



# STARK STATE COLLEGE

## GENERAL SYLLABUS

### Course Information

**Course Name:** Food Operations  
**Course Number:** NTR130

### Required Materials

**Textbook(s):** Cengage Unlimited with Mindtap access:

- Brown, Amy. (2025) Understanding Food: Principles and Preparation. (7th ed). Cengage Learning.
- Drummond, K.; Cooley, M.; Cooley, T. (2022) Foodservice Operations and Management: Concepts and Applications. (1st ed). Jones & Bartlett Learning.
- National Restaurant Association. (2022) ServSafe Coursebook. (8th ed). National Restaurant Association Educational Foundation + Exam Answer Form

**Required Readings:** N/A

**Additional Materials:** Mindtap access required; basic calculator

### Course Outline/Calendar

The date of coverage and order of coverage may be modified based on the faculty member and events beyond the control of faculty members that interfere with class times and teaching.

Week	Chapter/Topic/Lab
Week 1	<b>Understanding Food:</b> Chapter 1: Food Selection Chapter 2: Food Evaluation <b>Foodservice Operations (FSO):</b> Chapter 1: Introduction to the Foodservice Industry <b>ServSafe:</b> Chapter 1: Keeping Food Safe (1 hour)
Week 2	<b>Understanding Food:</b> Chapter 3: Chemistry of Food Composition Chapter 5: Meal Management <b>FSO:</b> None <b>ServSafe:</b> Chapter 2: Understanding the Microworld (1 hour)

<b>Week</b>	<b>Chapter/Topic/Lab</b>
<b>Week 3</b>	<p><b>Understanding Food:</b> Chapter 6: Food Preparation Basics Chapter 7: Meat</p> <p><b>FSO:</b> Chapter 3: Menus- The Heart of the Operation</p> <p><b>ServSafe:</b> Chapter 3: Contamination, Food Allergens, and Foodborne Illness (1 hour)</p>
<b>Week 4</b>	<p><b>Understanding Food:</b> Chapter 8: Poultry Chapter 9: Fish and Shellfish</p> <p><b>FSO:</b> Chapter 6: Standardized Recipes and Food Cost</p> <p><b>ServSafe:</b> Chapter 4: The Safe Food Handler (1 hour)</p>
<b>Week 5</b>	<p><b>Understanding Food:</b> Chapter 10: Milk Chapter 11: Cheese Chapter 12: Eggs</p> <p><b>FSO:</b> None</p> <p><b>ServSafe</b> Chapter 5: The Flow of Food: An Introduction (1 hour)</p>
<b>Week 6</b>	<p><b>Understanding Food:</b> Chapter 13: Vegetables Chapter 14: Fruits</p> <p><b>FSO:</b> Chapter 7: Food Purchasing</p> <p><b>ServSafe:</b> Chapter 6: The Flow of Food: Purchasing and Receiving (1 hour)</p>
<b>Week 7</b>	<p><b>Understanding Food:</b> Chapter 15: Soups, Salads, and Gelatins Chapter 16: Starches and Sauces</p> <p><b>FSO:</b> Chapter 8: Food Receiving, Storage, Inventory and Issuing</p> <p><b>ServSafe:</b> Chapter 7: The Flow of Food: Storage (1 hour)</p>
<b>Week 8</b>	<p><b>Understanding Food:</b> Chapter 17: Cereals, Grains, and Pasta Chapter 18: Flours and Flour Mixtures</p> <p><b>FSO:</b> None</p> <p><b>ServSafe:</b> Chapter 8: The Flow of Food: Preparation (1 hour)</p>
<b>Week 9</b>	<p><b>Understanding Food:</b> Chapter 19: Quick Breads</p> <p><b>FSO:</b> Chapter 9: Quantity Food Production</p> <p><b>ServSafe:</b> Chapter 9: The Flow of Food: Service (1 hour)</p>
<b>Week 10</b>	<p><b>Understanding Food:</b> Chapter 20: Yeast Breads</p> <p><b>ServSafe:</b> Chapter 10: Food Safety Management Systems (1 hour) Chapter 11: Safe Facilities and Equipment (1 hour)</p>

<b>Week</b>	<b>Chapter/Topic/Lab</b>
<b>Week 11</b>	<b>Understanding Food:</b> Chapter 22: Fats and Oils <b>ServSafe:</b> Chapter 12: Cleaning and Sanitizing (1 hour) Chapter 13: Integrated Pest Management (1 hour)
<b>Week 12</b>	<b>Understanding Food:</b> Chapter 23: Cakes and Cookies <b>ServSafe:</b> Chapter 14: Food Safety Regulation and Standards (1 hour) Chapter 15: Staff Food Safety Training (1 hour)
<b>Week 13</b>	<b>Understanding Food:</b> Chapter 24: Pastries and Pies ServSafe Review
<b>Week 14</b>	<b>Understanding Food:</b> Chapter 21: Sweeteners Chapter 25: Candy
<b>Week 15</b>	<b>Understanding Food:</b> Chapter 27: Beverages Chapter 28: Food Preservation Chapter 29: Government Food Regulations
<b>Week 16</b>	Final