SYLLABUS

DATE OF LAST REVIEW: 07/22/14
CIP CODE: 47.0106
SEMESTER: Departmental Syllabus
COURSE TITLE: Steam Ovens/Proofers/Deep Fryers Domestic/Commercial
COURSE NUMBER: MAPR0240
CREDIT HOURS: 3
INSTRUCTOR: Departmental Syllabus
OFFICE LOCATION: Departmental Syllabus
OFFICE HOURS: Departmental Syllabus
TELEPHONE: Departmental Syllabus
EMAIL: Departmental Syllabus

PREREQUISITES: None

REQUIRED TEXT AND MATERIALS: Please check with the KCKCC bookstore, http://www.kckccbookstore.com for the required text for your particular class.

COURSE DESCRIPTION:
Students will learn the principals of steam generation for the purposes of cooking and raising bread dough. This course provides instruction in techniques used to disassemble and identify components, explain operation, trace circuits, diagnose and repair several makes of steam ovens, bread proffers, and commercial deep fryers. By learning to trace circuits using wiring diagrams and to be able to identify, explain the operation, diagnose and repair various and different types of temperature and electrical controls, students learn proficiency in this line of work. Customer service, repair order write-up, service and parts manual usage, parts ordering and follow through will be discussed and practiced. Upon successful completion of this course, the student should be able to utilize, on-line, and parts ordering software. This course will teach invoice accounting, parts labeling, retail price calculation, packaging and parts distribution systems.
METHOD OF INSTRUCTION:
A variety of instructional methods may be used depending on content area. These include but are not limited to: lecture, multimedia, cooperative/collaborative learning, labs and demonstrations, projects and presentations, speeches, debates, and panels, conferencing, performances, and learning experiences outside the classroom. Methodology will be selected to best meet student needs.

COURSE OUTLINE:

I. Steam Oven Systems
   A. Water In-put/Out-put
   B. Heating
   C. Temperature Control
   D. Control Circuit boards
   E. Calibration
   F. Pressure Controls
   G. General Maintenance

II. Bread Proffers
   A. Sequence of Operations
   B. Air Flow
   C. Heating
   D. Temperature Control
   E. Moisture Control
   F. General Maintenance

III. Deep Fryers
   A. Heating
   B. Draining
   C. Temperature Control
   D. Pressure Fryers
   E. General Maintenance

IV. Schematics
   A. Steam Ovens
   B. Bread Proffers
   C. Deep Fryers

V. Introducing Parts Research and Ordering Systems
   A. Parts are critical
   B. Accuracy
   C. Pictorial Diagrams
   D. Names/Numbers can change
   E. On-line Research
   F. Parts Manuals/Microfiche
   G. Inventory Management
   H. Worksheet Parts list
   I. Manuals

VI. Competency Evaluations
EXPECTED LEARNER OUTCOMES:
A. The student should be able to diagnose electrical failures of load and power passing devices.
B. The student should be able to disassemble and reassemble various makes and models of cooking equipment.
C. The student should be able to remove and replace, switches, touch pads, and control circuit boards, heating elements, and sealed burners.
D. The student should be able to calibrate temperature controls.
E. The student should be able to install and uninstall cooking equipment.
F. The student should be able to interpret appliance parts manuals.
G. The student should be able to maintain Access database of shop stock parts.
H. The student should be able to navigate on-line web based parts research/ordering software.
I. The student should be able to label parts received and distribute replacement parts to live work.
J. The student should be able to interpret parts distributor invoice, and backorder status.

COURSE COMPETENCIES:
The student should be able to diagnose electrical failures of load and power passing devices.
1. The student should be able to diagnose electrical failures of control circuit boards.
2. The student should be able to diagnose electrical failures of power relay boards.
3. The student should be able to diagnose electrical failures of clock timers.
4. The student should be able to diagnose electrical failures of door switches.
5. The student should be able to diagnose electrical failures of ignition modules.

The student should be able to disassemble and reassemble various makes and models of cooking equipment.
6. The student should be able to disassemble and reassemble bread proffer.
7. The student should be able to disassemble and reassemble steam oven.
8. The student should be able to disassemble and reassemble deep fryer.

The student should be able to remove and replace switches, touch pads, and control circuit boards, heating elements, and sealed burners.
9. The student should be able to remove and replace control circuit boards.
10. The student should be able to remove and replace power relay boards.
11. The student should be able to remove and replace clock timers.
12. The student should be able to remove and replace door switches.
13. The student should be able to remove and replace heating elements.
14. The student should be able to remove and replace ignition modules.
15. The student should be able to remove and replace gas valves.

The student should be able to calibrate temperature controls.
16. The student should be able to accurately measure/calculate oven average temperature.
The student should be able to install and uninstall cooking equipment

17. The student should be able to observe floor care procedures
18. The student should be able to observe safe practices while using an oven dolly.
19. The student should be able to disconnect and reconnect gas lines without leakage.
20. The student should be able to disconnect and reconnect electrical power properly.

The student should be able to interpret appliance parts manuals

21. The student should be able to identify specific parts and components as provided by a mechanical drawing.
22. The student should be able to accurately determine part numbers by drawing reference number.

The student should be able to maintain Access database of shop stock parts.

23. The student should be able to utilize Microsoft Access program to add to and expend Shop parts inventory.

The student should be able to navigate on-line web based parts research/ordering software

24. The student should be able to acquire part numbers utilizing On-line assets provided via the internet.

The student should be able to label parts received and distribute replacement parts to live work

25. The student should be able to label parts received and distribute replacement parts to live work

The student should be able to interpret parts distributor invoice, and backorder status.

26. The student should be able to report part status accurately bases on invoice information.
27. The student should be able to identify dealer vs. retail pricing
28. The student should be able to calculate prices based on markup percentages.

ASSESSMENT OF LEARNER OUTCOMES: Student progress is evaluated by means that include, but are not limited to, exams, written assignments, and class participation.

SPECIAL NOTES:
This syllabus is subject to change at the discretion of the instructor. Material included is intended to provide an outline of the course and rules that the instructor will adhere to in evaluating the student’s progress. However, this syllabus is not intended to be a legal contract. Questions regarding the syllabus are welcome any time.

Kansas City Kansas Community College is committed to an appreciation of diversity with respect for the differences among the diverse groups comprising our students, faculty, and staff that is free of bigotry and discrimination. Kansas City Kansas Community College is committed
to providing a multicultural education and environment that reflects and respects diversity and that seeks to increase understanding.

Kansas City Kansas Community College offers equal educational opportunity to all students as well as serving as an equal opportunity employer for all personnel. Various laws, including Title IX of the Educational Amendments of 1972, require the college’s policy on non-discrimination be administered without regard to race, color, age, sex, religion, national origin, physical handicap, or veteran status and that such policy be made known.

Kansas City Kansas Community College complies with the Americans with Disabilities Act. If you need accommodations due to a documented disability, please contact the Director of the Academic Resource Center in Rm. 3354 or call (913) 288-7670.