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HTM 29100: Quantity Food Production and Service

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Quantity Food Production and Service (NUTR 365) - Course ...

Intro to quantity food production and purchasing

Objectives of Quantity Food Production

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1. Complete meal services are provided to large groups in residence halls, retirement homes, hospitals and commercial restaurants.
2. Intro to quantity food production and purchasing

The study and application of principles of quantity food production utilizing institutional

equipment and procedures. The course includes quantity food planning, procurement, and service. Entry Level Standards: Students must be able to read, write, speak, and reason at the college level. Prerequisite: HSP 1200

Textbook(s) and Other Course Materials: QUANTITY FOOD PRODUCTION HSP 2320

Quantity • Refers to food production for 25 or more consumers

5. Classification of Food service system

- a. Commercial • Their operations must be profitable
6. b. Non-commercial (Institutional or on-site)

- Food operations are mainly for the service to the employees

7. c. Military

- Food service for the navy, marine and air forces

8. Objectives of Quantity Food Production

In general, the objectives of quantity food production are to:

(SREDIA) a. Serve foods safe to eat
 b.Objectives of Quantity Food ProductionPrinciples of Quantity Food Production and Preliminary Food Preparation When leftovers have been in the refrigerator too long or if they look or smell unusual, throw them out! Anytime you are in doubt about the freshness or safety of any food, dispose of it. You can also usePrinciples of Quantity Food Production and Preliminary ...Learn quantity food production with free interactive flashcards. Choose from 500 different sets of quantity food production flashcards on Quizlet.quantity food production Flashcards and Study Sets | QuizletQuantity Foods Production Final Exam study guide by mnarmento includes 45 questions covering vocabulary, terms and more. Quizlet

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Chapter 11 – Managing Food and Beverage Production ...

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