

**HIBBING COMMUNITY COLLEGE
COURSE OUTLINE**

COURSE NUMBER & TITLE: CAMT 1600: Introduction to Food Service

CREDITS: 6 (3 Lec / 3 Lab)

PREREQUISITES: None

CATALOG DESCRIPTION:

Introduction to Food Service includes an introduction to the food service industry, culinary terms, counter service, ware washing techniques, and meat, poultry, and fish or shellfish identification. This course also covers basic cooking techniques, knife identification and use, and basic kitchen first aid and safety.

OUTLINE OF MAJOR CONTENT AREAS:

- I. Equipment identification and use
 - A. Mixers
 - B. Ovens
 - C. Steamer
 - D. Food chopper
 - E. Meat saw
- II. Food product identification
 - A. Roasting
 - B. Braising
 - C. Sauté
 - D. Pan frying
 - E. Deep frying
 - F. Steaming
 - G. Simmering
- III. Ware washing techniques and chemical identification
 - A. Preparation for loading
 - B. Loading machine racks techniques
 - C. Use of chemicals
 1. Wash: caustic
 2. Rinse: noncaustic
 - D. Unloading and storage of clean dishes
- IV. Sanitation rules and procedures
 - A. Food borne bacteria and viruses
 - B. Use of HACCP (Hazardous Analysis Critical Control Points) system
 - C. Storage and handling of food products

COURSE GOALS/OBJECTIVES/OUTCOMES:

Students will

1. identify personal hygiene.
2. list sanitary conditions.
3. define industry segments.

4. identify job classifications.
5. describe employment opportunities.
6. describe trends.
7. define terminology.
8. describe culinary code of ethics.
9. exhibit teamwork.
10. display professionalism.
11. identify kitchen safety.
12. practice kitchen safety.
13. identify kitchen equipment.
14. identify equipment operation.
15. identify fire extinguishers.
16. identify hazardous conditions.
17. identify food handling procedures.
18. use knives.
19. demonstrate knife sharpening.
20. identify weights.
21. identify measure.
22. identify cleaning agents and sanitizes.
23. identify "Minnesota Right-to-Know" Law.
24. identify glassware/china handling procedures.
25. identify flatware handling procedures.
26. prepare ware washing area.
27. describe garbage disposal use.
28. troubleshoot ware washing problems.
29. store cleaned wares.
30. maintain clean dish storage equipment.
31. maintain sanitary kitchen.
32. identify food displays.
33. identify food serving techniques.
34. identify food transport.
35. manage work station.
36. prepare beverages.
37. manage station inventory.
38. identify open/close procedures.
39. identify food holding procedures.
40. display customer interaction.
41. operate cash register.
42. identify meat cutting tools.
43. identify meat cutting equipment.
44. identify meat, poultry, and fish or shellfish terminology.
45. sanitize work environment.
46. identify pork cuts.
47. identify game meats.
48. identify variety meats.
49. identify poultry.

50. identify fin fish.
51. identify shellfish.
52. identify processed meats.
53. identify meat processing.
54. identify beef grades.
55. identify beef food service cuts.
56. identify veal cuts.
57. identify lamb cuts.
58. define QSCA (Quality, Service, Controls, Attitude).
59. sanitize work environment.
60. implement cleaning schedule.
61. apply dress code.
62. practice time management.

MNTC GOALS AND COMPETENCIES MET:

N/A

HCC COMPETENCIES MET:

Working Productively and Cooperatively
Communicating Clearly and Effectively

STUDENT CONTRIBUTIONS:

Students are expected to

- demonstrate and exercise safety skills.
- attend all lectures.
- participate in class activities.
- participate and implement input into class discussions.
- hand in outside assignments when due.

**STUDENT ASSESSMENT SHALL TAKE PLACE USING INSTRUMENTS
SELECTED/DEVELOPED BY THE COURSE INSTRUCTOR.**

**SPECIAL INFORMATION: (SPECIAL FEES, DIRECTIVES ON HAZARDOUS
MATERIALS, ETC.)**

Tools: Knife kit

Chef's uniform: jacket, hat, and apron

Pocket thermometer (NSFA)

AASC APPROVAL DATE: March 19, 2014

REVIEW DATE: March 2019

CAMT1600: so
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