

Department of Technology Education
Second Semester
Course Outline

HOS 442 APPLIED FOOD COMMODITY

Objectives : By the end of the course the student will have acquired the requisite skills and knowledge to be able to organize functions in education ,industry and commerce.

Areas Of Coverage

Acquire the ability and competence to organize logistically and,host multifunction ,prepare foreign dishes and fast foods .Research into various ingredients and methods of preparing foreign ,ethnic, and local dishes. A critical analysis of the various regions and their foods ,the health implications . Students would be required to to develop their own recipes ,come out with new products to be used for exhibition and food bazaar.

METHODOLOGY

The course will be taught through lectures ,demonstrations , discussions and pratical work.