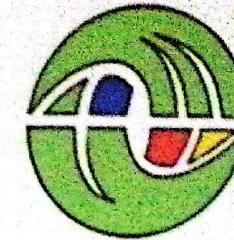




Republic of the Philippines
SULTAN KUDARAT STATE UNIVERSITY
Isulan, Sultan Kudarat
College of Industrial Technology
2nd Semester S.Y. 2024-2025



FPS222

COMMERCIAL COOKING

2ND Semester
School Year 2024 – 2025

Prepared by:
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UNIVERSITY VISION

A leading University in advancing scholarly, innovation, multi-cultural convergence, and responsive public service in a borderless region.

UNIVERSITY MISSION

The University shall primarily provide advance instruction and professional training in science and technology, agriculture, fisheries, education and other related field of study. It shall undertake research and extension services, and provide progressive leadership in its area of specialization.

UNIVERSITY GOAL

To produce graduates with excellence and dignity in arts, science and technology.

UNIVERSITY OBJECTIVES

- a. Enhance competency development, commitment, professionalism, unity and true spirit of service for public accountability, transparency and delivery of quality services;
- b. Provide relevant programs and professional trainings that will respond to the development needs of the region;
- c. Strengthen local and international collaborations and partnerships for borderless programs;
- d. Develop a research culture among faculty and students;
- e. Develop and promote environmentally-sound and market-driven knowledge and technologies at par with international standards;
- f. Promote research-based information and technologies for sustainable development;
- g. Enhance resource generation and mobilization to sustain financial viability of the university.

Program Objectives and its Relationship to University Objectives

| PROGRAM OBJECTIVES | UNIVERSITY OBJECTIVES |
|---|------------------------------|
| A graduate of Bachelor of Technical and Vocational Teacher Education can: | a b c d e f g |

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| a. Articulate effectively and independently in multi-disciplinary and multi-cultural teams the latest development in the fields practiced such as Automotive, architectural drafting, civil, electrical, electronics and food and its allied discipline. | / | / | | | | | |
| b. Lead in the promotion and preservation of Filipino historical and cultural heritage, social empowerment and environmental sustainability in a professional and ethical approach. | / | / | / | / | / | / | / |
| c. Generate research-based information and technologies at par from international standards, and | / | / | / | / | / | / | / |
| d. Promote and transfer knowledge and technologies for effective and efficient School-Industry partnership. | / | / | / | / | / | / | / |
| A graduate of Bachelor of Science in Industrial Technology can: | a | b | c | d | e | f | g |
| a. Assume professional, technical, managerial and leadership roles in industrial organizations with the desired competence in the fields of practiced such as Automotive, Architectural Drafting, Civil, Electrical, Electronics, Food and its allied discipline. | / | / | | | | | |
| b. Innovate explicit and modern technologies in the advancement of economy, society, technology and environmental sustainability. | / | / | | / | / | / | / |
| c. Generate research-based information and technologies at par from international standards; and | / | / | / | / | / | / | / |
| d. Promote and transfer knowledge and technologies for effective and efficient school-industry partnership. | / | / | | / | / | / | / |

1. Course Code : FPS 221A
 2. Course Title : Commercial Cooking
 3. Pre – Requisite :
 4. Credits : 3 units

5. Course Description:

This course deals with the preparation of quality food with the principles of the sensory evaluation and consumer requirements. Knowing the failures to meet food quality requirements, HACCP and GHP/GMP in food quality evaluation is also included.

1. Course Learning Outcomes and Relationships to Program Objectives

| Course Learning Outcomes | Program Objectives | | | |
|--|--------------------|---|---|---|
| | a | b | c | d |
| At the end of the semester, the students can: | | | | |
| a. Plan and Prepare Food for À La Carte and Buffets b. Plan and Control Menu-Based Operations | / | / | / | / |

| | | | | |
|---|---|---|---|---|
| C. Organize Bulk Cooking Operations | / | / | / | / |
| d. Prepare Pâtés and Terrines | / | / | / | / |
| e. Plan, Prepare and Display a Buffet | / | / | / | / |
| f. Select, Prepare and Serve Specialized Food Items | / | / | / | / |
| g. Select, Prepare and Serve Specialty Food Items | / | / | / | / |
| h. Monitor Catering Revenue and Costs | / | / | / | / |
| i. Establish and Maintain Quality Control | / | / | / | / |
| j. Apply Cook-Chill-Freeze Production Processes | / | / | / | / |

2. Course Content

| Course Objectives, Topics, Time Allotment | Desired Student Learning Outcomes | Outcomes-Based Assessment (OBA) Activities | Evidence of Outcomes | Course Learning Outcomes | Program Objectives | Values Integration |
|--|--|---|--|--------------------------|--------------------|--|
| Topic: SKSU VMGO, Classroom Policies, Course Overview, Course Requirements, Grading System (2 hours) | | | | | | |
| 1. Discuss the VMGO of the university, classroom policies, scope of the course, course requirements and grading system | 1.1 Student can be aware of and appreciate of the university's VMGO, classroom policies, course overview, requirements and grading system. | Individual participation in class discussion and group presentation | Group and individual discussions | g | d | Value of appreciation |
| Topic: Plan and Prepare Food for À La Carte and Buffets (6 hours) | | | | | | |
| 2.1. Menu planning, plating, buffet setup, portioning | 2.1 The students state and discuss the general information in Menu planning, plating, buffet setup, portioning | Students participation in question and answer activity facilitated by teacher Group dynamics | Rubrics score cards of class participation accomplished by professor. Rubrics for concept map | a, b, e | a, b, c, | Unity and teamwork Value of participation |
| Topic: Plan and Control Menu-Based Operations.(6 hours) | | | | | | |

| | | | | | | |
|--|---|---|--|------------|------------|--|
| 3.1. Menu costing, portion control, profitability analysis | 3.1. Discuss the importance apply the Menu costing, portion control, profitability analysis | 3.1. Individual participation through the boardwork activity. | Graded pair work activity with criteria Rubrics score cards of class participation accomplished by the instructor. Graded pair reporting with criteria | a, b, d, e | a, b, c, d | Unity and teamwork Sense of Belongingness |
|--|---|---|--|------------|------------|--|

Topic: Organize Bulk Cooking Operations (6 hours)

| | | | | | | |
|---|---|---|--|-------------|----------|--------------------|
| 4.1. Batch cooking, scaling recipes, HACCP bulk food safety | 4.1. Determine Batch cooking, scaling recipes, HACCP bulk food safety | 4.1. Individual participation through the boardwork activity. | Graded individual boardwork activity based on points earned. | a, e, f, g, | a, b, c, | Unity and teamwork |
|---|---|---|--|-------------|----------|--------------------|

Topic: Prepare Pâtés and Terrines (6 hours)

| | | | | | | |
|---|---|--|---|---------------------------|-------------------|---|
| 5.1. Force meat preparation, terrine molds, cooking and chilling techniques | 5.1. Prepare and apply the Force meat preparation, terrine molds, cooking and chilling techniques | 5.1. Students can work in a group to share their common ideas on the activity facilitated by the instructor. 5.2. Students can share his/her ideas, opinion and insights within the class through recitation. | Graded group work activity with criteria. Rubrics score cards of class participation accomplished by the instructor. | b, d, e, f, g a, c | a, c, b, d | Value of Self-esteem Value of participation Value of Hardwork |
|---|---|--|---|---------------------------|-------------------|---|

Topic: Plan, Prepare and Display a Buffet (6 hours)

| | | | | | | |
|--|--|--|---|-------------------------|---------------------|--|
| 6.1. Buffet themes, layout, food safety, decorative techniques | 6.1. Students can define Buffet themes, layout, food safety, decorative techniques | 6.1. Students can share his/her ideas, opinion and insights within the class through recitation. 6.2. Students will organize themselves into group and share their knowledge, idea and opinions for a group presentation. | Rubrics score cards of class participation accomplished by the instructor. Group presentation based on criteria. | b, c, e, g a,d,f | a, b, c a,d, | Value of creativity Value of respect Value of Hardwork |
|--|--|--|---|-------------------------|---------------------|--|

Topic: Select, Prepare and Serve Specialized Food Items (6 hours)

| | | | | | | |
|---|--|--|--------------------------------------|------------------|------------|---|
| 7.1. Diet-based meals, allergen-safe preparation, religious dietary needs | 7.1. Students can differentiate the Diet-based meals, allergen-safe preparation, religious dietary needs | 7.1. Students will organize themselves into group and share their knowledge, idea and opinions for a group presentation. | Group presentation based on criteria | a, c, d, e, f, g | a, b, c, d | Unity and teamwork Value of participation Value of Hardwork |
|---|--|--|--------------------------------------|------------------|------------|---|

Topic: Select, Prepare and Serve Specialty Food Items (6 hours)

| | | | | | | |
|--|---|--|--|------------------|------------|--|
| 8.1. Cultural specialties, fusion, seasonal and regional food items | 8.1. Students can employ the learned principles of Cultural specialties, fusion, seasonal and regional food items | 8.1. Students will organize themselves into group and showcase their knowledge and skills in preparing, selecting and preserving food. | Group presentation based on criteria | b, c, e, f | a, b, c, d | Value of creativity Sense of Belongingness Value of teamwork and cooperation |
| Topic: Monitor Catering Revenue and Costs (4 hours) | | | | | | |
| 9.1. Cost control, revenue tracking, yield testing, budgeting | 9.1 Students can control the cost, track revenue, yield testing and budget the meal | 8.1. Students will organize themselves into group and showcase their knowledge and skills in preparing, selecting and preserving food. | Group presentation based on criteria | b, c, e, f | a, b, c, d | Value of creativity Sense of Belongingness Value of teamwork and cooperation |
| Topic: Establish and Maintain Quality Control (3 hours) | | | | | | |
| 10.1. Kitchen SOPs, inspections, audits, feedback loops | 10.1 Students can apply Kitchen SOPs, inspections, audits, feedback loops | 10.1. Individual participation through the boardwork activity. | Graded pair work activity with criteria Rubrics score cards of class participation accomplished by the instructor. Graded pair reporting with criteria | a, b, d, e | a, b, c, d | Unity and teamwork Sense of Belongingness |
| Topic: Apply Cook-Chill-Freeze Production Processes (2 hours) | | | | | | |
| 11.1 Blast chilling, freezing, thawing, HACCP compliant cold storage | 11.1 Students can perform Blast chilling, freezing, thawing, HACCP compliant cold storage | 11.1. Students will organize themselves into group and share their knowledge, idea and opinions for a group | Group presentation based on criteria | a, c, d, e, f, g | a, b, c, d | Unity and teamwork Value of participation |

| | | | | | | | |
|-----------------------|------------|---------------|--|--|--|--|-------------------|
| | | presentation. | | | | | Value of Hardwork |
| Lecture Hours | = 51 | | | | | | |
| Exams Hours | = 3 | | | | | | |
| Total Number of Hours | = 54 hours | | | | | | |

8. Course Evaluation

Grading System:

| | Midterm | Final Term | Final Grade |
|---------------------|---------------------------|---------------------------|--------------------------------------|
| Quizzes/ Assignment | 20% | 20% | Midterm Grade + Final Grade / 2 = FT |
| Examination | 50% | 50% | |
| Class Participation | 10% | 10% | |
| Attendance | <u>20%</u> <u>100%</u> | <u>10%</u> <u>100%</u> | |

Schedule of Examination

Midterm -
Final Term -
Classes End -

References:

Textbooks (8)

Sensory Directed Flavor Analysis by Ray Marsili

Sensory Evaluation Manual by Richard Mason etal...

Sensory Evaluation of Dairy Product by Floyd Bootfeltetal.....

Laboratory Exercises for Sensory Evaluation by Harry T. Lawless

Sensory evaluation Techniques Fourth Edition by Morten C. Meilgaardetal..

Processing effects on Safety and Quality of Foods by Enrique Ortegas-Rivas

Emerging Technologies for Food Quality and Food Safety Evaluation by Yong-Jin Cho etal...

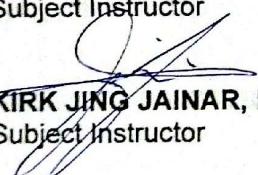
Sensory Evaluation of Food Principles and Practices Second Edition by Harry T. Lawless etal..

Cookery Technical-Vocational-Livelihood Track: Home Economics Strand Volume 1 by Aida H.Rondilla, Emma S. Avedanio & Elsa P.Roque

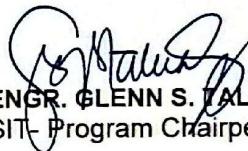
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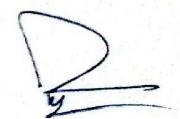

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