**COURSE OUTLINE**

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<th>Course Number</th>
<th>Course Title</th>
<th>Credits</th>
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<td>HOS 110</td>
<td>Breakfast/Pantry</td>
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**Hours:**
1 lecture/
3 laboratory

**Pre-requisites:** HOS 101, HOS 118, HOS 217

**Revised Spring 2013**

**Catalog description (2011-2013 Catalog):**

Covers basic breakfast preparation, presentation, and merchandising techniques for some basic baked goods, breakfast proteins, as well as garnishes. Practical laboratory experience involves preparing and serving meals. Use, safety, care, and storage of hand tools – including cook’s and vegetable knives – are emphasized.

**Is course New, Revised, or Modified?**

**Required texts/other materials:**

Labensky & Hause Prentice-Hall, Inc.

**Revision date:**

**Course coordinator:** Douglas Fee 570-3447 feed@mccc.edu

**Information resources:** (Describe the primary information resources that support the course, including books, videos, journals, electronic databases, websites, etc. To request new materials for your course, use the library request form at: [www.mccc.edu/student_library_course_form.shtml](http://www.mccc.edu/student_library_course_form.shtml))

None Required

**Other learning resources:** (Describe any other student learning resources that are specific to this course, including any special tutoring or study group support, learning system software, etc.)

None Required
Course Competencies/Goals:

The student will be able to:

1. Prepare a variety of egg recipes using proper preparation techniques and sanitation techniques.
2. Prepare a variety of breakfast meats following recipes using proper preparation techniques and sanitation techniques while demonstrating a working knowledge of yield tests and portion control.
3. Prepare a variety of breakfast beverages using proper preparation techniques and sanitation techniques and demonstrating a working knowledge of proper ratios and temperatures for brewing hot beverages.
4. Prepare recipes using proper preparation techniques and sanitation techniques utilizing grains and starches associated with breakfast.
5. Demonstrate a working knowledge of station set up requirements for breakfast production and understand the historical development of breakfast meals and service techniques.
6. Prepare a variety of products utilizing leavening agents including specialty breads, pancakes and waffles.
7. Demonstrate a working knowledge of merchandising of breakfast products, dairy products and cheeses.
8. Properly set up brunch service including stations and dining room and demonstrate the ability to communicate effectively as a team while meeting the requirements of customer service and “moment of truth” ethical standards.
9. Demonstrate a working knowledge for the development of production sheets including portion size, serving temperatures, quantities, garnish, and timing.
10. Demonstrate a working knowledge for menu development price point and creating specials within a given budget and food cost percentage and cultural norms for the surrounding community.

Course-specific General Education Knowledge Goals and Core Skills. [delete those that are not a central part of the course.]

General Education Knowledge Goals

Goal 1. Written and Oral Communication in English: Students will communicate effectively in both speech and writing.

Goal 2. Mathematics: Students will use appropriate mathematical and statistical concepts and operations to interpret data and to solve problems.

Goal 8. Diversity: Students will understand the importance of a global perspective and culturally diverse peoples.

MCCC Core Skills

Goal A. Written and Oral Communication in English. Students will communicate effectively in speech and writing, and demonstrate proficiency in reading.

Goal B. Critical Thinking and Problem-solving. Students will use critical thinking and problem solving skills in analyzing information.

Goal C. Ethical Decision-Making. Students will recognize, analyze and assess ethical issues and situations.

Goal D. Information Literacy. Students will recognize when information is needed and have the knowledge and skills to locate, evaluate, and effectively use information for college level work.

Goal F. Collaboration and Cooperation. Students will develop the interpersonal skills required for effective performance in group situations.
Units of study in detail.

Unit I  Menu considerations

*The student will be able to…*

- Develop menu for class based upon parameters given including budget, product availability, and student abilities, (Course competencies 5 : Gen Ed Goal 1 : MCCC core skills A)
- Menu development taking into account historical and cultural aspects of the customer (Course competencies 10 : Gen Ed Goal 1 : MCCC core skills A, B)
- Determine stations required for menu and delegate work to stations developing task analysis for each station based upon menu items (Course competencies 5, 8 : Gen Ed Goal 1 : MCCC core skills F)
- Demonstrate a working knowledge of taste panels. Determine coffee and beverage selections for menu and discuss cultural implications of menu items (Course competencies 3 : Gen Ed Goal 8 : MCCC core skills F)

Unit II Kitchen production requirements

*The student will be able to…*

- Demonstrate the ability to have proper mise en place completed in a timely manner (Course competencies 1, 2, 3, 4, 6 : MCCC core skills B)
- Demonstrate ability to prepare breakfast items including eggs, leavened products, grains and starches (Course competencies 1, 4, 6 : MCCC core skills B, F)
- Demonstrate ability to prepare breakfast meats and complex menu preparations including emulsified sauces (Course competencies 2 : MCCC core skills B)
- Develop job analysis for each station improving refining it as the position is fully developed. (Course competencies 5 : Gen Ed Goal 1 : MCCC core skills A, B)

Unit III Service standards

*The student will be able to…*

- Demonstrate high food safety and sanitation standards throughout service (Course competencies 1 : MCCC core skills C)
- Demonstrate a working knowledge of service standards for a la carte service including ethical standards for ‘moment of truth’ situations (Course competencies 8 : MCCC core skills B, C)
- Demonstrate an understanding of merchandising as it relates to individual menu items and overall set up of dining room (Course competencies 7 : MCCC core skills F)
- Conduct analysis of receipts to determine actual food cost and compare these results to the budget prepared (Course competencies 9, 10 : Gen Ed Goal 2 : MCCC core skills D, F)
- Demonstrate the ability to work as a team member and communicate effectively from set up through service and clean up (Course competencies 7, 8 : Gen Ed Goal 1 : MCCC core skills F)

Evaluation of student learning:

- Participation and class assignments 10%
- Practical Tests 20%
- Homework and Quizzes 10%
- Kitchen and Service performance 50%
- Final exam 10%
Hands on portion of the course will determine 50% of the students’ grade and will include:

a) Teamwork  
b) Clean-up of your station and the total restaurant operation as a team member.  
c) Organizational Skills  
d) Supervisory Skills (when in a management position)  
e) Cooking Skills (when in cooking position)  
f) Front of the House Skills (when you are in the front of the house)  
g) Management preparation (when in a management position)  
h) Willingness to assist fellow employees  
i) Improvement of skills each week  
j) Communication Skills  

Coursework will include work begun in class as theory which will then be produced by the students and the data will be evaluated after the production part of the class is completed. Written and practical tests will be given to determine if the students are retaining the information discussed in class and reinforced through production. Production sheets and pricing guide will be used to assess the students understanding of the math formulas learned and the implications these figures represent.

Reasonable Accommodations for Students with Documented Disabilities

Mercer County Community College is committed to supporting all students in their academic and co-curricular endeavors. Each semester, a significant number of students document disabilities, which may require learning, sight, hearing, manual, speech or mobility accommodations to ensure access to academic and co-curricular activities. The college provides services and reasonable accommodations to all students who need and have a legal entitlement to such accommodations.

For more information regarding accommodations, you may visit the Office of Academic Support Services in FA 129 or contact them at 609.570.3422.

Academic Integrity Statement:

Any student who a) knowingly represents work of others as his/her own. b) uses or obtains unauthorized assistance in the execution of any academic work, c) or gives fraudulent assistance to another student is guilty of cheating. Violators will be penalized in accordance with established college policies and procedures.

Please make every attempt to come to all class sessions, to come on time and stay until the end of the class unless you have notified the instructor you are leaving early. There may be a time when you are unavoidably late for class or leave early. If that is the case please choose a seat near the room entrance. Once the class session has begun, please do not leave the room and re-enter unless it is an emergency. If you must miss a class it is you are still responsible for all material covered, for announcements made in your absence and for acquiring any materials that may have been distributed in class. It is important to stay focused on the class discussion. For this reason, only one person at a time in the class should be speaking. Side conversations are distracting for surrounding students and the instructor. Please also remember to turn off any pager or cell phone, or set it to vibrate so you do not distract the class.