



**COURSE OUTLINE**  
**Palo Verde College**  
 One College Drive, Blythe, CA 92225  
 (760) 921-5500

Latest Revision: 4-4-06

Board Approval: 4/25/06

**1. Course Information. Course Initiator: Mary Pena/Rhonda Entwistle**

Subject Area and Course Number: <b>NBE 044</b>		Course Title: <b>Food Service Technology</b>			
New Course <input type="checkbox"/> Revised <input checked="" type="checkbox"/> Updated <input checked="" type="checkbox"/>		Static ID <b>C04400</b>		TOP Code <b>1307.10</b>	Credit Status Request <b>Noncredit</b>
Classification Code <b>I=Occupational Education</b>		SAM Code <b>C=Clearly occupational</b>			Course prior to college level <b>Y=Not applicable</b>
Noncredit category <b>I=Short-term vocational</b>		Meets a unique need: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Course duplicated: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	Demand/Enrollment Potential: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	
Transfer request <b>C=Non-transferable</b>		Articulation request: UC <input type="checkbox"/> CSU <input type="checkbox"/> CSU-GE <input type="checkbox"/> IGETC <input type="checkbox"/> CAN <input type="checkbox"/>			

2. Some or all aspects of this course may be delivered in a Distance Education mode: Yes  No   
 If checked yes, all questions pertaining to Distance Education must be answered.

3. This course has laboratory or clinic/field hours: Yes  No   
 If checked yes, this outline must include a list of laboratory or clinic/field activities or topics.

4. This course has prerequisites, co-requisites, or advisories: Yes  No   
 If checked yes, please complete a [Prerequisite Justification Form](#) .

5. Curriculum Committee Approval Date: 4-13-06

6. After Curriculum Committee approval, the following is to be completed by the Office of Instruction:

TRANSFER APPROVAL STATUS	ARTICULATION APPROVAL STATUS				
Approval Pending	Not Requested	Date of Submission	Approval Pending	Approval Denied	Date Approved
UC	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
CSU	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
CSU-GE	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
IGETC	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
CAN	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	

**CATALOG DESCRIPTION:**

This course specializes in providing career tracks for food service workers who clean, prepare, and serve food. Special emphasis is placed on food preparation, nutrition, quantity services, health & sanitation guidelines & regulations, food preparation equipment, Restaurant and Food Service Management, wholesale and retail food, and quantity services. This course is repeatable.

**UNITS:**

**FACE TO FACE:**                    **Hours Per Week: Lecture: 8    Laboratory: 16    Clinic/Field:**

**DISTANCE EDUCATION:**

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**ENTRY LEVEL SKILLS, PRE-REQUISITES, CO-REQUISITES AND ADVISORIES:**

NONE

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**OBJECTIVES and LEARNING OUTCOMES:**

**Upon successful completion of the course the student will be able to:**

1. Apply knowledge of techniques for preparing a variety of foods, including quantity services.
  2. Understand and follow recipes and standard measurements.
  3. Identify and operate food preparation equipment.
  4. Determine nutritional facts of foods served in commercial settings, as well as in bulk preparation settings.
  5. Apply knowledge of applicable federal, state, and local sanitary regulations and standards in food service.
  6. Apply knowledge in cleaning and housekeeping in the food service area.
  7. Purchase and serve foods in commercially established restaurants.
  8. Operate a cash register.
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**COURSE OUTLINE AND SCOPE:**

**1. Outline of Topics or Content:**

Topics:

1. Restaurant and Food Service Management
2. Purchasing and serving food: wholesale and retail
3. Sanitary regulations and standards in food service
4. Cleaning and housekeeping in the food service area
5. Preparing food; following recipes and standard measurements
6. Identifying and operating food preparation equipment
7. Nutritional facts
8. Quantity Food Services
9. Operating a cash register

**2. If a course contains laboratory or clinic/field hours, list activities or topics:**

Students will spend a majority of time in class applying food service techniques and preparing meals.

**3. Examples of Reading Assignments:**

Recipes, cookbooks, handouts.

**4. Examples of Writing Assignments:**

Shopping lists, recipes.

**5. Appropriate Assignments to be completed outside of class:**

N/A

**6. Appropriate Assignments that demonstrate critical thinking:**

N/A

**7. Other Assignments:**

N/A

**8. Indicate any assignments that are unique to the Distance Education mode of delivery:**

N/A

**METHOD OF EVALUATION—FACE TO FACE:**

Demonstration, student and professor feedback.

**METHOD OF EVALUATION—DISTANCE EDUCATION:**

N/A

**METHOD OF INSTRUCTION—FACE TO FACE:**

Lecture, demonstration, audiovisual, and class discussion.

**METHOD OF INSTRUCTION—DISTANCE EDUCATION:**

N/A

**REPRESENTATIVE TEXTBOOKS, AND OTHER READING AND STUDY MATERIALS:**

**This section shall include author(s), title, and current publication date of all representative materials.**

Instructor-prepared handouts, Federal and State handouts, cookbooks.

**SIGNATURES:**

**COURSE INITIATOR:** \_\_\_\_\_ **DATE:** \_\_\_\_\_

**LIBRARY:** \_\_\_\_\_ **DATE:** \_\_\_\_\_

**CHAIR OF CURRICULUM COMMITTEE:** \_\_\_\_\_ **DATE:** \_\_\_\_\_

**SUPERINTENDENT/PRESIDENT:** \_\_\_\_\_ **DATE:** \_\_\_\_\_