Eastern Illinois University
New Course Proposal
FCS 3784, Commercial Quantity Food Production

1. Catalog Description
   a. Course Number: FCS 3784
   b. Title: Commercial Quantity Food Production
   c. Meeting times and credit: 1-8-5
   d. Terms to be offered: F, S
   e. Short title: ComQty FoodPrep
   f. Course Description: An experiential based course where students develop the skills needed to plan, produce and serve meals to customers in a commercial setting. Topics and activities include menu planning, procurement, food production, customer service, marketing and management of meal functions.
   g. Prerequisite: FCS 1120, FCS 1121.
   h. Initial Term: Fall 2005

2. Student Learning Objectives and Evaluation
   a. Objectives. Course objectives are listed below with corresponding examples of assessment methods.

   Upon completion of the course the students will:
   - Demonstrate appropriate food preparation skills (daily check sheet);
   - Demonstrate safe and appropriate use of food service equipment (daily check sheet);
   - Coordinate food production and food service (peer and customer evaluation);
   - Develop and cost daily menus (exam and lab reports);
   - Demonstrate correct service techniques (daily check sheets and customer evaluation);
   - Procure and analyze a menu from an operating restaurant (menu analysis);
   - Manage student teams in front and back of the house operations (peer evaluation);
   - Develop customer service skills (daily check sheet, peer and customer evaluation);
   - Develop teamwork and leadership skills (daily check sheet and peer evaluation).

   b. Assessment

   Student achievement of the stated objectives will be assessed based on the following activities:

   Class lecture
   1. Final Exam 10%
   2. Menu Analysis 10%

   Laboratory
   3. Daily check 40%
   4. Lab Reports 10%
   5. Peer Evaluations 20%
   6. Customer Evaluations 10%

   Daily check sheets are completed by the instructor and/or graduate assistant, and assess punctuality, uniform, sanitation, safety, following procedures, following production schedule, and clean up.
Peer evaluations are designed to assess each management team’s ability to plan, coordinate, and manage production and service for their assigned dates. Customer evaluations assess satisfaction with food and service quality and are used as discussion points in management meetings for quality improvement.

c. This course is not technology delivered.

d. This course is not offered for graduate credit.

e. This course is writing active; writing assignments include weekly lab reports and a menu analysis.

3. Outline of Course
a. Units of time

<table>
<thead>
<tr>
<th>Week</th>
<th>Lecture (1 hour per week)</th>
<th>Lab (8 hours per week)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Week 1</td>
<td>Course Intro Professionalism</td>
<td>Service Techniques Sanitation</td>
</tr>
<tr>
<td>Week 2</td>
<td>Marketing and Menus</td>
<td>Procurement</td>
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<tr>
<td>Week 3</td>
<td>Menu Development and Design</td>
<td>Menu Planning Accuracy in Menus</td>
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<td>Week 4</td>
<td>Standardized Recipes</td>
<td>Menu Costing</td>
</tr>
<tr>
<td>Week 5</td>
<td>Leadership/Management</td>
<td>Practice Meal</td>
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<td>Week 6</td>
<td>Management Meetings Team A</td>
<td>Meal Production FOH: B BOH: C</td>
</tr>
<tr>
<td>Week 7</td>
<td>Management Meetings Team B</td>
<td>Meal Production FOH: C BOH: A</td>
</tr>
<tr>
<td>Week 8</td>
<td>Management Meetings Team C</td>
<td>Meal Production FOH: A BOH: B</td>
</tr>
<tr>
<td>Week 9</td>
<td>Management Meetings Team A</td>
<td>Meal Production FOH: C BOH: B</td>
</tr>
<tr>
<td>Week 10</td>
<td>Management Meetings Team B</td>
<td>Meal Production FOH: A BOH: C</td>
</tr>
<tr>
<td>Week 11</td>
<td>Management Meetings Team C</td>
<td>Meal Production FOH: B BOH: A</td>
</tr>
<tr>
<td>Week 12</td>
<td>Management Meetings Team A</td>
<td>Meal Production FOH: B BOH: C</td>
</tr>
<tr>
<td>Week 13</td>
<td>Management Meetings Team B</td>
<td>Meal Production FOH: C BOH: A</td>
</tr>
<tr>
<td>Week 14</td>
<td>Management Meetings Team C</td>
<td>Meal Production FOH: A BOH: B</td>
</tr>
<tr>
<td>Week 15</td>
<td>Menu Analysis Review</td>
<td>Lab Clean Up Evaluation</td>
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</tbody>
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FOH: Front of the House (Dining Room)
BOH: Back of the House (Kitchen)
The course is structured with a one hour lecture on Monday and 2 lab sections, one lab section meets Tuesdays and Thursdays, the other meets Wednesdays and Fridays; lab sessions are scheduled from 10:00 – 1:20 (4 contact equivalent hours, twice a week, for 4 semester hours credit). The enrollment cap per lab section is 15 (30 per course), to enable sufficient supervision of students by the course instructor and to allow for meal service to be provided 4 days per week.

Students will work in 3 teams (per lab section); each team is responsible for planning and managing the production of 6 meals on a rotating basis. At each meal production lab, one team will work the front of the house, one will work the back of the house, and one will manage production and service. For example, in week 6 Team A will be the management team, Team B will work the front of the house (dining room service), and Team C will work the back of the house (kitchen). In subsequent weeks, these duties will rotate so that each Team performs each task for 3 weeks throughout the semester.

Planning involves menu development, costing, marketing, and operations, and is conducted by management teams with the assistance of the course instructor. Management meetings include the management team assigning weekly duties and responsibilities to the other two teams.

b. Not applicable; this course is not technology delivered.

4. Rationale

a. Purpose and need: Hands on food production experiences are an essential element of hospitality programs and a requirement of their accrediting body, ACPHA (Accreditation Commission for Programs in Hospitality Administration). This proposed course provides an authentic learning environment for students in that they plan, produce, and serve meals to customers. Students also gain experience in using commercial foodservice equipment and quantity food production procedures and techniques. Activities in the proposed course would be used for assessing the following student learning objectives: demonstrate practical skills and awareness of industry standards and challenges, and develop an ability to work with diverse teams in multicultural settings.

b. Justification for course level and prerequisites. FCS 1120, Food Selection and Preparation, and FCS 1121, Food Service Sanitation topics include basic food selection, preparation, storage and sanitation; these topics are adapted to the commercial kitchen quantity production level environment in the proposed class. Developing and costing menus, leading student workers, and evaluating operations are higher level skills which justify a 3000 level course. FCS 3790, The Hospitality Industry, is the foundation course for the concentration and is also a prerequisite.

c. Similarity to existing courses: This course is an adaptation of FCS 2140 (Quantity Food Production), but is created for students enrolled in the Bachelor of Science of Family and Consumer Sciences in Business Option with a Hospitality Management Concentration. FCS 2140 will continue to be offered to serve students enrolled in the Bachelor of Science of Family and Consumer Sciences Dietetics Option and Family and Consumer Sciences Teacher Certification Program. The proposed course will allow hospitality students to have a course focused on managing production teams, menu development, and production of food items more commonly prepared in restaurants and hotels, with less emphasis on nutritional analysis and food production in health care and educational settings.

d. Impact on Programs: This course is a requirement for the Hospitality Management Concentration in the FCS in Business Option Program, and will replace FCS 2140 for those
students only. FCS 2140 remains a requirement for the Dietetics program, as described above.
Prerequisites for FCS 4940 (Food Systems Management) will be changed from FCS 2140 to FCS 2140 or FCS 3784.

5. Implementation
a. Faculty members to whom this course may be assigned: Dr. Richard Wilkinson.
b. Additional cost to students: Lab coats or chef’s coat and head covering are required, $35. These have previously been approved for FCS 2140 and may be used in additional courses (such as FCS 1120). White shirt and black slacks for dining room service, approximately $40.

c. Text and Supplementary Materials:

6. Community College Transfer: A community college course will not be accepted as a substitute for this course.

7. Date approved by the School of Family and Consumer Sciences Curriculum Committee: April 6, 2004

8. Date approved by the College of Business and Applied Sciences Curriculum Committee: May 3, 2004

9. Date approved by the Council of Academic Affairs: August 26, 2004