

Quantity Foods Production 11:709:344 (4 credits)

Instructor: Salome P. Rao, Ph.D., RDN
Department of Nutritional Sciences
sprao@sebs.rutgers.edu

Teaching Assistants:
Section 1: Melissa Woortman, RDN
maw317@scarletmail.rutgers.edu
Section 2: Alek Dinesen, MS
ard180@sebs.rutgers.edu

Office Hours: SPR: Monday 12:15-1:15 pm and by appointment (IFNH, suite 220)
*NOTE: The best way to reach us is by email (& always include "Quantity Foods" under Subject).
In case you do not receive a response from us within 24hrs, please contact us again.*

Lectures: Mon 10:55-12:15 IFNH 205

Lab: Sec 01 Weds 9:15 -12:15 IFNH 205 (& Dining facilities)

Lab: Sec 02 Thu 9:15 –12:15 DAV 216 (& Dining facilities)

Recitation: Sec 01 Weds 12:50 – 1:45 IFNH 205

Recitation: Sec 02 Thu 12:50 – 1:45 DAV 216

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, food safety and production.

Course website: sakai.rutgers.edu (Quantity Foods F18)

Textbook (optional): Foodservice Organizations, 9th Ed, M.B. Gregoire, Pearson Ed.

Supplies: Lab coat, non-skid shoes, hair/beard net (nets will also be provided at dining facilities). Students not complying with dress code will be unable to participate in lab activities. Please see Lab Conduct/Dress Code on 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) Food Service hands-on exposure at Rutgers Dining Facilities

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

1. Develop knowledge of the factors which affect food quality and yield and food preparation

factors which affect the nutritional value of food.

2. Know basic food microbiology and be able to assess risk factors of food borne diseases in food preparation, preservation, processing, and service.
3. Understand principles of food service safety and accident prevention in the quantity kitchen environment.
4. 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.
5. Develop the ability to scale recipes to serve a forecasted number of clients with a consistent (expected) quality outcome.
6. Understand the purpose of food distribution systems and the role of marketing and merchandising in the business of food service.
7. 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.
8. Become familiar with quantity preparation, service, and holding equipment, and understand function, use, and maintenance of equipment.
9. Understand the use of computer applications in the management of quantity food service.
10. You will be able to take the examination for the National Restaurant Association's Serve-Safe Certificate.

There is a \$40.00 fee for this exam *and it is due 3 weeks before the exam.*

2017 Core Knowledge for the RDN (KRDN) – Standards for the Didactic Programs in Dietetics:

Rutgers University Department of Nutritional Sciences undergraduate Didactic Program in Dietetics is accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND) of the Academy of Nutrition and Dietetics (AND). The following ACEND Core Knowledge aptitudes are included within the curriculum of this course:

KRDN 1.3: Apply critical thinking skills (i.e., Theme Meal Project).

KRDN 2.1: Demonstrate effective and professional oral and written communication and documentation (i.e., Theme Meal Project both written and oral presentation).

KRDN 2.5: Identify and describe the work of interprofessional teams and the roles of others with whom the registered dietitian nutritionist collaborates in the delivery of food and nutrition services (i.e., lectures assessed on exams).

KRDN 3.4: Explain the processes involved in delivering quality food and nutrition services (i.e., cycle menu project).

KRDN 4.4: Apply the principles of human resource management to different situations (i.e., food lab rotations; lectures assessed on exams).

KRDN 4.5: Describe safety principles related to food, personnel and consumers (i.e., ServSafe exam).

KRDN 4.6: Analyze data for assessment and evaluate data to be used in decision-making for continuous quality improvement (i.e., Theme Meal Project customer evaluations).

Classroom Conduct:

As a potential future health care employee, we 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 us, your classmates, and especially to our guests when present. 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, not social networking or shopping! 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 to guest lecturers, students, and to class to arrive late or leave before class is dismissed. Adjust travel times, appointments, and work schedules accordingly. Class will be dismissed in a timely manner so that students may commute to the next class.

All assignments are due on the due date noted in the syllabus, at the START of Lecture or Labs, as will be described in class. Unless prior arrangements are made, any assignment received after the due date will be considered late and 5 points will be deducted for each day of delay.

In addition a copy should be submitted under "Assignments" on Sakai. If you are unable to attend class due to medical or personal emergencies the day an assignment is due, the assignment can be emailed as an attachment *before* the beginning of the class period. Doctor's note is required to excuse any medical absences.

Participation:

We believe one of the best ways to learn is from conversation and debates with your peers. We hold an open classroom with opportunities for discussion. Please participate when you deem it is appropriate and please be courteous to your fellow peers. Preparing your assignments ahead of time makes you a better participant and makes the discussions more constructive.

Participation grade is based on attendance/ lateness, performing math calculations on board, submitting evaluation forms for PPT presentations and participating in class discussion /Q/A after the presentations.

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>
Class Attendance & Participation	100
Homework	100
Lecture Quizzes	100
Lab/Field Trip Attendance	100
Exam 1-ServSafe	200
Exam 2-Culinary Math	200
Cycle Menu	100
Exam 3- Final	200
Trends Presentation	100
Theme Meal Project	300

Total points 1500

93 - 100% = A
86 - 92% = B+
80 - 85% = B
75 - 79% = C+
70 - 74% = C
60 - 69% = D
Below 60% = F

- **Attendance and Participation will affect your performance and your grade in this course. Attendance will be taken at all classes, labs and recitations.**
- **There will be no negotiating on the final grades.**

Viewing Grades: It is your responsibility to know your exam and assignment scores which will be posted on Sakai. 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. Grades will also be in an excel spreadsheet on the professor's work (password protected) computer.

Note: This schedule is subject to change.

WEEK	LECTURE	LAB/Recitation		ASSIGNMENT DUE <i>At start of Labs unless otherwise noted</i>
1/ 21	<i>MLK Day-No class</i>	Course Overview Quiz 1-Syllabus ServSafe-Diagnostic		
28	<i>Lecture: Intro Food Service</i>	ServSafe-Ch. 1-3 Theme Meal form Groups & Discuss Topics	Culinary Math- Expansions	
2/4	Quiz 2 Intro Food Service <i>Procurement- Purchasing (Jim Vernere)</i>	ServSafe – Ch. 2, 4-5 Meet with Dining Managers	Culinary Math- APQ/EPQ/Yields <i>Review HW: Expansion</i>	<i>Food Service Trend PPTs: form Groups and sign up for Topics (in labs)</i> Math Homework- Gazpacho Expansion
11	Quiz 3 Purchasing <i>Food Microbiology (Dr Schaffner)</i>	ServSafe- Ch. 6-8 [@ 10:30 MicroLab]	Culinary Math- Costing <i>Review HW: Questions Part 1</i>	Copy of Manager Questionnaire Math Homework: Practice Qs -Part 1
18	Quiz 4 Food Micro <i>Menus and Menus of Change (Chef Ian Keith)</i>	ServSafe- Ch. 9-12	<i>Review HW: Quinoa Costing</i>	Math-Costing (Quinoa Recipe)
25	Quiz 5-Menu Chef Ian lecture Food Trend PPT <i>Lecture: Menus</i>	[@ 9:15 Livi Tour] ServSafe-13-15	Menu Engineering <i>Review HW: Questions Part 2</i>	Math Homework: Practice Qs-Part 2
3/4	Quiz 6 Menu <u>Lecture meets at Davison Foods Lab</u> <i>(Chef Peter Blake)- Cycle Menus & Knife Skills</i>	ServSafe-Review	Work on Theme Meals	Suggested deadline: Individual Recipe Expansions + GROCERY LISTS
11	EXAM 1-SERVSAFE	Dining Rotations	Work on Theme Meals	Suggested deadline: Marketing Flyers
18	SPRING BREAK			

25	<i>Lecture: Food Waste (Jill Lipotti)</i>	Dining Rotations	Work on Theme Meals	<i>Suggested deadline: Production Timeline & Customer Evaluations</i>
4/1	EXAM 2- CULINARY MATH	Dining Rotations/ Theme Meals	Work on Theme Meals	<i>Suggested deadline: Individual Recipe Costings</i>
8	<u>Quiz 7: Food Waste</u> <i>Lecture: Forecasting and Production</i>	Dining Rotations/ Theme Meals	Work on Theme Meals/PPTs	Cycle Menu due (On Sakai by 10:30 am and Hard Copy due at Start of Lecture)
15	<u>Quiz 8: Forecasting & Production</u> <i>Lecture: Receiving-Storage- Inventory</i>	Dining Rotations/ Theme Meals	Work on Theme Meals/PPTs	FINAL DEADLINE for: Expansions, Costing, Grocery list, Marketing, Production Flow, Evaluation surveys
22	<u>Quiz 9: Receiving- Storage-Inventory</u> <i>Lecture: Distribution & Service</i>	Dining Rotations/ Field Trip	Work on Theme PPTs	
29	RDs in Food Service <i>Peggy Policastro-RU Marina Vineis-RU Aliz Holtzman- ShopRite</i>	Theme Meal PPT Presentations		Theme Meal Presentations (in Labs)
5/6	<u>Quiz 10: Distribution & Service</u> Food Trend PPTs	No Labs/Recitations		
5/13 8-11	EXAM 3-FINAL			On all Lectures