

FLORIDA STATE COLLEGE AT JACKSONVILLE

NON-COLLEGE CREDIT COURSE OUTLINE

COURSE NUMBER: FSS 0260
 COURSE TITLE: Food Preparation Worker I
 PREREQUISITE(S): TABE Test
 COREQUISITE(S): None
 TOTAL CONTACT HOURS: 120

(For Office Use Only:
 Vocational Credits 4)

FACULTY WORKLOAD POINTS: 4

STANDARD CLASS SIZE
 ALLOCATION 20

COURSE DESCRIPTION:

This course introduces students to basic knowledge and skills including communication and math required of food preparation workers. Students identify career and job opportunities, examine and practice employability skills, and function as team members. Students develop safety and sanitation habits and usages and care for commercial tools and equipment. Students prepare basic food and beverage items, and practice front-of-the-house skills. TABE is required within the first six weeks of beginning the program.

SUGGESTED TEXT(S): None

IMPLEMENTATION DATE: Spring Term, 1995 (952) (was FSS 0223)

REVIEW OR MODIFICATION DATE: Fall Term, 1998 (991)
 Fall Term, 2002 (20031)
 Fall Term, 2007 (20081) (was FSS 0252)
 Summer Term, 2008 (20083)
 Fall Term 2008 (20091) - Outline Review 2007

COURSE TOPICS	CONTACT HOURS <u>PER TOPIC</u>
I. Career and Job Opportunities	4
II. Basic Skills	5
III. Personal Productivity	4
IV. Safe, Secure and Sanitary Work Procedures	5
V. Operational Systems	4
VI. Recipes	4
VII. Principles of Nutrition	4
VIII. Front-of-the-House Duties	12
A. Busing	
B. Waiter/Waitress	
X. Back-of-the-House Duties	4
XI. Food and Beverage Items	70

PROGRAM TITLE: Food Management, Production and Services

COURSE TITLE: Food Preparation Worker I

CIP NUMBER: 0420.040103

LIST PERFORMANCE STANDARD ADDRESSED:

NUMBER(S): TITLES(S):

01.0 IDENTIFY CAREER AND JOB OPPORTUNITIES -- The student will be able to:

- 01.01 Identify occupations in the food service and hospitality industry.
- 01.02 Identify resources for a job search.
- 01.03 Identify levels of training required for food service and hospitality occupations.

02.0 APPLY BASIC SKILLS -- The student will be able to:

- 02.01 Follow verbal and written directions.
- 02.02 Apply verbal and written directions.
- 02.03 Use verbal and nonverbal communication skills.

03.0 DEMONSTRATE PERSONAL PRODUCTIVITY -- The student will be able to:

- 03.01 Exhibit employability skills.
- 03.02 Exhibit work ethics.
- 03.03 Maintain positive personal relationships.
- 03.04 Develop personal and professional etiquette.
- 03.05 Demonstrate the ability to function as a team member.

04.0 EXHIBIT SAFE, SECURE, AND SANITARY WORK PROCEDURES -- The student will be able to:

- 04.01 Follow standard procedures for hazard control.
- 04.02 Identify first-aid procedures for accidents and injuries.
- 04.03 Apply sanitary procedures in maintaining the facility.
- 04.04 Follow the standards for infectious disease control.
- 04.05 Demonstrate acceptable employee health habits.
- 04.06 Follow sanitary procedures in food storage, preparation, packing, transport, and service.

05.0 UTILIZE OPERATIONAL SYSTEMS -- The student will be able to:

- 05.01 Identify elements of a successful organized food service operation in relation to time, energy, money, and space.
- 05.02 Follow rules, regulations, and laws.

06.0 USE RECIPES -- The student will be able to:

- 06.01 Use standardized recipes.

LIST PERFORMANCE STANDARD ADDRESSED: (Continued)

NUMBER(S): TITLES(S):

06.02 Calculate portion size and recipe yield.

07.0 USE AND CARE FOR COMMERCIAL TOOLS AND EQUIPMENT -- The student will be able to:

07.01 Identify commercial tools and equipment.

07.02 Use and maintain commercial tools.

07.03 Use and maintain commercial equipment.

08.0 APPLY PRINCIPLES OF NUTRITION -- The student will be able to:

08.01 Identify a knowledge of food and nutritional needs.

09.0 PERFORM FRONT-OF-THE HOUSE DUTIES -- The student will be able to:

09.01 Perform table setup, order-taking, check presentation, bussing, serving, receiving money, and host/hostess skills.

09.02 Identify types of meal services.

09.03 Establish, set up, and maintain service stations.

10.0 PERFORM BACK-OF-THE-HOUSE DUTIES -- The student will be able to:

10.01 Perform starting duties.

11.0 PREPARE FOOD AND BEVERAGE ITEMS -- The student will be able to:

11.01 Prepare bake station items.

11.02 Prepare pantry station items.

11.03 Prepare fry station items.

11.04 Prepare hot station items.

11.05 Prepare beverage items.

11.06 Perform food presentation and display techniques.

11.07 Recognize standards of quality.



**FLORIDA STATE COLLEGE AT
JACKSONVILLE
At Jacksonville**

Course Learning Outcomes & Assessment

NOTE: Use either the Tab key or mouse click to move from field to field. The box will expand to accommodate your entry.

Section 1	
COURSE PREFIX AND NUMBER: <u>FSS 0260</u>	SEMESTER CREDIT HOURS (CC): <u>0</u> CONTACT HOURS (NCC): <u>120</u>
COURSE TITLE: <u>Food Preparation Worker I</u>	

Section 2
TYPE OF COURSE: (Click on the box to check all that apply)

<input type="checkbox"/> AA Elective	<input type="checkbox"/> AS Required Professional Course	<input type="checkbox"/> College Prep
<input type="checkbox"/> AS Professional Elective	<input type="checkbox"/> AAS Required Professional Course	<input type="checkbox"/> Technical Certificate
<input type="checkbox"/> Other _____	<input checked="" type="checkbox"/> PSAV	<input type="checkbox"/> Apprenticeship
<input type="checkbox"/> General Education: (For General Education courses, you must also complete Section 3 and Section 7)		

Section 3 (If applicable)
INDICATE BELOW THE DISCIPLINE AREA FOR GENERAL EDUCATION COURSES:

<input type="checkbox"/> Communications	<input type="checkbox"/> Social & Behavioral Sciences	<input type="checkbox"/> Mathematics
<input type="checkbox"/> Natural Sciences	<input type="checkbox"/> Humanities	

Section 4
INTELLECTUAL COMPETENCIES:

<input type="checkbox"/> Reading	<input type="checkbox"/> Speaking	<input type="checkbox"/> Critical Analysis	<input type="checkbox"/> Quantitative Skills	<input type="checkbox"/> Scientific Method of Inquiry
<input type="checkbox"/> Writing	<input type="checkbox"/> Listening	<input type="checkbox"/> Information Literacy	<input type="checkbox"/> Ethical Judgment	<input type="checkbox"/> Working Collaboratively

Section 5	
LEARNING OUTCOMES	METHOD OF ASSESSMENT
• Students will have a basic knowledge of skills, including math and communications, required of food preparation workers.	Test, quizzes and class participation.
• Students will be able to identify career and job opportunities, examine and practice employability skills and function as team members.	Test, quizzes, class participation and team evaluations..
• Students will have updated their safety and sanitation habits as relates to the care and operation of commercial tools and equipment.	Daily lab competency evaluation.
• Students will be able to demonstrate the proper preparation of basic food and beverage items and front of the house skill competencies.	Daily lab competency evaluation and practical lab exam.
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Section 6
Name of Person Completing This Form: W.R Mark Date: 03/05/2008