NEW SYLLABUS

HRMT 2400
Food Production in Hospitality

DAY/TIME/LOCATION:
Lecture
Monday and Wednesday
1:00 pm – 2:15 pm
Room 226 Spidle Hall

Laboratory
Wednesday
9:00 am – 11:50 am
Room 238 Spidle Hall

FACULTY INFORMATION
Carol Dillard
328 Spidle Hall
Tel: 844 6453
Email: dillardc@auburn.edu
Fax: 844 3279
Office Hours:

REQUIRED TEXT(S)

HRMT PROGRAM MISSION
To educate exceptional leaders for the global hospitality and tourism industries. We concentrate on service excellence, social and ethical responsibility and diversity in a practically oriented and intellectually challenging learning environment.

COURSE DESCRIPTION
To develop in students the skills, competencies and knowledge to manage and operate a variety of food production and service facilities.

COURSE OBJECTIVES/OUTCOMES
1. Define and demonstrate basic food preparation terms and techniques.
2. Demonstrate effective food safety and sanitation procedures – applying Hazard Analysis Control Point (HACCP) principles
3. Identify and operate major pieces of equipment within food systems facility
4. Standardize recipes, calculate food costs and selling prices
CLASS POLICIES

1. Academic Honesty

The University Academic Honesty policy will be enforced. Students are responsible for familiarity with this policy and its adherence. Please review the current edition of Tiger Cub for specifics regarding this policy.

2. Grading

Final grades will be based on the following:

- 3 Exams at 100 points each  
  300 points
- Sanitation Certification: Satisfactory Completion of 14 online lessons at 10 points each  
  140 points
- Food Safety Certification Exam  
  100 points
- Final Exam  
  150 points
- Lab Grade  
  430 points

**Grading Scale:**

- 90 – 100 = A
- 80 – 89 = B
- 70 – 79 = C
- 60 – 69 = D
- < 59 = F

3. Special Accommodations

"Students who need special accommodations in class, as provided for by the American Disabilities Act, should arrange a confidential meeting with the instructor during office hours the first week of classes - or as soon as possible if accommodations are needed immediately. You must bring a copy of your Accommodation Memo and an Instructor Verification Form to the meeting. If you do not have these forms but need accommodations, make an appointment with the Program for Students with Disabilities, 1244 Haley Center, 844-2096." You can contact me by phone (844-6453) if necessary. Please bring your memo for The Program for Students with Disabilities (PSD) to me as soon as possible; we can discuss it during your appointment. Exam accommodations should be arranged at least one week in advance. If at any time during the semester you feel that the accommodations we have put in place are not working, please consult with me and / or the professional staff in the PSD office. If you do not have a memo from the PSD office which tells me about your accommodations, it is recommended that you make an appointment to see them in 1244 Haley Center (844-2096)
4. **Cell Phone use Prohibited**

   Cell phones should be in the “off” position during class. There should be no cell phone use or text messaging during the assigned class session. If it is discovered that the student is text messaging during class, the student will be asked to leave the classroom.

5. **Exam Policy**

   Exams will be taken on the date designated in the syllabus. If you miss the exam, and have an excused absence, you may take a make-up exam on the designated CHS make-up date. There are two of these during the semester. The final exam will be given on the date designated in the syllabus. Taking the final exam early will require approval from the Associate Dean’s Office.

6. **Policies on Unannounced Quizzes, Lab and Class Attendance, Participation and late Assignments**

   There will be no unannounced quizzes. Laboratory attendance is mandatory for all HRMT classes and only official university excused absences (please refer to the Tiger Cub) supported by the relevant documentation will be accepted by Faculty for non-attendance. All supporting documentation must be date stamped and turned into the relevant faculty member at the beginning of the next class attended (no late excuses will be accepted). Late assignments will not be accepted after the due date other than with an approved and stamped university excuse.

7. **Use of other technological aids**

   During an exam, when it is necessary to use a calculator, it must be a standard calculator and not part of your cell phone. No iPods are permitted for use in the classroom during lectures or exams.
<table>
<thead>
<tr>
<th>Week</th>
<th>Topic</th>
<th>Chapters</th>
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| 1    | Safety & Sanitation  
Knife Skills  
Flavors & Flavorings | Chpt. 2  
Chpt. 6  
Chpt. 7 |
| 2    | Soups  
Stocks  
Tools and Equipment | Chpt. 12  
Chpt. 11 (pgs. 218-230)  
Chpt. 5 |
| " "  | Mise en Place | Chpt. 9 |
| 3    | Holiday  
Nutrition  
Menus & Recipes | Chpt. 3  
Chpt. 4 |
| 4    | Saucses  
Vegetarian Cooking | Chpt. 11 (pgs. 231-275)  
Chpt. 24 |
| " "  | Vegetables  
Review for Exam 1 | Chpt. 22 |
| 5    | Exam 1 | |
| " "  | Potatoes, Grains, Pasta | Chpt. 23 |
| 6    | Fruits | Chpt. 26 |
| " "  | Dairy Products  
Eggs and Breakfast | Chpt. 8  
Chpt. 21 |
| 7    | Salad & Salad Dressing | Chpt. 25 |
| " "  | Hors D’oeuvres and Canapes | Chpt. 29 |
| 8    | Principles of Cooking  
Review for Exam | Chpt. 10 |
| " "  | Exam II | |
| 9    | Principles of Meat Cookery | Chpt. 13-19 |
| " "  | Beef, Veal, Lamb, Pork, Poultry, Game, | Class Notes |
| 10   | Beef / Fish | Chpt. 20 |
| " "  | Principles of Bakeshop  
Quick Breads | Chpt. 30  
Chpt. 31 |
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<th>Week</th>
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<td>Pies, Pastries, Cookies</td>
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<td>Cakes and Frostings</td>
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<td><strong>Equipment / Tools of Food System Operation</strong></td>
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<td>Week 12</td>
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<td><strong>EXAM III</strong></td>
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<td>Week 13</td>
<td>Plate Presentation</td>
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<td>Buffet Presentation</td>
<td>Chpt. 37</td>
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<td><strong>Recipe Standardization</strong></td>
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<td>Week 14</td>
<td>Food Pricing</td>
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<td>Planning Menu</td>
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<td><strong>Specification Writing</strong></td>
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<td>Week 15</td>
<td>Purchasing / Receiving</td>
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<td>Inventory Control</td>
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<td><strong>Review for Final</strong></td>
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<td><strong>Final Exam</strong></td>
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NUFS 2400
These assignments could change without notice.

Week 1
Introduction
Safety and Sanitation
Measuring / Knife Skills / Herb and Spice Identification
  o Mint, Cilantro, Rosemary, Thyme, Dill, Sage, Oregano, Tarragon, Basil, Chives
  o Cinnamon, Star Anise etc.

Week 2
Soups and Stocks
Making Roux and Thickening agents / techniques
  o Minestrone pg. 306
  o Seafood Bisque pg. 290
  o Split Pea pg. 288
  o New England Clam Chowder pg. 292

Group 1 – 9:00 – 10:20 - AUHCC
Group 2 – 10:30 – 11:50 - AUHCC

Week 3
Mother Sauces and Derivatives
  o Béchamel pg. 237
  o Veloute pg 238
  o Espagnole pg 240
  o Tomato Sauce pg. 243
  o Hollandaise pg 245
  o Soubise pg. 237
  o Cardinal pg. 239
  o Chasseur pg 242
  o Milanese pg 244
  o Béarnaise, Choron pg. 246

Week 4
Vegetable cookery
  o Braised Celery pg. 741
  o Braised Fennel
  o Baked Butternut Squash pg. 731
  o Baked Acorn Squash
  o Baked spaghetti Squash
  o Ratatouille pg. 756
  o Stuffed Artichokes pg. 771
**Week 5**
Cooking Starches
- Dauphinoise potatoes pg. 779
- Mashed Potatoes pg. 782
- Risotto pg. 791
- Polenta pg. 817
- Quinoa pg. 826
- Wild Rice pg. 825
- Thai Fried Rice pg. 824 new book
- Pasta Dough Hotel Recipe
- Pasta Shapes and types

**Week 6**
Egg Cookery
Demonstration on Meringues
Everyone makes omelets
- Frittata page 668
- Quiche pg. 664
- Consommé pg. 284
- Eggs Benedict pg. 668
- Crepes pg. 674

**Week 7**
Desserts

**Week 8**
Group 1  The Hotel at Auburn University
Group 2  Food Safety

**Week 9**
Group 1  The Hotel at Auburn University
Group 2  Food Safety

**Week 10**
Group 2  The Hotel at Auburn University
Group 1  Food Safety

**Week 11**
Group 2  The Hotel at Auburn University
Group 1  Food Safety

**Week 12**
Group 2  The Hotel at Auburn University
Group 1  Food Safety
**Week 13**
Group 2  The Hotel at Auburn University  
Group 1  Food Safety

**Week 14**
Group 2  Cook & Present Final menu  
Group 1  No lab

**Week 15**
Group 2  No lab  
Group 1  Cook & Present Final Menu