COURSE TITLE & NUMBER: CAMT 1603: Institutional Food Production 1  
CREDITS: 4 (Lec 0/ Lab 4)  
PREREQUISITES: Concurrent enrollment in CAMT 1600: Introduction to Food Service

CATALOG DESCRIPTION:  
Institutional Food Production 1 is a supervised course covering the actual production learned in basic food production principles. Students are responsible for preparation and service of soups, sauces, and meat, fish, and poultry items using various moist and dry heat methods. This course also covers identification and preparation of vegetables, rice, and pasta products.

OUTLINE OF MAJOR CONTENT AREAS:

1. Meats  
   A. Beef  
   B. Chicken  
   C. Fish  
   D. Poultry
2. Methods  
   A. Braising  
   B. Stewing  
   C. Roasting  
   D. Sautéing  
   E. Deep frying
3. Vegetable cookery  
   A. Steaming  
   B. Braising  
   C. Simmering
4. Pastas and Rice  
   A. Boiling  
   B. Braising  
   C. Steaming

COURSE GOALS/OBJECTIVES/OUTCOMES:

1. Students will prepare and serve various protein foods  
2. Students will prepare various stocks.  
3. Students will prepare various sauces.  
4. Students will prepare various thick and thin soups.  
5. Students will prepare various salads and salad dressings.  
6. Students will prepare Short order foods.  
7. Students will prepare starchy products.
8. Students will prepare Vegetables.
9. Students will demonstrate proper safety and sanitation practices.

**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:**
Periodic handouts
Knife kit
Chef’s uniform
Pocket thermometer

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