HIBBING COMMUNITY COLLEGE
COURSE OUTLINE

COURSE TITLE: Specialty Foods Preparation: 2450
CREDITS: 5 (1 Lec / 4 Lab)
PREREQUISITES: CAMT 1600: Introduction to Food Service

CATALOG DESCRIPTION:
Specialty Foods Preparation covers a review and application of the quantity cooking methods used in the production of menu items for buffets and institutional operations.

OUTLINE OF MAJOR CONTENT AREAS:
1. Institutional cooking
   A. Variety hot entrees
   B. Variety cold entrees
   C. Desserts
   D. Salads
   E. Bakery items
   F. Counter service
2. Buffet preparation
   A. Buffet decoration
   B. Buffet food preparation
   C. Buffet set up and layout
   D. Buffet service
3. Menu development
   A. Menu planning
   B. Menu printing
   C. Menu selection
   D. Food ordering
4. Sanitation
   A. Personal hygiene
   B. Cleaning techniques
   C. Food bound illness prevention
   D. HACCP system (Hazard Analysis Critical Condition Points)

COURSE GOALS/OBJECTIVES/OUTCOMES:
1. Students will develop and implement an institutional menu.
2. Students will practice supervisory skills.
3. Students will prepare and serve hot entrees and sides.
4. Students will prepare and serve cold entrée’s and sides.
5. Students will prepare and serve various salad items.
6. Students will prepare and serve bakery items.
7. Students will prepare and serve desserts.
8. Students will practice kitchen safety and sanitation.

MNTC GOALS AND COMPETENCIES MET:
N/A
HCC COMPETENCES MET:
Working Productively and Cooperatively
Communicating Clearly and Effectively
Thinking Creatively and Critically
Social /Civic Responsibility

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 input into class discussions and activities.
5. hand in outside assignments when due.

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

ADDITIONAL INFORMATION:
Chef coat
Knife kit
Pocket thermometer

AASC APPROVAL DATE: November 15, 2017

REVIEW DATE: November 2022