

**KOFORIDUA POLYTECHNIC**  
**SCHOOL OF APPLIED SCIENCE & TECHNOLOGY**  
**DEPARTMENT OF HOSPITALITY**  
**COURSE OUTLINE**

2011/2012: HND II

SEMESTER 1

**COURSE TITLE:** FOOD PRODUCTION (213)

**NO OF CREDIT:** 3

**INSTRUCTOR:** MS. STELLA APPIAH

**General objectives**

- Identify and classify Horsd' oeuvres, salads, bread, sandwiches and other cold preparations.
- Be familiar with the cooking of eggs, farinaceous, fish and meat products.
- To equip students with practical skills.

**PERFORMANCE OBJECTIVES**

WEEK	THEORY	PRACTICALS	ASSIGNMENT / TEST
1-2	<b>Horsd' oeuvres and salads</b> <ul style="list-style-type: none"> <li>• Identify and classify variety of horsd'oeuvres, salads, salad dressings</li> <li>• Preparation and presentation.</li> <li>• Cold Sauces.</li> </ul>	Prepare, cook and present horsd' oeuvre, salads and dressings.	
3	<b>Egg Dishes</b> <ul style="list-style-type: none"> <li>• Give reasons for the use of eggs in cooking.</li> <li>• Describe the preparation, cooking and presentation of eggs and their appropriate accompaniments</li> </ul>	Prepare, cook and serve egg dishes.	Quiz
4	<b>Farinaceous dishes</b> <ul style="list-style-type: none"> <li>• Explain the term farinaceous dishes</li> <li>• List the ingredients and methods of making fresh pasta.</li> <li>• Types of pasta and pasta dishes</li> <li>• Prepare variety of rice dishes</li> </ul>	Prepare, cook and serve farinaceous dishes.	
5	<b>Fish dishes</b> <ul style="list-style-type: none"> <li>• Classification of fish</li> <li>• Cuts of fish</li> </ul>	Prepare cook and present fish dishes	Quiz

	<ul style="list-style-type: none"> <li>• Purchasing and storage points of types of fish</li> <li>• Preparation, cooking, presentation of fish and their appropriate garnishes.</li> </ul>		
6	<b>Butchery</b> <ul style="list-style-type: none"> <li>• Describe the clarification of fat</li> <li>• Identify the order of dissection of meat.</li> <li>• Identify joints, weights and cuts of meat and their uses</li> </ul>	Practice butchery skill	Assignment
7-8	<b>Meat Dishes</b> <ul style="list-style-type: none"> <li>• Discuss the various ways of cooking meat</li> <li>• Describe the preparation, cooking and presentation of dishes using the following meat. (a)Lamb (b) mutton (c) beef (d)veal (e) pork</li> <li>• Identify suitable accompaniments to the meat dishes.</li> </ul>	Prepare, cook and serve meat dishes and accompaniments.	Mid semester exams
9-10	<b>Bread and Sandwiches</b> <ul style="list-style-type: none"> <li>• Describe the ingredients and types of bread and their examples.</li> <li>• Principles of bread making</li> <li>• Identify different ways of preparing sandwiches and their fillings</li> </ul>	Prepare, cook and serve bread and sandwiches	
12	Chaurcuterie Gelatin and Aspic Jelly		Quiz
13	<b>Revision</b>		
14	<b>End of semester Examination</b>		

**REFERENCE**

- Kinton R,Cesarani V,Fosket D (2007) The Theory of Catering 11<sup>th</sup> ed London. Holder Arnold
- Kinton R,Cesarani V,Fosket D (2007) Practical Cookery 11<sup>th</sup> ed London.
- Davis J, Hammond (1985) Cooking Explained, Longman

**GRADING**

Continuous Assessment:	30%
Class Attendance	10%
End of Semester Examination	60%