

Syrian Arab Republic	 الجامعة الافتراضية السورية SYRIAN VIRTUAL UNIVERSITY	الجمهورية العربية السورية
Ministry of Higher Education and Scientific Research		وزارة التعليم العالي والبحث العلمي
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## Course Description: Operational Processes in Food Production

### 1- Basic Information:

<b>Course Name</b>	Operational Processes in Food Production
<b>Course ID</b>	THM501
<b>Contact Hours (Registered Sessions)</b>	30
<b>Contact Hours (Synchronized Sessions)</b>	24
<b>Mid Term Exam</b>	-
<b>Exam</b>	75 Min
<b>Registered Sessions Work Load</b>	54
<b>Synchronized Session Work Load</b>	24
<b>Credit Hours</b>	6
<b>Course Level</b>	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
<b>ILO1</b>	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.
<b>ILO2</b>	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.
<b>ILO3</b>	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.
<b>ILO4</b>	The student learns about the job description, the uses of the job description, and the duties and responsibilities of the kitchen staff.
<b>ILO5</b>	The student learns about the large equipment used in the kitchen, mechanical equipment, utensils and small equipment used in the kitchen.
<b>ILO6</b>	The student understands the classic French menu, the different dishes that are served in the French classic menu, the menus.
<b>ILO7</b>	The student learns about the raw materials used in baked goods and cake making.
<b>ILO8</b>	The student understands the methods of heat transfer, the effect of heat on food, moist heat cooking methods, dry heat cooking methods, and frying.
<b>ILO9</b>	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.
<b>ILO10</b>	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.
<b>ILO11</b>	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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<b>ILO12</b>	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.
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### 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	Type	Additional Notes
<b>ILO1</b>	Chapter One - Introduction to Operational Processes in Food Production	2	2	<input type="checkbox"/> Exercises <input type="checkbox"/> <u>Assignments</u> <input type="checkbox"/> <u>Seminars</u> <input type="checkbox"/> Projects <input type="checkbox"/> Practices <input type="checkbox"/> Others	
<b>ILO2</b>	Chapter Two - Organizational Structure of Food and Beverage Service	2	2	<input type="checkbox"/> Exercises <input type="checkbox"/> <u>Assignments</u> <input type="checkbox"/> <u>Seminars</u> <input type="checkbox"/> Projects <input type="checkbox"/> Practices <input type="checkbox"/> Others	

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<b>ILO3</b>	Chapter Three - Modern Hotel Kitchen	3	2	<input type="checkbox"/> Exercises <input type="checkbox"/> <b><u>Assignments</u></b> <input type="checkbox"/> <b><u>Seminars</u></b> <input type="checkbox"/> Projects <input type="checkbox"/> Practices <input type="checkbox"/> Others	
<b>ILO4</b>	Chapter Four - Functions and Responsibilities of the Kitchen Team	2	2	<input type="checkbox"/> Exercises <input type="checkbox"/> <b><u>Assignments</u></b> <input type="checkbox"/> <b><u>Seminars</u></b> <input type="checkbox"/> Projects <input type="checkbox"/> Practices <input type="checkbox"/> Others	
<b>ILO5</b>	Chapter Five - Kitchen Tools and Equipment	3	2	<input type="checkbox"/> Exercises <input type="checkbox"/> <b><u>Assignments</u></b> <input type="checkbox"/> <b><u>Seminars</u></b> <input type="checkbox"/> Projects <input type="checkbox"/> Practices <input type="checkbox"/> Others	
<b>ILO6</b>	Chapter Six - Classic French	2	2	<input type="checkbox"/> Exercises	

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	Menu - Accompaniments - Decorations			<input type="checkbox"/> <b>Assignments</b> <input type="checkbox"/> <b>Seminars</b> <input type="checkbox"/> Projects <input type="checkbox"/> Practices <input type="checkbox"/> Others	
<b>ILO7</b>	Chapter Seven - Bakeries and Sweets	2	2	<input type="checkbox"/> Exercises <input type="checkbox"/> <u><b>Assignments</b></u> <input type="checkbox"/> <u><b>Seminars</b></u> <input type="checkbox"/> Projects <input type="checkbox"/> Practices <input type="checkbox"/> Others	
<b>ILO8</b>	Chapter Eight - Cooking Methods	3	2	<input type="checkbox"/> Exercises <input type="checkbox"/> <u><b>Assignments</b></u> <input type="checkbox"/> <u><b>Seminars</b></u> <input type="checkbox"/> Projects <input type="checkbox"/> Practices <input type="checkbox"/> Others	
<b>ILO9</b>	Chapter Nine- Basic preparations	3	2	<input type="checkbox"/> Exercises <input type="checkbox"/> <u><b>Assignments</b></u>	

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				<input type="checkbox"/> <b><u>Seminars</u></b> <input type="checkbox"/> Projects <input type="checkbox"/> Practices <input type="checkbox"/> Others	
<b>ILO10</b>	Chapter Ten - Food and Beverage Services	3	2	<input type="checkbox"/> Exercises <input type="checkbox"/> <b><u>Assignments</u></b> <input type="checkbox"/> <b><u>Seminars</u></b> <input type="checkbox"/> Projects <input type="checkbox"/> Practices <input type="checkbox"/> Others	
<b>ILO11</b>	Chapter Eleven- MIS-EN-PLACE	2	2	<input type="checkbox"/> Exercises <input type="checkbox"/> <b><u>Assignments</u></b> <input type="checkbox"/> <b><u>Seminars</u></b> <input type="checkbox"/> Projects <input type="checkbox"/> Practices <input type="checkbox"/> Others	
<b>ILO12</b>	Chapter Twelve - Service Orders, Invoices, and Cost Calculation	3	2	<input type="checkbox"/> Exercises <input type="checkbox"/> <b><u>Assignments</u></b> <input type="checkbox"/> <b><u>Seminars</u></b>	

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				<input type="checkbox"/> Projects <input type="checkbox"/> Practices <input type="checkbox"/> Others	
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## 6- Assessment Criteria (Related to ILOs)

<b>ISC</b>	Interactive Synchronized Collaboration	<b>Ex</b>	Exams	<b>Rpt</b>	Reports
<b>PF2F</b>	Presentations and Face-to-Face Assessments	<b>PW</b>	Practice Work		

ILO Code	ILO	Intended Results	Assessment Type				
			ISC	PW	Ex	PF2F	Rpt
<b>ILO1</b>	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		
<b>ILO2</b>	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.						
<b>ILO3</b>	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
<b>ILO4</b>	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
<b>ILO5</b>	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 small equipment used in the kitchen.	scientific content of the class by answering direct questions					
<b>ILO6</b>	The student understands the classic French menu, the different dishes served in the French classic menu, the menus.	The student studies the organization of menus and different dishes by answering direct questions	X		X		X
<b>ILO7</b>	The student learns about the raw materials used in baked goods, cake making.		X		X		X
<b>ILO8</b>	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
<b>ILO9</b>	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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	preparing sauce, types and methods of preparing soups, pickles, and garnishes.	of preparing soups and sauces by answering direct questions					
<b>IL10</b>	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
<b>IL11</b>	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
<b>IL12</b>	The student learns about the procedures for	The student studies the procedures for	X		X		X

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	receiving guests, the methods of ordering food and drink in the restaurant, the method of ordering room service, and calculating the cost of food.	receiving guests in the restaurant, methods of ordering food, and food costs by answering direct questions					
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## 7- Practice Tools:

Tool Name	Description
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## 8- Main References

### References in English:

1. Daved.k.Hayes\_Jack. D.Ninemeiar – Penguin Random House2018 – Hotel Operations Management
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