COURSE TITLE & NUMBER: CAMT 1602: Basic Food Production Principles  
CREDITS: 6 (Lec 0/ Lab 6)  
PREREQUISITES: None

CATALOG DESCRIPTION:
Food Production Principles teaches the preparation and serving of stocks, sauces, soups, meats, and poultry using various cooking methods and techniques. This course also includes basic baking methods and uses for the preparation of finished products such as quick breads, yeast breads, pies, cakes, and cookies.

OUTLINE OF MAJOR CONTENT AREAS:
1. Preparation and serving  
   A. Soups  
   B. Stocks  
   C. Sauces  
   D. Various meat items  
   E. Fish  
   F. Poultry  
   G. Starch products  
   H. Salads  
   I. Desserts  
2. Basic baking  
   A. Terminology  
   B. Methods  
   C. Preparing various doughs and shaping various products  
3. Uses of convenience items  
   A. Preparation  
   B. Critique finished product  
4. Garnishing various prepared items

COURSE GOALS/OBJECTIVES/OUTCOMES:  
1. Students will identify and prepare various stocks.  
2. Students will identify and prepare various sauces.  
3. Students will identify and prepare thick and thin soups.  
4. Students will identify and demonstrate and prepare various cooking methods for protein foods.  
5. Students will identify preparation methods for various fruits and vegetables.  
6. Students will identify preparation methods for various starches.  
7. Students will define baking terminology and tools.  
8. Students will identify and prepare yeast doughs.  
9. Students will identify and prepare quick and cookie doughs.
10. Students will identify and prepare various desserts.

**HCC COMPETENCIES MET:**
Working Productively and Cooperatively
Communicating Clearly and Effectively
Thinking Creatively and Critically
Valuing Self

**STUDENT CONTRIBUTIONS:**
The student is 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.

**METHODS FOR EVALUATING STUDENT LEARNING:**
Exams, quizzes, outside assignments, class participation, group discussions, behavioral observations, simulations, and other learning experiences will be translated to points earned. Letter grades A-F will be earned based on points earned according to the schedule supplied by the instructor.

**ADDITIONAL INFORMATION**
Knife kit
Uniforms
Pocket thermometer

**AASC APPROVAL DATE:** November 15, 2017
**REVIEW DATE:** November 2022