

Course Outline for: BUSN 1153 Principles of Food Production and Sanitation**A. Course Description:**

1. Number of credits: 4
2. Lecture hours per week: 4
3. Prerequisites: None
4. Corequisites: None
5. MnTC Goals: None

Proper storing, handling, preparation, and production of food assists operators with providing customers with safe and appetizing food. Through assigned readings and hands-on laboratory experiences, students will bridge the gap of food safety and production with operating profitable food service businesses.

B. Date last reviewed: March 2024**C. Outline of Major Content Areas:**

1. Laboratory responsibilities
2. Safety, sanitation, and food preparation process.
3. The cooking process including dry, moist, convection and radiation.
4. Standardization of recipes and measurements.
5. Stocks, soups, and bases.
6. Thickening agents and sauces.
7. Vegetable cooking
8. Meat, poultry, fish, seafood and game cooking
9. Baking processes for yeast and quick breads.

D. Course Learning Outcomes:

Upon successful completion of the course, the student will be able to:

1. Discuss proper kitchen conduct and responsibilities.
2. Identify kitchen organization.
3. Apply use of kitchen equipment and utensils.
4. Demonstrate cooking principles and heat transfer.
5. Apply menu design for optimum profit potential.
6. Apply and analyze baking processes.
7. Calculate food/labor costs.
8. Develop, organize, prepare and serve a 5-course menu within a group setting.

E. Methods for Assessing Student Learning:

Methods for assessment may include, but are not limited to, the following:

1. Discussions
2. Assignments
3. Quizzes

4. Examinations
5. Project-based learning

F. Special Information:

None