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.

Course Contents and Lecture Timetable:

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