Wayne County Community College District

COURSE SYLLABUS

FSM 140 Principles of Food Preparation

CREDIT HOURS: 2.00

CONTACT HOURS: 30.00

COURSE DESCRIPTION:
Food preparation topics include: scientific principles of food preparation, with emphasis on the physical and chemical changes involved, cultural and economic aspects of food consumption, evaluation of product quality, basic concepts and techniques of volume food preparation, basic principles of food production, distribution, and service. Food safety and sanitation is stressed. This Manage First course meets the criteria of the Educational Foundation of the National Restaurant Association. Laboratory required.

PREREQUISITES: NONE  COREQUISITE: FSM 140L

EXPECTED COMPETENCIES:
Upon successful completion of this course, the student will:
1. Recognize the basic scientific concepts related to food preparation of uniformly high quality
2. Recognize the sensory factors affecting food consumption
3. Relate current techniques in time management to organizing food preparation
4. Identify government regulatory controls of foods
5. Recognize basic consumer information
6. Use applied knowledge of food sanitation and safety
7. Recognize the function of each ingredient in a recipe
8. Recognize the variables that impact food preparation outcomes
9. Relate food preparation methods to the conservation of nutrients

ASSESSMENT METHODS:
Student performance may be assessed by examination, quizzes, case studies, oral conversation, group discussion, oral presentations. The instructor reserves the option to employ one or more of these assessment methods during the course.

GRADING SCALE:
90%-100% = A
80%-89.9% = B
70%-79.9% = C
60%-69.9% = D
<60% = E