

University of North Alabama
Quantity Food Production
Hes 455
M-F 10:00 – 2:15
Summer 2012

Credit: 3 hours

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Prerequisites: HES 355

Course Description: Quantity Food Production –

- This course will allow students the opportunity to learn quantity food production and service by confronting problem narratives.
- Through group discussions, students will learn the important foodservice principles and concepts.
- Students will learn purchasing guideline for all aspect of hospitality profession
- This course will allow students to gain understanding in government regulatory concern that affect purchasing of food
- Students will gain knowledge in portion required feed any given number of patrons

Course Text:

Patricia Heyman: American Regional Cooking; A Culinary Journey, New Jersey: Prentice Hall Company, 2009.

ISBN-13: 978-0-13-170856-3

ISBN-10: 0-13-170856-2

Course Objectives:

1. Demonstrate knowledge and ability to buy, use and care for equipment in operative and managerial roles.
2. Demonstrate knowledge of equivalents and substitutions in recipes.
3. Ability to use consumer and commercial methods and equipment in preparing and serving food.
4. Plan, purchase, prepare and serve food for individuals and families and/or commercial foods in relation to nutritional needs and cultural, socio-economic, safety and sanitation.
5. Complete a minimum of 30 hours of quantity food production outside of the department.

PAT Standards & Assessment:

Alabama Standard (290-3-3-.26)	FCS Standard	Assessment
<u>Knowledge of:</u>		
290-3-3-.26 (1)(a)6.	The principles of nutrition, wellness, dietetics, food science, food preparation, food sanitation, and food service.	Exams; Weekly Projects; Lab Participation
<u>The impact of the elements of art and principles of design on:</u>		
290-3-3-.26 (1)(a)7.(iii)	Hospitality and tourism.	Exams; Weekly Projects; Lab Participation
290-3-3-.26 (1)(a)7.(iv)	Foods and culinary arts.	Exams; Weekly Projects; Lab Participation
<u>The business practices associated with:</u>		
290-3-3-.26 (1)(a)8.(v)	Foods and culinary arts.	Exams; Weekly Projects; Lab Participation
290-3-3-.26 (1)(a)8.(vi)	Hospitality and tourism.	Exams; Weekly Projects; Lab Participation
<u>Technology tools, technology information, and technological advancements in the areas of:</u>		
290-3-3-.26 (1)(a)10.(iii)	Foods and culinary arts.	Exams; Weekly Projects; Lab Participation
290-3-3-.26 (1)(a)10.(iv)	Hospitality and tourism.	Exams; Weekly Projects; Lab Participation
<u>Professional associations and credentials in the areas of:</u>		
290-3-3-.26 (1)(a)11.(iii)	Foods and culinary arts.	Exams; Weekly Projects; Lab Participation
290-3-3-.26 (1)(a)11.(iv)	Hospitality and tourism.	Exams; Weekly Projects; Lab Participation
<u>Ability to develop skills used to provide services to clients in the areas of:</u>		
290-3-3-.26 (1)(b)2.(v)	Foods and culinary arts.	Exams; Weekly Projects; Lab Participation
290-3-3-.26 (1)(b)2.(vi)	Hospitality and tourism.	Exams; Weekly Projects; Lab Participation
290-3-3-.26 (1)(b)3.	Apply safety and sanitation procedures in the planning, selecting, preparing and serving of foods.	Exams; Weekly Projects; Lab Participation
<u>Apply skills and practices required for careers in:</u>		
290-3-3-.26 (1)(b)6.(v)	Foods and culinary arts.	Exams; Weekly Projects; Lab Participation
290-3-3-.26 (1)(b)6.(vi)	Hospitality and tourism.	Exams; Weekly Projects; Lab Participation
<u>Use technology tools, technology information, and technological advancements in the areas of:</u>		
290-3-3-.26 (1)(b)7.(iii)	Foods and culinary arts.	Exams; Weekly Projects; Lab Participation
290-3-3-.26 (1)(b)7.(iv)	Hospitality and tourism.	Exams; Weekly Projects; Lab Participation

Course Content:

Chapter 1 –History of Culinary Arts & Original American Colonies
Chapter 2 – New England States
Chapter 3-- Middle Atlantic States
Chapter 4 – Southern States
Chapter 5 – Florida
Chapter 6 – Louisiana
Chapter 7 – Midwestern States
Chapter 8 – Plains States
Chapter 9 – Southwestern States
Chapter 10 – Mountain States
Chapter 11 – Pacific Northwest, Alaska, and Hawaii
Chapter 12 -- California
Chapter 13 – The Melting Pot

Course Requirements:

- Attendance is mandatory:
- Weekly projects and lab participation
- Mandatory department projects
- Total of four exams

Grading Procedure:

Laboratory Mystery Basket	100
Hes Projects	100
Four Tests	400
Quizzes (10)	100
	700

Grading:

A = 90 - 100%
B = 80 - 89%
C = 70 - 79%
D = 60 - 69%
F = Below 60%

Test grades will be lowered by one letter grades for each make-up test that is not taken at the appointed time.

Tentative Lab. & Class Schedule

July Week 1

Days			
M	Syllabus, chapter 1 & 2		
T	Chapter 3 & 4		
W	Chapter 5 & Test Review		
TH	Test 1 & Chapter 6		
FR	Hes Project		

July Week 2

Days			
M	Brown bag (turning up the heat)		
T	Chapter 7 & (AGHP) chapter 1 & 2		
W	Test Review & Brown bag (Chicken)		
TH	Test 2 & Chapters 3 & 5		
FR			

July week 3

Days	
M	Test Review & Brown bag (Meat)
T	Test 3 & Chapter 6
W	Brown bag (Fish & seafood)

TH	Chapter 13 & Test Review
Fr	??

July week 4

Days	
M	Individual Final project (Mystery Basket)
T	Exam week

Office hours: Monday & Wednesday: 7am – 9am
 Tuesday & Thursday: 7am – 8pm
 Friday: 8am – 11am

UNIVERSITY OF NORTH ALABAMA COLLEGE OF EDUCATION

CONCEPTUAL FRAMEWORK

*“Engaging Learners,
 Inspiring Leaders,
 Transforming Lives”*



The Conceptual Framework establishes a shared vision in preparing educators to work effectively in P–12 schools and provides direction for programs, courses, teaching, candidate performance, scholarship, service and accountability. The Conceptual Framework is continuously evaluated in an outcome based system, and is knowledge-based, articulated, shared and consistent with the University of North Alabama’s institutional mission –

“Changing lives. Creating futures.”

The Conceptual Framework is designed to reflect current research-based knowledge and effective practices through professionalism, assessment, collaboration, technology, diversity and reflection. The UNA College of Education prepares

“Knowledgeable Practicing Professionals” who:

1. Have content and pedagogical knowledge to demonstrate professionalism through a set of beliefs, actions, dispositions and ethical standards that form the core of their practice;

2. Have the knowledge and ability to use assessment strategies to guide teaching and learning, especially impact on student learning, and to strengthen instruction and increase professional growth;
3. Form communities of learners with other teachers, parents, and members of the community, through collaboration, teamwork, and research-based approaches;
4. Use technology to support assessment, planning and instruction for promoting student learning;
5. Value and plan for diversity in curriculum development, instructional strategies and in the promotion of social consciousness;
6. Know and use self-awareness and reflection as decision-making tools for assuring student learning, professional performance and personal growth.

Graduates of the University of North Alabama's College of Education are knowledgeable practicing professionals who are prepared as outstanding educators and leaders through achievement of the highest standards of knowledge and practice to assist all students

PROFESSIONAL DISPOSITIONS

1. The candidate demonstrates commitment to professionalism.
2. The candidate demonstrates commitment to ethical standards
3. The candidate demonstrates a commitment to reflection/self-assessment to improve performance and enhance professional development.
4. The candidate demonstrates a commitment to using research in the field and assessment practices for the purpose of professional development and the improvement of instruction.
5. The candidate demonstrates a commitment to using current technology for instruction and learning.
6. The candidate demonstrates respect for cultural and individual differences by providing equitable learning opportunities for all, and has high expectations for all learners.

7. The candidate demonstrates commitment to collaboration with parents, community members, and other professionals to improve the overall learning of students.