COURSE TITLE & NUMBER: CAMT 1605: Institutional Food Production 2
CREDITS: 4 (Lec 4/Lab 0)
PREREQUISITES: CAMT 1600: Introduction to Food Service
CAMT 1602: Basic Food Production Principles
CAMT 1603: Institutional Food Production 1

CATALOG DESCRIPTION:
Institutional Food Production 2 reviews the basic production skills acquired in the previous courses: Introduction to Food Service Production, Basic Food Production Principles, and Institutional Food Production 1.

OUTLINE OF MAJOR CONTENT AREAS:
1. Quantity meat preparation
   A. Beef
   B. Pork
   C. Chicken
   D. Fish/shellfish
2. Quantity vegetable preparation
   A. Steaming
   B. Braising
   C. Simmering
3. Quantity stock preparation
   A. Brown stock
   B. White stock
4. Quantity soup preparation
   A. Thick soups
   B. Clear soups
   C. Puree soups
   D. Specialty soups
5. Pasta and starch cookery
   A. Noodles and macaroni’s
   B. Rice
   C. Potatoes

COURSE GOALS/OBJECTIVES/OUTCOMES:
1. Students will prepare a variety of proteins by baking, broiling, panfrying, poaching, sautéing and steaming in a safe manner.
2. Student will prepare a variety of thickened and thin soups.
3. Students demonstrate proper garnishing of the featured protein.
4. Students will evaluate the prepared products.
5. Students will demonstrate proper kitchen safety and sanitation.
HCC COMPETENCIES MET:
Working Productively and Cooperatively
Communicating Clearly and Effectively
Thinking Creatively and Critically

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.

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

ADDITIONAL INFORMATION
Chef’s uniform
Knife kit
Pocket thermometer
Text and instructor handouts

Curriculum Committee Approval Date: May 1, 2018

AASC APPROVAL DATE: May 9, 2018
REVIEW DATE: May 2023