

## Course Abstract

*If you need accommodations due to a disability, contact Disability Services in Edison Hall Room 100, 732.906.2546.*

*To foster a productive learning environment, the College requires that all students adhere to the Code of Student Conduct which is published in the college catalog and website.*

### **Course ID and Name: HCD 112 – Quantity Food Production and Menu Design**

#### **Department:**

Chairperson or Course Coordinator: Dr. Mary-Pat Maciolek

Office Location: College Center 185

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**Prerequisites:** HCD 102

**Co-requisites:** HCD 108

**Course Description:** The principles of quantity food production. Emphasis is on designing and costing of menus, managing food production in a commercial kitchen, and the development of foodservice management skills.

#### **General Education Status:**

**Credits:** 3.0

**Lecture Hours:** 1.0

**Lab Hours:** 4.0

#### **Learning Outcomes:**

Upon successful completion of the course, students will be able to

1. demonstrate quantity food production skills in the preparation of meals for service in a commercial foodservice operation.
2. operate commercial foodservice equipment.
3. execute and evaluate a culinary arts demonstration.
4. perform in an intraculinary arts exhibit.
5. demonstrate the highest standards of sanitation and safety in a foodservice operation.
6. exhibit leadership, forecasting techniques and management competency in a commercial foodservice operation

#### **Course Content Areas:**

Participate in the flow of food through a foodservice operation from purchase to consumption.