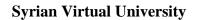
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Course Description: Operational Processes in Food Production

1- Basic Information:

Course Name	Operational Processes in Food Production
Course ID	THM501
Contact Hours (Registered Sessions)	30
Contact Hours (Synchronized Sessions)	24
Mid Term Exam	-
Exam	75 Min
Registered Sessions Work Load	54
Synchronized Session Work Load	24
Credit Hours	6
Course Level	5

2- Pre-Requisites:

Course	ID
Introduction to Hotel Management	TGT406

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3- Course General Objectives:

The course focuses on that food production processes are the activity of preparing food products on a large scale and all related processes, It deals with the basic terms used in food production, the principles of the world of culinary arts, and gives a detailed perspective on all the major aspects of food production such as: modern hotel kitchens, kitchen team responsibilities, and kitchen tools and equipment. It also looks at different cooking methods, menus, and the food and beverage industry, It looks at the many materials used in cooking food, such as grains and legumes, as well as cooking seeds, spices, nuts and herbs, and discusses properties, nutritional aspects, usage patterns, buying and storage tips, and controlling food costs.

4- Intended Learning Outcomes (ILO):

Code	Intended Learning Outcomes
ILO1	The student is introduced to the concept of operational areas in the "food service operation", how the food and beverage service department is organized, the hierarchy and functions of the key personnel of the food and beverage service department.
ILO2	The student understands the meaning, importance and role of the food and beverage industry, the development of the food and beverage sector, the classification of the different types of buying and selling outlets.
ILO3	The student understands the organization of the kitchen in general, the work of the classic kitchen, the organization of the modern kitchen, the layout and

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	sections of the kitchen.
ILO4	The student learns about the job description, the uses of the job description, and the duties and responsibilities of the kitchen staff.
ILO5	The student learns about the large equipment used in the kitchen, mechanical equipment, utensils and small equipment used in the kitchen.
ILO6	The student understands the classic French menu, the different dishes that are served in the French classic menu, the menus.
ILO7	The student learns about the raw materials used in baked goods and cake making.
ILO8	The student understands the methods of heat transfer, the effect of heat on food, moist heat cooking methods, dry heat cooking methods, and frying.
ILO9	The student understands the meaning, definition, types and method of preparing stock, types and methods of preparing sauce, types and methods of preparing soups, pickles, and garnishes.
ILO10	The student shows the impact of the growth of the food and beverage industry, the development of the food and beverage service industry, and the reasons for the growth of the food and beverage industry.
ILO11	The student understands the different activities to be performed in the restaurant, the uses and preparations of the different vehicles used in serving food and beverages.

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ILO12

The student learns about the procedures for receiving guests, the methods of ordering food and drink in the restaurant, the method of ordering room service, and calculating the cost of food.

- **5- Course Syllabus** (30 hours of total Recorded Sessions, 24 hours of total synchronized sessions)
- RS: Recorded Sessions; SS: Synchronized Sessions;

ILO	Course Syllabus	RS	SS	Туре	Additional Notes
ILO1	Chapter One - Introduction to Operational Processes in Food Production	2	2	 □ Exercises □ Assignments □ Seminars □ Projects □ Practices □ Others 	
ILO2	Chapter Two - Organizational Structure of Food and Beverage Service	2	2	 □ Exercises □ Assignments □ Seminars □ Projects □ Practices □ Others 	

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ILO3	Chapter Three - Modern Hotel Kitchen	3	2	□ <u>A</u> □ <u>S</u> □ P	xercises xssignments eminars rojects ractices Others
ILO4	Chapter Four - Functions ar Responsibilities of the Kitchen Team	nd 2	2	□ <u>A</u> □ <u>S</u> □ P	xercises Assignments eminars rojects ractices Others
ILO5	Chapter Five - Kitchen Too and Equipment	ols 3	2	□ A □ S □ P □ P	xercises xssignments eminars rojects ractices Others
ILO6	Chapter Six - Classic Frenc	h 2	2	□Е	xercises

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Menu - Accompaniments -			☐ Assignments
Decorations			□ Seminars
			□ Projects
			□ Practices
			□ Others
			□ Exercises
			☐ <u>Assignments</u>
Chapter Seven - Bakeries and Sweets	2	2	□ <u>Seminars</u>
	2	2	□ Projects
			□ Practices
			□ Others
			□ Exercises
Chapter Eight - Cooking Methods	2	2	☐ <u>Assignments</u>
			□ <u>Seminars</u>
	3	2	□ Projects
			□ Practices
			□ Others
Chapter Nine- Basic	2	2	□ Exercises
preparations 3	<i></i>	☐ Assignments	
	Chapter Seven - Bakeries and Sweets Chapter Eight - Cooking Methods Chapter Nine- Basic	Chapter Seven - Bakeries and Sweets Chapter Eight - Cooking Methods Chapter Nine- Basic 3	Chapter Seven - Bakeries and Sweets Chapter Eight - Cooking Methods 3 2 Chapter Nine- Basic 3 2

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				□ <u>Seminars</u>
				□ Projects
				□ Practices
				□ Others
				□ Exercises
				□ <u>Assignments</u>
ILO10	Chapter Ten - Food and	3	2	□ <u>Seminars</u>
ILOIU	Beverage Services	3	2	□ Projects
				□ Practices
				□ Others
	Chapter Eleven- MIS-EN- PLACE	2		□ Exercises
				□ <u>Assignments</u>
ILO11			2	□ <u>Seminars</u>
ILOII				□ Projects
				□ Practices
				□ Others
	Chapter Twelve - Service			□ Exercises
ILO12	Orders, Invoices, and Cost	3	2	□ <u>Assignments</u>
	Calculation			□ <u>Seminars</u>

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		□ Projects	
		□ Practices	
		□ Others	

6- Assessment Criteria (Related to ILOs)

ISC	Interactive Synchronized Collaboration	Ex	Exams	Rpt	Reports
PF2F	Presentations and Face-to-Face Assessments	PW	Practice Wor	rk	

ILO	ILO	Intended Results	Assessment Type						
Code	120	Intended Results	ISC	PW	Ex	PF2F	Rpt		
ILO1	The student is introduced to the concept of operational areas in the "food service operation", how the food and beverage service department is organized, the hierarchy and functions of the key personnel of the food and beverage service department	The student remembers the vocabulary of the scientific content of the class by answering direct questions	X		X				
ILO2	The student understands the meaning, importance and		X		X				

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	role of the food and beverage industry, the development of the food and beverage sector, the classification of the different types of buying and selling outlets.				
ILO3	The student understands the organization of the kitchen in general, the work of the classic kitchen, the organization of the modern kitchen, the layout and divisions of the kitchen.	The student studies the process of organizing the kitchen through planning the kitchen departments and the work team	X	X	X
ILO4	The student learns about the job description, the uses of the job description and the duties and responsibilities of the kitchen staff.		X	X	X
ILO5	The student is introduced to the large equipment used in the kitchen, mechanical	The student remembers the vocabulary of the	X	X	X

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	equipment, utensils and	scientific content of			
	small equipment used in	the class by			
	the kitchen.	answering direct			
		questions			
ILO6	The student understands the classic French menu, the different dishes served in the French classic menu, the menus. The student learns about	The student studies the organization of menus and different dishes by answering direct	X	X	X
ILO7	the raw materials used in baked goods, cake making.	questions	X	X	X
ILO8	The student understands the methods of heat transfer, the effect of heat on food, moist heat cooking methods, dry heat cooking methods, and frying.	The student analyzes, through discussion with the teacher, the effect of heat of all kinds on food through the method of cooking	X	X	X
ILO9	The student understands the meaning, definition, types and method of preparing stock, types and methods of	The student studies methods of preparing food stocks and methods	X	X	X

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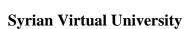
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	preparing sauce, types and methods of preparing soups, pickles, and garnishes.	of preparing soups and sauces by answering direct questions			
IL10	The student shows the impact of the growth of the food and beverage industry, the development of the food and beverage service industry, and the reasons for the growth of the food and beverage industry.	The student analyzes, through discussion with the teacher, the impact of the growth and development of the food industry and the reasons for its growth	X	X	X
IL11	The student understands the different activities to be performed in a restaurant, the uses and preparations of the different carts used in serving food and drink.	The student studies the activities of the restaurant and the uses of carts in serving food and beverages by answering direct questions	X	X	X
IL12	The student learns about the procedures for	The student studies the procedures for	X	X	X

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receiving guests, the	receiving guests in			
methods of ordering food	the restaurant,			
and drink in the restaurant,	methods of			
the method of ordering	ordering food, and			
room service, and	food costs by			
calculating the cost of food.	answering direct			
	questions			

7- Practice Tools:

Tool Name	Description
non	

8- Main References

References in English:

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- 2. Julia Child Martha Stewart Foundation- Mastering the Art of French Cooking
- 3. Mika Solomon Penguin Random House2015 The Heart of Hospitality: Great Hotel and Restaurant
- 4. Daved.k.Hayes_Jack.D.Ninemeiar Penguin Random House2018 -Hotel Operations Management
- 5. Petter Venison Macmillan Publishers. 2017 100 Tips for Hoteliers

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- 6. Better Homes Penguin Random House 2018 New Cook Book
- 7. Daved Jack Macmillan Publishers Dishe if the Day

References in Arabic:

- 1. Zaid Munir Aboudi Al-Raya for Publishing and Distribution Amman 2018 AD Tourism and Hotel Establishments Department
- 2. Hamid Abdul-Nabi Al-Taie Al-Warraq Publishing and Distribution Corporation Jordan Hospitality Department
- 3. Sami Abdel Qader Saeed The Arabian Nights Group 2004 AD Hotel Management
- 4. Samir Shamto Karbala for Publishing and Distribution 2019 AD Hotel management between theory and practice
- 5. Dr. Roshan Mofeed Bozo Academics for Publishing and Distribution -2014 AD The Basics of Hotel Management