

The Hashemite University
Faculty of Economics & Administrative
Sciences
Dept. of Business Administration

Course Title: Food Preparation Course Number: 1802033263 Instructor: Dr. Nael Sarhan Instructor Office: 205

Office Hours:

Course Description:

This course is planned to present an understanding of basic concepts of the **Food Preparation**. It demonstrates what students need to know about food preparation. The real challenge in this course is to have not only a sound knowledge of the food preparation principles but also the ability to apply the gained knowledge in a fruitful manner in the actual world of the hotel and hospitality industry.

Course Objectives:

After completion this course, students should be able to

- 1. Demonstrate and understanding of the food preparation basics.
- 2. Understand techniques of food selection.
- 3. Understand methods of food preservation.
- 4. Understand the fundamental concepts concerning food production.
- 5. Demonstrate his or her comprehension of basic understanding of food industry.

Assessment:

First Exam:	(25%)
Second Exam:	(25%)
Participation: Presentation, participation in the class, home works and Absence	(10%)
Final Exam:	(40%)
	100 %

Main Reference:

Bennion, Marion., and Scheule, Barbara (2010). Introductory Foods. 13th Ed, Pearson, New Jersey.

Other Reference:

Brown, Amy. (2011), Understanding Food Principles and Preparation. 4th ed, International Edition, WADSWORTH, USA.

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Course Contents and Lecture Timetable:

Week	Topics	Reading
1	Food Choices and Sensory Characteristics	Ch.1
2	Food Choices and Sensory Characteristics	Ch.1
	Food Economics and Convenience	
3	Presentation	Ch.2
	Food Economics and Convenience	
4	Presentation	Ch.2
	Food Safety	
5	Presentation	Ch.3
	Food Safety	
6	Presentation	Ch.3
	Food Safety	
	Presentation	
7	First Exams period	Ch.3
	Food Preparation Basics: Heat Transfer in Cooking	
8	Presentation	Ch.6
	Food Preparation Basics: Heat Transfer in Cooking	
9	Presentation	Ch.6
	Food Preparation Basics: Microwave Cooking	
10	Presentation	Ch.7
	Food Preparation Basics: Microwave Cooking	
	Presentation	
11	Second Exam period	Ch.7
	Food Preparation Basics: Seasoning, Flavoring, and	
	Food Additives	
12	Presentation	Ch.8
	Food Preservation and Packaging	
13	Presentation	Ch.29
	Food Preservation by Freezing and Canning	
14	Presentation	Ch.30
15 & 16	Final Exam	