Term Information

Effective Term: Spring 2014
Previous Value: Summer 2013

Course Change Information

What change is being proposed? (If more than one, what changes are being proposed?)
add “or enrollment in Culinary Science major”

What is the rationale for the proposed change(s)?
so students in the “Culinary Science major” do not have to take CSHSPMG 1600

What are the programmatic implications of the proposed change(s)?
(e.g. program requirements to be added or removed, changes to be made in available resources, effect on other programs that use the course)?
none

Is approval of the request contingent upon the approval of other course or curricular program request? No

Is this a request to withdraw the course? No

General Information

Course Bulletin Listing/Subject Area: Consumer Sci: Hospitality Mgt
Fiscal Unit/Academic Org: Dept of Human Nutrition - D1254
College/Academic Group: Education & Human Ecology
Level/Career: Undergraduate
Course Number/Catalog: 2700
Course Title: Principles of Food Production Management
Transcript Abbreviation: Food Prod Mgt
Course Description: Application of scientific food preparation and management principles to quantity food production in a commercial establishment.
Semester Credit Hours/Units: Fixed: 3

Offering Information

Length Of Course: 14 Week, 7 Week, 4 Week (May Session), 12 Week (May + Summer)
Flexibly Scheduled Course: Never
Does any section of this course have a distance education component? No
Grading Basis: Letter Grade
Repeatable: No
Course Components: Lecture
Grade Roster Component: Lecture
Credit Available by Exam: No
Admission Condition Course: No
Off Campus: Never
Campus of Offering: Columbus

Prerequisites and Exclusions
Prerequisites/Corequisites

Prereq: 1600 (230) or enrollment in Culinary Science major
Concur: 2710

Previous Value


Exclusions

Not open to students with credit for 350.01 or 350.02.

Cross-Listings

Cross-Listings

Subject/CIP Code

Subject/CIP Code 19.0505
Subsidy Level Baccalaureate Course
Intended Rank Sophomore, Junior, Senior

Quarters to Semesters

Quarters to Semesters Modified or re-envisioned course that includes substantial parts of the content and learning goals of one or more quarter courses
List the current courses by number and title that are to be subsumed into proposed course CSHspMg 350.01: Principles of Food Management: Hospitality Management.

*** CONVERSION NOTE: For degree audit purposes, students with credit for CSHspMg 350.01 will receive audit credit for both CSHspMg 2700 and 2710. ***

Requirement/Elective Designation

Required for this unit's degrees, majors, and/or minors
The course is an elective (for this or other units) or is a service course for other units

Course Details

Course goals or learning objectives/outcomes

- Identify basic sanitation and safety principles pertinent to the operation of a foodservice operation
- Identify and assess proper techniques for the use and care of food production tools and equipment
- Identify the proper preparation methods and use for stocks, soups and sauces
- Identify preparation and cooking methods of quantity food production according to food categories such as beef and poultry.
- Comprehend the importance of food production skills and work habits appropriate for quantity food production
Content Topic List

- Professionalism
- Food safety/Mise en Place
- Recipes/Menus
- Tools and Equipment
- Knife skills/Flavors
- Principles of Cooking
- Stocks/Sauces/Soups
- Meat cookery
- Beef/Veal/Lamb/Pork
- Poultry/Game/Fish
- Eggs/Breakfast
- Hors D’Oeuvre/Healthy
- Veggies/Fruit
- Potatoes, grains, and pasta
- Principles of the bakeshop
- Quick Bread, Yeast Breads, Pies, Pastries, and Cookies
- Plate and Buffet Presentation

Attachments

Comments

- Make changes in the requisite field. (by Zircher, Andrew Paul on 03/06/2013 10:47 AM)

Workflow Information

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