COURSE TITLE & NUMBER: Hotel and Restaurant Food Production 2: CAMT 2420
CREDITS: 5 (1 Lec / 4 Lab)
PREREQUISITES: CAMT 1800: Introduction to Food Service and CAMT 2410: Hotel and Restaurant Food Production 1

CATALOG DESCRIPTION:
Hotel Restaurant Food Production 2 provides an advanced level of meal preparation in a working restaurant. The student plans, prepares, and serves required menu items while following a set station rotation. The student follows set clean up and sanitation procedures as part of daily operations.

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. Patisserie (Pastry Cook)
2. Maître D’ (Dining Room Manager)
   A. Table service and set up
   B. Sanitation and safety
   C. Professionalism (proper hygiene and dress code)

COURSE GOALS/OBJECTIVES/OUTCOMES:
1. Students will organize for events, prepare menus, manipulate recipe formulas, prepare purchasing requisitions and execute quality food production.
2. Students will assume a managerial role to assign menu items, workstations, proper sanitation to ensure menu items as are made properly and safely.
3. Students will perform the role of Maître d’ including proper table service and setup, proper hygiene and dress code are followed, delegate proper station assignments.
4. Students will demonstrate the ability to prepare proteins in various manners.
5. Students will demonstrate the ability to prepare a variety of quick breads, pies, pastries and plated desserts.
6. Students will demonstrate how to make and prepare a variety of soups and sauces.
7. Students will demonstrate the proper procedures in making salads.

HCC COMPETENCIES MET: Working Productively and Cooperatively Communicating Clearly and Effectively
Thinking Creatively and Critically
Social / Civic Responsibility

MNTC GOALS/OBJECTIVES/OUTCOMES:
N/A

STUDENT CONTRIBUTIONS:
The student is expected to:
1. demonstrate and exercise safety skills.
2. attend all lectures.
3. participate in class activities.
4. participate and contribute to class discussions.
5. hand in assignments when due.

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

ADDITIONAL INFORMATION:
Chef coat
Knife kit
Pocket thermometer

Curriculum Committee Approval Date: May 1, 2018

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