



# Wayne County Community College District

## COURSE SYLLABUS

### FSM 210 Food Preparation and Production Lab

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**CREDIT HOURS:** 2.00

**CONTACT HOURS:** 30.00

**COURSE DESCRIPTION:** This lab course is designed to provide the student with the fundamentals of kitchen operations associated with food preparation and production. Discussions continue with an overview of the various segments of the foodservice industry. Topics include the functional components of foodservice equipment, trends, kitchen layout, and knife handling.

**PREREQUISITES:** FSM 105, FSM 110

#### **EXPECTED COMPETENCIES:**

*Upon completion of this course, the student will be familiar with:*

- Understand general kitchen operation
- Understand the use of specific kitchen equipment
- Recognize the components of food preparation
- Recognize the components of food production
- Understand the menu as the focal point for control of the foodservice system
- Identify the principles of menu planning for volume food production
- Understand the fundamentals of knife handling
- Recognize the laws, regulations, and standards affecting foodservice operations
- Evaluate quality assurance

#### **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