hickman 117
Tues	Nov 3rd	Equipment	TH-206
Tues, Wed	Nov 10 th and 11th	ServSafe Course part 2	Hickman 117
Tues	Nov 10th	Marketing Foodservice	TH-206
Tues, Wed	Nov. 17th and 18th	To be Announced	Hickman 117
Tues	Nov 17 th	SERVSAFE EXAM	TH-206
Tues, Wed	Nov 24th Nov 25th	NO CLASSES THIS WEEK HAPPY THANKSGIVING!	
Tues	Nov 24th	NO CLASS!	
Tues, Wed.	Dec 1st and 2nd	☐ Field Trip	TBD

Tues	Dec 1st	TBA	TH-206
Tues, Wed	Dec 8 th and 9th	Meal Project Presentations	Hickman 117

*This schedule is subject to change. You will be notified of any changes at the beginning of class.