

# FOOD SERVICE SYSTEMS (FSS)

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## FSS1203C QUANTITY OF FOOD PRODUCTION 1 (3.00 Credits)

Students will acquire the fundamental concepts, skills and techniques involved in the management of resources, use of recipes, use and care of equipment, and evaluation of food products. Special emphasis is given to practical demonstrations in breakfast cookery, salads, dressings, cold sauces, sandwiches, and safety and sanitation principles. Students must successfully pass written and practical cooking examination covering a variety of techniques and procedures.

Total Contact Hrs: 56.00

Lecture Hrs: 40.00

Lab Hrs: 16.00

## FSS1240C CLASSICAL CUISINE (3.00 Credits)

This course provides the professional culinary student with new menu items and terminology. It sets and applies standards to hot/cold hors d'oeuvres, appetizers, large and small dinner parties, and pastry products. The students observe preparation skills, write recipes, practice correct serving techniques, and taste the prepared food. Instructor's approval or

Total Contact Hrs: 64.00

Lecture Hrs: 32.00

Lab Hrs: 32.00

Complete all the courses in the following option:

- Prerequisite: FSS1221C

## FSS1246C BAKING AND PASTRIES\_I (3.00 Credits)

Students will acquire knowledge of the composition and properties of baking ingredients. They will utilize the proper equipment and tools, and standardized recipes to prepare yeast breads, rolls, pastries, and cakes in the food service laboratory. The instructor will evaluate the products prepared based on established food service standards.

Total Contact Hrs: 64.00

Lecture Hrs: 32.00

Lab Hrs: 32.00

## FSS1284 CATERING (3.00 Credits)

This course provides a survey of catering operations. Topics covered include the preparation of a menu, estimating cost and food quantities, planning the room arrangement, the setup of buffet and service tables, and the performance of services. In addition, the allocation of time to prepare, transport, and setup the equipment and food for a catered affair are studied.

Total Contact Hrs: 48.00

Lecture Hrs: 48.00

## FSS2204C QUANTITY OF FOOD PRODUCTION 2 (3.00 Credits)

This course will enable students to learn and execute various methods preparing vegetable, starch, meat, fish, and poultry cookery, including the basic cooking techniques: sauteing, roasting, poaching, braising and frying.

Total Contact Hrs: 64.00

Lecture Hrs: 32.00

Lab Hrs: 32.00

## FSS2205C QUANTITY OF FOOD PRODUCTION 3 (3.00 Credits)

Students will focus on the knowledge and preparation of job descriptions. Students will utilize all commonly accepted methods of recruiting a successful staff. Menu selection, staffing, and balance will be studied. The course also emphasizes safety and sanitation procedures. Students will learn about common problems in hiring and supervising employees.

Total Contact Hrs: 64.00

Lecture Hrs: 32.00

Lab Hrs: 32.00

## FSS2242C INTERNATIONAL CUISINE (3.00 Credits)

This course covers international cookery as it applies to modern menu use and selection. It includes preparation of cold buffet, entree, dinner accompaniment, and flambe dessert. The students observe preparation skills, write recipes, practice correct serving techniques, and taste the prepared food. Instructor's approval or

Total Contact Hrs: 64.00

Lecture Hrs: 32.00

Lab Hrs: 32.00

Complete all the courses in the following option:

- Prerequisite: FSS1240C

FSS2247C BAKING AND PASTRIES\_II (3.00 Credits)

Students will continue to build knowledge of the composition and properties of baking ingredients. They will utilize the proper equipment and tools, and standardized recipes to prepare yeast breads, rolls, pastries, and cakes in the food service laboratory. The instructor will evaluate the products prepared based on established food service standards.

Total Contact Hrs: 56.00

Lecture Hrs: 40.00

Lab Hrs: 16.00

FSS2248C GARDE MANGER (3.00 Credits)

Students will acquire knowledge and demonstrate skills in the cold foods area of the kitchen. The key topics will include sausages, pats, terrines, cured and smoked foods, cheese making, hors d'oeuvres, appetizers, condiments, garnishing and ice carving.

Total Contact Hrs: 64.00

Lecture Hrs: 32.00

Lab Hrs: 32.00

FSS2250 DINING ROOM MANAGEMENT AND SERVICE (3.00 Credits)

This course focuses on the operational styles and service techniques used in coffee shops, dining rooms, banquets, buffets, and similar food service venues. Students will explore how layout, staffing, and procedures vary by establishment type, and learn to execute dining room operations from setup to closing. Emphasis is placed on aligning menu planning, equipment, supplies, merchandising, and personnel with customer expectations and business goals.

Total Contact Hrs: 48.00

Lecture Hrs: 48.00

FSS2251 FOOD AND BEVERAGE MANAGEMENT (3.00 Credits)

Covers the principles and procedures involved in an effective food and beverage control system, including standards determination, the operating budget, cost-volume-profit analysis, income and cost control, menu pricing, theft prevention, labor cost control, and computer applications.

Total Contact Hrs: 56.00

Lecture Hrs: 40.00

Lab Hrs: 16.00

FSS2500 FOOD SERVICE COSTING AND CONTROLS (3.00 Credits)

This course provides a cost managing approach to the study of food and labor controls. Students examine the relationship of food and labor costs to selling price; cost control procedures for recipes and menus; pre-cost and pre-control techniques; the preparation and utilization of management reports. A review of mathematics and its application to practical problems is covered. Emphasis is placed on the utilization of controls as a tool of management.

Total Contact Hrs: 48.00

Lecture Hrs: 48.00