



## Course Specifications

<b>Course Title:</b>	<b>Food Production Management</b>
<b>Course Code:</b>	
<b>Program:</b>	<b>B.Sc Hotels Management</b>
<b>Department:</b>	<b>Tourism and Hotels Management</b>
<b>College:</b>	<b>College of Business</b>
<b>Institution:</b>	<b>Umm Al-Qura University</b>

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## A. Course Identification

<b>1. Credit hours:</b>	3
<b>2. Course type</b>	
a.	University <input type="checkbox"/> College <input type="checkbox"/> Department <input checked="" type="checkbox"/> Others <input type="checkbox"/>
b.	Required <input type="checkbox"/> Elective <input type="checkbox"/>
<b>3. Level/year at which this course is offered:</b>	3 <sup>rd</sup> years, 7 <sup>th</sup> semester
<b>4. Pre-requisites for this course (if any):</b>	5403 105-2
<b>5. Co-requisites for this course (if any):</b>	

## 6. Mode of Instruction (mark all that apply)

No	Mode of Instruction	Contact Hours	Percentage
1	Traditional classroom	3	60%
2	Blended		
3	E-learning		
4	Distance learning		
5	Other	3	40%

## 7. Contact Hours (based on academic semester)

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

## B. Course Objectives and Learning Outcomes

### 1. Course 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 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 places much emphasis on menu standardized recipes and how to form them for different types of operations .

## 2. 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.
- Identify the extent of technological change over the past decade and its impact on the tourism and hospitality sector

## 3. Course Learning Outcomes

CLOs		Aligned PLOs
1	<b>Knowledge and Understanding</b>	
1.1	An understanding the applications of managerial concepts and management theories in food production industry.	√
1.2	An understanding of the fundamentals of food safety and personal hygiene.	√
1.3	Understanding of the fundamentals of designing standardized recipes techniques.	√
1...	An understanding of equipment and tools used in quantity food production.	√
2	<b>Skills :</b>	
2.1	Identify and resolve basic problems arising in a food and beverage service operation	√
2.2	Collaborate in the planning of a layout and the selection of equipment for a food and beverage establishment	√
2.3	Develop menu items or concepts to suit specific price points and customer needs.	√
2...	Provide innovative ideas to develop new recipes and menus	√
3	<b>Values:</b>	
3.1	Select and deploy task-appropriate forms of oral, written, digital, and graphic communication.	√
3.2	Value and practice active listening, critical thinking, and critical reading	√
3.3	Distinguish and produce forms of communication relevant to academia, business, government, and industry.	√
3...		√

## C. Course Content

No	List of Topics	Contact Hours
1	Introduction and The history of kitchen science	3
2	Types of Kitchens	3
3	Kitchen Design and Equipment	3
4	Golden rules for Kitchen maintenance	3
5	The organizational structure and lines of authority in different hospitality kitchens	3
6	Food Cycle	3

7	BasicS Of Food preparation	3
8	Standardized recipes	3
9	Visits to hotels	3
10	Modern culinary arts and New Trends	3
11	Practical and theoretical exam	3
<b>Total</b>		

## D. Teaching and Assessment

### 1. Alignment of Course Learning Outcomes with Teaching Strategies and Assessment Methods

Code	Course Learning Outcomes	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.	Active Learning strategies	Exams Team Work Assignments Course Work
1.2	An understanding of the fundamentals of food safety and personal hygiene.	Active Learning strategies	Exams Team Work Assignments Course Work
1.3	An understanding of equipment and tools used in quantity food production.	Exams Team Work Assignments Course Work	
1.4	Understanding of the fundamentals of menu planning techniques.	Active Learning strategies	Exams Team Work Assignments Course Work
<b>2.0</b>	<b>Skills</b>		
2.1	Identify and resolve basic problems arising in a food and beverage service operation	Practical lectures	Oral quizzes
2.2	Collaborate in the planning of a layout and the selection of equipment for a food and beverage establishment	Practical lectures	Oral quizzes
2.3	Develop menu items or concepts to suit specific price points and customer needs.	Practical lectures	Oral quizzes
2.4	Provide innovative ideas to develop new recipes and menus	Practical lectures	Oral quizzes
<b>3.0</b>	<b>Value</b>		
3.1	Select and deploy task-appropriate forms of oral, written, digital, and graphic communication.		
3.2	Value and practice active listening, critical thinking, and critical reading		
...	Distinguish and produce forms of communication relevant to academia, business, government, and industry.		

### 2. Assessment Tasks for Students

#	Assessment task*	Week Due	Percentage of Total Assessment Score
1	Assessment task (eg. essay, test, group project, examination etc.)	6	5%
2	Class room activity	8	5%

#	Assessment task*	Week Due	Percentage of Total Assessment Score
3	Individual Essay	3	5%
4	Mid-term exam	7	20%
5	Group Presentation	Every week	5%
6	Semester Work (quizzes-Participation - attendance)	Ongoing	%30
7	Practical exam	11	%40
8			

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

## E. Student Academic Counseling and Support

### Arrangements for availability of faculty and teaching staff for individual student consultations and academic advice :

The course director is available at his office hours to help and support students. The academic advising unit is also affording the service to the college students.

- Office hours ( 11 /week).
- E-mail (available).
- Meetings ( 3-5 times /semester)

## F. Learning Resources and Facilities

### 1.Learning Resources

<b>Required Textbooks</b>	<ul style="list-style-type: none"> <li>• Wayne Gisslen (2018 ) <b>PROFESSIONAL COOKING SERIES</b> 9<sup>th</sup> EDITION, Wiley.</li> <li>• Davis, B., Lockwood, A., Pantelidis, I. &amp; Alcott, P., (2008), Food and Beverage Management (4th Ed). Elsevier Oxford:</li> <li>• Cousins, J., Foskett, D. and Gillespie, C., (2002), Food and Beverage Management, (2nd Ed). Harlow: Prentice Hall.</li> <li>• Lebensky, S., Martel, P. R., Lebensky, S. R. and Hause, A. M. (2010). On Cooking: A Textbook of Culinary Fundamentals (5th Edition). Prentice Hall.</li> </ul>
<b>Essential References Materials</b>	Hall, S. F. (2000). From Kitchen to Market: Selling your food Gourmet Specialty (3rd Edition). Dearborn Trade Publishing A Kaplan Professional Company.
<b>Electronic Materials</b>	<ul style="list-style-type: none"> <li>• Cornell Hotel and Restaurant Administration Quarterly</li> <li>• Hospitality Review</li> <li>• Hotel &amp; Restaurant Magazine</li> <li>• International Journal of Hospitality Management</li> <li>• International Journal of Contemporary Hospitality Management</li> <li>• Managing Service Quality</li> <li>• Service Industries Journal</li> <li>• Caterer and Hotelkeeper <a href="http://www.caterer.com">www.caterer.com</a></li> <li>• Mintel Market Intelligence <a href="http://www.reports.mintel.com/">http://www.reports.mintel.com/</a></li> <li>• Mintel Market Intelligence <a href="http://www.reports.mintel.com/">http://www.reports.mintel.com/</a></li> </ul> <p>The Institute of Hospitality</p>

<b>Other Learning Materials</b>	
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## 2. Facilities Required

Item	Resources
<b>Accommodation</b> (Classrooms, laboratories, demonstration rooms/labs, etc.)	Accommodation (Classrooms, laboratories, demonstration rooms/labs, etc.) Class room with max of 30 seats-
<b>Technology Resources</b> (AV, data show, Smart Board, software, etc.)	Data-show, Video and scientific films, White board, flip chart,
<b>Other Resources</b> (Specify, e.g. if specific laboratory equipment is required, list requirements or attach a list)	-

## G. Course Quality Evaluation

Evaluation Areas/Issues	Evaluators	Evaluation Methods
Effectiveness of teaching	Course instructor	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
Effectiveness of teaching	the Department	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

**Evaluation areas** (e.g., Effectiveness of teaching and assessment, Extent of achievement of course learning outcomes, Quality of learning resources, etc.)

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

**Assessment Methods** (Direct, Indirect)

## H. Specification Approval Data

<b>Council / Committee</b>	
<b>Reference No.</b>	
<b>Date</b>	April 2022