



UNIVERSITI TEKNOLOGI MARA

HTF491: COMMERCIAL FOODSERVICE OPERATION

Course Name (English)	COMMERCIAL FOODSERVICE OPERATION APPROVED
Course Code	HTF491
MQF Credit	2
Course Description	This course provides the opportunity for students to understand the basic practical knowledge of kitchen operational tasks and dining operational tasks available in the commercial foodservice operations. It introduces the foodservice operational flows from the back of the house to the front of the house which the students will be able to apply the technical skills and interpersonal skills from American and English service, cafeteria service and buffet service.
Transferable Skills	Practical Demonstration Entrepreneurial skills
Teaching Methodologies	Lectures, Practical Classes, Supervision
CLO	CLO1 Explain the role and supervision of a supervisor/chef in commercial foodservice operation CLO2 Display dining and kitchen operational tasks based on various menus and services offered in commercial foodservice operation CLO3 Display entrepreneurial skills in commercial foodservice operations
Pre-Requisite Courses	No course recommendations
Topics	
1. Introduction 1.1) 1.1 Introduction on kitchen equipment, utensils and tools in foodservice operation 1.2) 1.2 Introduction of restaurant menu card, linen/table clothes, utensils, crockeries, equipments and napkin folding	
2. Three course Western Set Menu 2.1) American Service	
3. Three course Eastern Set Menu 3.1) English or Family service	
4. Western A'la Carte Menu 4.1) American or English or Family service	
5. Eastern A'la Carte Menu 5.1) American or English or Family service	
6. Cafeteria A'la Carte menu 6.1) Cafeteria service	
7. Buffet Menu 7.1) Buffet service	

Assessment Breakdown		%		
Continuous Assessment		100.00%		

Details of Continuous Assessment	Assessment Type	Assessment Description	% of Total Mark	CLO
	Practical	n/a	60%	CLO2
	Written Report	n/a	10%	CLO3
	Written Report	n/a	30%	CLO1

Reading List	Reference Book Resources
	<ul style="list-style-type: none"> • Foskett, D., Paskins, P., Rippington, N., & Pennington, A. 2016, <i>The theory of Hospitality and Catering</i>, 13 Ed., Hodder Education • Bansal, T. K. 2016, <i>Food and Beverage: Operations for Management</i>, I.K International Publishing • Foskett, D. Paskins, P., Thorpe, S., & Rippington, N. 2015, <i>Practical Cookery</i>, 13 Ed., Hodder Education • Labensky, S. R., Martel, P. A. & Hause, A. M. 2015, <i>On Cooking: A Textbook of Culinary Fundamentals</i>, 5 Ed., Pearson

Article/Paper List	This Course does not have any article/paper resources
Other References	This Course does not have any other resources