HIBBING COMMUNITY COLLEGE
COURSE OUTLINE

COURSE TITLE & NUMBER: CAMT 2410: Hotel and Restaurant Food Production 1
CREDITS: 4 (Lec1/ Lab 3)
PREREQUISITES: None

CATALOG DESCRIPTION:
Hotel and Restaurant Food Production 1 provides experience in production speed, skill, and development in the assigned meal preparation stations in a working kitchen and restaurant. Students plan and prepare menu items and serve menu items as a team under the direction of a certified culinary arts instructor. Students follow and perform sanitation procedures as part of the daily operation.

OUTLINE OF MAJOR CONTENT AREAS:
1. Rotation of assigned kitchen work stations
   A. Chef de Cuisine (Head Chef)
   B. Garde Manager (Pantry Supervisor)
   C. Entremetier (Entrée Preparer)
   D. Patissier (Pastry Cook)
2. Dining Room Service
   A. Maitre d’ (Dining Room Manager)
   B. Table Service
   C. Sanitation Safety
   D. Professionalism

COURSE GOALS/OBJECTIVES/OUTCOMES:
1. Students will utilize appropriate cooking methods to prepare and plate various meats, fish, poultry, cheese, produce, and sauces.
2. Students will organize for events, prepare menu, manipulate formulas, prepare purchasing sheets, calculate costs and profits, and execute quality food production.
3. Students will practice industry standards of food safety in all areas of preparation, presentations, and storage.
4. Students will develop ability to work with increased speed, cleanliness, knife skills, accuracy, and confidence.
5. Students will demonstrate preparation of stocks, soups, sauces, and dressings.
6. Students will prepare a variety of quick breads, pies, pastries, and plated desserts.
7. Students will exhibit punctuality, team work, good personal hygiene, time management, and uphold the dress code.
8. Students will display front of the house organizational methods of table service, menu terminology, and table arrangements.
HCC COMPETENCIES MET:
Working Productively and Cooperatively
Communicating Clearly and Effectively
Thinking Creatively and Critically
Social Responsibility
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 and activities.
• hand in outside assignments when due.

METHODS FOR EVALUATING STUDENT LEARNING:
Customer feedback, reports, tests, quizzes, and classroom participation are various methods used for evaluating student performance.

AASC APPROVAL DATE: November 15, 2017

REVIEW DATE: November 2022
SPECIAL INFORMATION: (SPECIAL FEES, DIRECTIVES ON HAZARDOUS MATERIALS, TEXTBOOK USED, ETC.)
Periodic handouts
Chef’s uniform
Pocket thermometer

AASC APPROVAL DATE: November 21, 2007
REVIEW DATE: November 2012

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