

Quantity Food Production

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Instructor: Kelly Ryan, MS

Rutgers University Department of Nutritional Sciences
Davison Hall, Room 210
kelryan@aesop.rutgers.edu
(732) 932-1966 x3128
Office hours: by appointment

Teaching Assistant: Allyson Agostini-Dreyer

Rutgers University Department of Nutritional Sciences
Davison Hall, Room 216B
aadreyer@eden.rutgers.edu
(732) 932-4236

Lecture: Fridays 10:55 – 12:15 Art History 100

Section 1: Tuesdays 9:15 – 12:15; 12:50 – 1:45 Hickman 117

Section 2: Wednesdays 9:15 – 12:15; 12:50 – 1:45 Hickman 117

Course website: sakai.rutgers.edu (Quantity Foods Fall 09)

Textbook: Spears, MC and Gregoire M. Foodservice Organizations, 7th edition, Pearson/Prentice Hall. 2010.

Other Required Materials:

White lab coat
Calculator

Course Objectives:

Upon completion of this course, the student will:

- Understand the biological, physical, and chemical changes which occur when food is cooked and stored.
- Develop further knowledge of the factors which affect food composition, food quality and yield and food preparation factors which affect the nutritional value of food.
- Know basic food microbiology and be able to assess risk factors of food borne diseases in food preparation, preservation, processing, and service.
- Understand principles of food service safety and accident prevention in the quantity kitchen environment.
- Develop the ability to plan nutritious, appealing food combinations and menu patterns that meet the needs of the defined clientele within economic and physical limitations of a food service facility. Using the knowledge about a facility, the student will plan a

menu to incorporate food/recipe composition, flavor, color, texture, temperature, shape and form.

- Develop the ability to scale recipes to serve a forecasted number of clients with a consistent (expected) quality outcome.
- Understand the purpose of food distribution systems and the role of marketing and merchandising in the business of food service.
- Increase knowledge and empathy of the responsibilities and duties of the food production manager and gain skill in theoretical solution of everyday supervision and organization of work of the food service department.
- Become familiar with quantity preparation, service, and holding equipment, and understand function, use, and maintenance of equipment.
- Understand the use of computer applications in the management of quantity food service.

Grading:

<u>Course Requirement</u>	<u>Points</u>
Lecture Attendance	25
Equipment Presentation	25
Lab Reports (10 total; 20 points each)	200
Lab & Recitation Attendance/Participation	100
Microbiology Lab Report	25
Meal Project	225
Recipe Calculation	150
Cycle Menu	150
Midterm	150
Final (non-cumulative)	150

1080 - 1200 = A

1044 - 1079 = B+

960 - 1043 = B

924 - 959 = C+

840 - 923 = C

720 - 839 = D

Below 720 = F

Late Assignments:

All assignments and lab reports are due in person at the beginning of class on the due date unless prior arrangements are made. Any lab report received after the due date will have 10 points deducted for each day of delay. Any project received after the due date will have 25 points deducted for each day of delay.

Academic Integrity

As a student of Rutgers University you are responsible for understanding and abiding by the university's principles of academic integrity. For more information about the academic integrity policy, visit: <http://academicintegrity.rutgers.edu/integrity.shtml>. These policies are strictly enforced!

SCHEDULE

Day	Date	Topic	Readings/ Assignments Due
Tues & Weds	Sept 1 st & 2 nd	<ul style="list-style-type: none"> • Course overview • Lab conduct and expectations 	
Fri	Sept 4 th	<ul style="list-style-type: none"> • Foodservice in commercial and noncommercial settings • Menu planning & pricing 	Chapters 1 & 3
Tues & Weds	Sept 8 th & 9 th	<ul style="list-style-type: none"> • No lab or recitation (Monday classes on Tuesday) 	
Fri	Sept 11 th	<ul style="list-style-type: none"> • Menu planning & pricing (continued) • Hand out lab schedule • Assign Meal Project 	Chapter 3
Tues & Weds	Sept 15 th & 16 th	<ul style="list-style-type: none"> • Lab rotations begin • Recitation: Meal Project sign-ups; Study questions 	
Fri	Sept 18 th	<ul style="list-style-type: none"> • Recipe formulation (bring calculator) • Assign Recipe Calculation 	Chapter 6
Tues & Weds	Sept 22 nd & 23 rd	<ul style="list-style-type: none"> • Assigned lab rotation • Recitation: Assign Equipment Presentation; Recipe conversion practice (bring calculator) 	Lab Report #1 due
Fri	Sept 25 th	<ul style="list-style-type: none"> • Quantity Food Production • Calculating Amounts to Purchase 	Chapter 6

Tues & Weds	Sept 29 th & 30 th	<ul style="list-style-type: none"> • Guest Speaker: Don Schaffner, PhD, Rutgers Food Risk Monitoring Program • Assign Microbiology Lab Report • Meet in Food Science Building (Reading Room) • No recitation 	Lab Report #2 Due
Fri	Oct 2 nd	<ul style="list-style-type: none"> • Food Safety & Food Borne Illness 	Chapter 8; Submit Equipment Presentation via email
Tues & Weds	Oct 6 th & 7 th	<ul style="list-style-type: none"> • Assigned lab rotation • Recitation: Equipment Presentations; Study questions 	Microbiology Lab Report Due; Equipment Presentations
Fri	Oct 9 th	<ul style="list-style-type: none"> • Meals, Satisfaction, and Accountability 	Chapter 15; Recipe Calculation Due
Tues & Weds	Oct 13 th & 14 th	<ul style="list-style-type: none"> • Assigned lab rotation • Recitation: Study questions 	Lab Report #3 Due
Fri	Oct 16 th	<ul style="list-style-type: none"> • Marketing Foodservice 	Chapter 14
Tues & Weds	Oct 20 th & 21 st	<ul style="list-style-type: none"> • Assigned lab rotation • Recitation: Midterm Review 	Lab Report #4 Due
Fri	Oct 23 rd	<ul style="list-style-type: none"> • Midterm Exam 	
Tues & Weds	Oct 27 th & 28 th	<ul style="list-style-type: none"> • Assigned lab rotation • Recitation: Meal Project presentations 	Lab Report #5 Due
Fri	Oct 30 th	<ul style="list-style-type: none"> • Food Product Flow • Kitchen Design 	Chapter 4

Tues & Weds	Nov 3 rd & 4 th	<ul style="list-style-type: none"> Assigned lab rotation Recitation: Meal Project presentations; Study questions 	Lab Report #6 Due
Fri	Nov 6 th	<ul style="list-style-type: none"> Menu planning for special diets Assign Cycle Menu project 	Chapter 3
Tues & Weds	Nov 10 th & 11 th	<ul style="list-style-type: none"> Assigned lab rotation Recitation: Meal Project presentations; Study questions 	Lab Report #7 Due
Fri	Nov 13 th	<ul style="list-style-type: none"> Procurement Guest Speaker: Jay Mandrillo, Wakefern Corporation 	Chapter 5
Tues & Weds	Nov 17 th & 18 th	<ul style="list-style-type: none"> Assigned lab rotation Recitation: Meal Project presentations; Cycle Menu review 	Lab Report #8 Due
Fri	Nov 20 th	<ul style="list-style-type: none"> Distribution and Service Safety, Sanitation, & Maintenance 	Chapters 7 & 8
Tues & Weds	Nov 24 th & 25 th	<ul style="list-style-type: none"> No lab or recitation ☺ 	
Fri	Nov 27 th	<ul style="list-style-type: none"> Happy Thanksgiving! RU closed ☺ 	
Tues & Weds	Dec 1 st & 2 nd	<ul style="list-style-type: none"> Laboratory Rotation 9:15 – 12:15 Recitation: Cycle Menu review; Study questions 	Lab Report #9 Due
Fri	Dec 4 th	<ul style="list-style-type: none"> Cook to order vs. quantity production 	Cycle Menu Project Due

Tues & Weds	Dec 8 th & 9 th	<ul style="list-style-type: none"> • No lab • Recitation: Final Exam Review 	Lab Report #10 Due
Fri	Dec 11 th	<ul style="list-style-type: none"> • Leadership and organizational change 	Chapter 10
Tues	Dec 22 nd	<ul style="list-style-type: none"> • Final Exam, <u>9:00</u> AM, Art History 100 	

**This schedule is subject to change. You will be notified of any changes at the beginning of class.