Term Information

Effective Term: Spring 2014

Course Change Information

What change is being proposed? (If more than one, what changes are being proposed?)
add "or enrolled in the 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)?

Is approval of the request contingent upon the approval of other course or curricular program request? 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: 2710
Course Title: Principles of Food Production Management Laboratory
Transcript Abbreviation: Food Prod Mgt Lab
Course Description: Applying scientific food preparation principles to quantity food production in a laboratory setting.
Semester Credit Hours/Units: Fixed: 1

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: Laboratory
Course Roster Component: Laboratory
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: 2700 (350.01).
Previous Value
Exclusions
Not open to students with credit for 350.01 or 350.02.

Cross-Listings

Subject/CIP Code

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<tr>
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Quarters to Semesters

Quarters to Semesters
New course
Give a rationale statement explaining the purpose of the new course
Course CSHspMg 350.01 contained both Lecture and Laboratory components. This course would be just the Laboratory portion of CSHspMg 350.01. The lecture portion of the CSHspMg 350.01 would be a separate course (CSHspMg 2700).

Sought concurrence from the following Fiscal Units or College

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
• Application of proper techniques for the use and care of food production tools and equipment
• Application of basic sanitation and safety principles pertinent to the operation of a foodservice operation
• Application of the proper preparation methods and use for stocks, soups and sauces
• Application of the 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
- Stocks/Sauces/Soups
- Dry Heat Cooking Methods: Pan Fry and Deep Fry
- Dry Heat Cooking Methods: Saute and Stir Fry
- Dry Heat Cooking Methods: Roasting and Grilling
- Eggs/Breakfast
- Moist Heat Cooking Methods: Poaching and Simmering
- Sides and Accompaniments: Veggies/Fruit
- Sides and Accompaniments: Potatoes, grains, and pasta
- Principles of the Bakeshop: Yeast and Quick Breads, Pies, Pastries and Cookies

Attachments

Comments

* Make changes in the requisite field. (by Zircher, Andrew Paul on 03/06/2013 10:48 AM)

Workflow Information

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