

COURSE OUTLINE **Menu Planning / Food Production**

Course Description

HM205. Menu Planning / Food Production. 3 hours credit. This course will enable the student to appraise the basic principles of food production and menu planning for the hospitality industry. The student will employ the basics of food production including quality food planning, quantity food production, and quantity food management. Students will appraise different types of menus objectively and subjectively and develop skills in writing, layout, design, and costing of menus used in various types of food service operations.

Course Relevance

Menu planning / food production is the study of principles of producing food and planning menus for various types of food and beverage operations. Courses in food production and menu planning help students develop critical thinking and skills in understanding the relevant managerial techniques of operating food service organizations.

Required Materials

HM205 Textbooks:

Drysdale, J. (2002). *Profitable menu planning (3rd ed.)*. Upper Saddle River, NJ: Prentice Hall.

Knight, J., & Kotschevar, L. (2000). *Quantity food production, planning and management*. 3rd ed. New York City, NY: John Wiley.

Learning Outcomes

The intention is for the student to be able to:

1. Analyze menus for types, content, costs and profitability.
2. Demonstrate an understanding of quantity and quality food planning and preparation.
3. Identify and solve food management issues.

Primary Learning PACT skills that will be DEVELOPED and/or documented in this course

Through the student involvement in this course, he/she will develop his/her ability in the following primary PACT skill areas:

1. Critical Thinking

- Through analysis of menus and food production, the student will appraise the food production concepts as they relate to profitable food service operations.
2. Speaking Skills
- Through the production and presentation of a student project on a chosen subject relating to menu planning and food production, the student will develop speaking skills.

Secondary Skills (developed but not documented)

Self-concept
 Time Management
 Teamwork
 Valuing Diversity
 Leadership
 Problem Solving
 Reading
 Writing
 Listening
 Computer Literacy

Major Summative Assessment Tasks:

These learning outcomes and primary Learning PACT skills will be demonstrated by:

1. Preparing a final project that demonstrated the learning outcomes by reporting service learning activities related to the hospitality industry
2. Preparing and delivering an individual project about a selected menu planning and food production topics.

Course Content:

- I. Themes – Key recurring concepts that run throughout the course:
 - A. Menu needs analysis.
 - B. Food production need analysis
 - C. Production management
 - D. Training for preparation of foods

- II. Issues – Key issues that will be addressed in this course: areas of conflict that must be understood in order to achieve the intended outcome:
 - A. Correctly evaluating and identifying the cost of different menus and their production needs
 - B. Production skills to achieve the best outcome for food preparation.
 - C. Identifying different styles of menu and its effectiveness to that food service operation.
 - B. Effective training for satisfactory job performance.

- III. Concepts – Key concepts that must be understood to address the issues:
 - A. Adequately staffing and skill levels for the different levels of production.

- B. Understanding of different menus with regard to production needs. .
 - C. Efficient methods of retrieving the pertinent information to make food production run legally and efficiently.
- IV. Skills / Competencies:
- A. Comprehend the relationships between target customers, menu creation, production, food costs, and profitability
 - B. Explain principles of quantity food planning and management
 - C. Explain principle of quality food planning and production

Learning Units:

- I. Producing a menu
 - A. Know your customer
 - B. Know your restaurant
 - C. Types of menus
 - D. Costs
 - E. Pricing the menu
 - F. Menu content
 - G. Writing the menu
 - H. Menu layout and printing
 - I. Specialty menus
- II. Quantity food planning and management
 - A. Understanding trends in nutrition and health
 - B. Implementing equipment
 - C. Controls
 - D. Service and dining etiquette
 - E. Human resources
 - F. Products and profits
 - G. Property and promotion
- III. Quantity food production and management
 - A. Cooking principles, methods, trends
 - B. Sanitation and safety
 - C. Pantry products
 - D. Stocks, soups and sauces
 - E. Fruits, vegetables, and cereals
 - F. Meats, poultry, and seafood
 - G. Bakeshop production
 - H. Dairy products and eggs

Learning Activities

Independent and collaborative learning activities will be assigned within and outside the classroom to assist the student to achieve the intended learning outcomes. Learning activities will be geared toward practices and analysis of managerial situations to understand the principles of food, beverage and labor cost control management in the hospitality industry. Field trips and guest speakers will allow the student to know what is required of managerial jobs in the

hospitality industry. Student skills will be expressed by the use of computers, written assignments, examinations and oral presentations.

Grade Determination

The student will be graded on satisfactory completion of assessment tasks, learning activities, projects, and attendance, adequate participation and discussion.