HIBBING COMMUNITY COLLEGE
COURSE OUTLINE

COURSE NUMBER & TITLE: Introduction to Food Service: CAMT 1600
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:
1. Equipment identification and use
   A. Mixers
   B. Ovens C. Steamer
   C. Food chopper
   D. Meat saw
2. Food product identification
   A. Roasting
   B. Braising
   C. Sauté
   D. Pan frying
   E. Deep frying
   F. Steaming
   G. Simmering
3. Ware washing techniques and chemical identification
   A. Preparation for loading
   B. Loading machine racks techniques
   C. Use of chemicals
      1. Wash: caustic
      2. Rinse: non-caustic
   D. Unloading and storage of clean dishes
4. 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:
1. Students will demonstrate proper kitchen safety.
2. Students will be able to identify a variety of cooking methods and when to implement them.
3. Students will identify proper work station sanitation methods.
4. Students will identify a variety of ingredients and how to properly store them.
5. Students will demonstrate how to properly use kitchen power equipment and small wears safely.
6. Students will demonstrate proper personal hygiene.

MNTC GOALS AND COMPETENCIES MET: N/A

HCC COMPETENCIES MET:
Working Productively and Cooperatively
Communicating Clearly and Effectively

STUDENT CONTRIBUTIONS:
Students are expected to:
1. demonstrate and exercise safety skills.
2. attend all lectures.
3. participate in class activities.
4. participate and implement input into class discussions.
5. hand in outside assignments when due.

ADDITIONAL INFORMATION:
Tools: Knife kit, Pocket thermometer (NSFA)
Chef’s uniform: Jacket, hat, and apron

METHODS FOR EVALUATING STUDENT LEARNING:
Student assessment shall take place using instruments selected/developed by the course instructor.

Curriculum Committee Approval Date: December 4, 2018

AASC APPROVAL DATE: December 19, 2018
REVIEW DATE: December 2023