



# Course Specification

— (Bachelor)

**Course Title:** Food Production Management in Hotels

**Course Code:** 5403 362-3

**Program:** B.Sc of Tourism and Hospitality Management

**Department:** Tourism and Hospitality Management

**College:** College of Business and Economics

**Institution:** UMM AL-QURA UNIVERSITY

**Version:** Course Specification Version Number

**Last Revision Date:** Pick Revision Date.



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## A. General information about the course:

### 1. Course Identification

1. Credit hours: ( 3 )

#### 2. Course type

A.  University  College  Department  Track  Others  
B.  Required  Elective

3. Level/year at which this course is offered: ( Level 6 )

#### 4. Course general Description:

This course is designed to familiarize students with practical and theoretical knowledge of kitchen management, the organizational chart of the kitchen department, food preparation techniques. It covers the Hazards analysis control point in food production, food safety and food presentation. It also provides the opportunity to apply the theoretical knowledge into practices commonly found in an operational environment through practical application in cooking various international cuisines. Moreover, the course gives much emphasis on menu planning aspects.

#### 5. Pre-requirements for this course (if any):

5403 105-2

#### 6. Co-requisites for this course (if any):

#### 7. Course Main Objective(s):

##### Course Main Objective:

- An understanding the applications of managerial concepts and management theories in food production industry.
- An understanding of the fundamentals of food safety and personal hygiene
- Principal culinary skills.
- Awareness of menus preparation for quantity production.
- An understanding of equipment and tools used in quantity food production.
- Apply an up-to-date knowledge of food cycle, including purchasing, storage, and service.
- Identifying examples of how operating systems can have an impact on customer service and customer satisfaction.
- Understanding of the role of customer feedback in enhancing services and operations in travel, tourism, and hospitality
- Identify the extent of technological change over the past decade and its impact on the tourism and hospitality sector



## 2. Teaching mode (mark all that apply)

No	Mode of Instruction	Contact Hours	Percentage
1	Traditional classroom		
2	E-learning		
3	Hybrid <ul style="list-style-type: none"> <li>• Traditional classroom</li> <li>• E-learning</li> </ul>	33	100%
4	Distance learning		

## 3. Contact Hours (based on the academic semester)

No	Activity	Contact Hours
1.	<b>Lectures</b>	33
2.	<b>Laboratory/Studio</b>	
3.	<b>Field</b>	
4.	<b>Tutorial</b>	
5.	<b>Others (specify)</b>	
<b>Total</b>		33

## B. Course Learning Outcomes (CLOs), Teaching Strategies and Assessment Methods

Code	Course Learning Outcomes	Code of CLOs aligned with program	Teaching Strategies	Assessment Methods
<b>1.0</b>	<b>Knowledge and understanding</b>			
1.1	An understanding the applications of managerial concepts and management theories in food production industry.	<b>K1</b>	Active Learning strategies	Exams, Teamwork, Assignments, and Coursework
1.2	An understanding of the fundamentals of food safety and personal hygiene.	<b>K2, K3</b>	Active Learning strategies	Exams, Teamwork, Assignments, and Coursework





Code	Course Learning Outcomes	Code of CLOs aligned with program	Teaching Strategies	Assessment Methods
1.3	Understanding of the fundamentals of menu planning techniques.	K5	Active Learning strategies	Exams, Teamwork, Assignments, and Coursework
1.4	An understanding of equipment and tools used in quantity food production.	K5, K3	Active Learning strategies	Exams, Teamwork, Assignments, and Coursework
<b>2.0</b>	<b>Skills</b>			
2.1	Identify and resolve basic problems arising in a food and beverage service operation	S1, S5	Active Learning strategies	Exams, Teamwork, Assignments, and Coursework
2.2	Collaborate in the planning of a layout and the selection of equipment for a food and beverage establishment	S2, S3	Active Learning strategies	Exams, Teamwork, Assignments, and Coursework
2.3	Develop menu items or concepts to suit specific price points and customer needs.	S5	Active Learning strategies	Exams, Teamwork, Assignments, and Coursework
2.4	Provide innovative ideas to develop new recipes and menus	S2, S4	Active Learning strategies	Exams, Teamwork, Assignments, and Coursework
<b>3.0</b>	<b>Values</b>			
3.1	Select and deploy task-appropriate forms of oral, written, digital, and graphic communication.	C4	Active Learning strategies	Exams, Teamwork, Assignments, and Coursework
3.2	Responsibility for own learning.	C8, C9, C10	Active Learning strategies	Exams, Teamwork, Assignments, and Coursework
3.3	Adhere to ethical standards of behavior.	C3, C6	Course rules introduction	Exams, Teamwork, Assignments, and Coursework

### C. Course Content

No	List of Topics	Contact Hours
1.	Introduction and The history of kitchen science	3
2.	Kitchen types & Kitchen layout	3
3.	The organizational structure and lines of authority in different hospitality kitchens	3
4.	Food Cycle I: Menu Planning, Ordering, and Purchasing	3
5.	Food Cycle II: Receiving and Storing	3





6.	Food Cycle III: Issuing, Pre-preparation	6
7.	Food preparation and standardized recipe	3
8.	Fundamentals of food safety and personal hygiene	3
9.	Food cost control in practice (e.g. standardization)	3
10.	Modern culinary arts and New Trends	3
<b>Total</b>		<b>33</b>

## D. Students Assessment Activities

No	Assessment Activities *	Assessment timing (in week no)	Percentage of Total Assessment Score
1.	Classroom activity (quizzes- problem solving- attendance)	Every week	25%
2.	Group assignment	Week 3,6,9	15%
3.	Mid-term exam	Week 6	20%
4.	Final exam	Exams week	40%

\*Assessment Activities (i.e., Written test, oral test, oral presentation, group project, essay, etc.).

## E. Learning Resources and Facilities

### 1. References and Learning Resources

<b>Essential References</b>	Wayne Gisslen (2018 ) PROFESSIONAL COOKING SERIES 9TH EDITION, Wiley.  Davis, B., Lockwood, A., Pantelidis, I. & Alcott, P., (2008), Food and Beverage Management (4th Ed). Elsevier Oxford:  Cousins, J., Foskett, D. and Gillespie, C., (2002), Food and Beverage Management, (2nd Ed). Harlow: Prentice Hall.  Lebensky, S., Martel, P. R., Lebensky, S. R. and Hause, A. M. (2010). On Cooking: A Textbook of Culinary Fundamentals (5th Edition). Prentice Hall.
<b>Supportive References</b>	Cornell Hotel and Restaurant Administration Quarterly Hospitality Review International Journal of Hospitality Management International Journal of Contemporary Hospitality Management Managing Service Quality Service Industries Journal
<b>Electronic Materials</b>	Caterer and Hotelkeeper <a href="http://www.caterer.com">www.caterer.com</a> Mintel Market Intelligence <a href="http://www.reports.mintel.com/">http://www.reports.mintel.com/</a> Institute of Hospitality
<b>Other Learning Materials</b>	



## 2. Required Facilities and equipment

Items	Resources
<b>facilities</b> (Classrooms, laboratories, exhibition rooms, simulation rooms, etc.)	Classroom with max of 30 seats- Active Learning Halls
<b>Technology equipment</b> (projector, smart board, software)	Data-show, Video and scientific films, White board, flip chart, Blue glue; Markers
<b>Other equipment</b> (depending on the nature of the specialty)	

## F. Assessment of Course Quality

Assessment Areas/Issues	Assessor	Assessment Methods
Effectiveness of teaching	Students	<p>At the end of every lecture, students are asked to write down their feedback about the lecture in an anonymous piece of paper and to hand it to the lecturer. All students feedback will be read and will be discussed in the next lecture.</p> <p>At the end of the semester a questionnaire will be distributed by the quality assurance unit and a report will be given to the course director summarizing its outcome</p>
Effectiveness of Students assessment	Department council	<p>Providing samples all kind of assessment in the departmental course portfolio of each course.</p> <p>Assigning group of faculty members who have an experience on teaching the course to grade same Questions for various students. Faculty from other institutions are invited to review the</p>



Assessment Areas/Issues	Assessor	Assessment Methods
		accuracy of the grading policy.
Quality of learning resources	Course teachers	Discussions within group of faculty teaching the course.
The extent to which CLOs have been achieved	Department council	Reviewing course profile and verifying its content and its compatibility to the standards of quality
Other		

**Assessors** (Students, Faculty, Program Leaders, Peer Reviewer, Others (specify))

**Assessment Methods** (Direct, Indirect)

### G. Specification Approval

<b>COUNCIL /COMMITTEE</b>	
<b>REFERENCE NO.</b>	
<b>DATE</b>	

