Term Information

Effective Term: Autumn 2016
Previous Value: Spring 2014

Course Change Information

What change is being proposed? (If more than one, what changes are being proposed?)
1600 prerequisite is changing to 2600

What is the rationale for the proposed change(s)?
Prerequisite course is changing the number

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)?
No implications

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: Department of Human Sciences - D1251
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: 2600 (230), or enrollment in Culinary Science major. Concur: 2710.

Previous Value

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

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

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
COURSE CHANGE REQUEST
2700 - Status: PENDING

Attachments

- CSHSPMG 2700 SP16.doc: Existing Syllabus
  (Syllabus. Owner: Bujisic,Milos)

Comments

Workflow Information

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HM 2700
Introduction to Food Production Management
Spring 2016
Tuesday/Thursday 8:00-9:20 Townsend Hall 255

Instructor: Craig Lomonico
Office: 265N Campbell Hall
Work Phone: 614.738.2605
E-mail: Lomonico.2@osu.edu
Office Hours: Tuesday before class 7:30-8:00 and after class 9:30-10:00 and by appointment

Textbook:
2. National Restaurant Association, ServSafe Coursebook, 6th edition, with my ServSafe lab from Pearson for Hospitality Management and Professional Golf Management students (REQUIRED)-need the book with the EXAM ANSWER SHEET

You will need to log into the Hospitality Management Programs Pearson portal to obtain information. http://www.pearsoncustom.com/oh/osu_hospitality/

Course Objectives:
Successful completion of this course should enable you to:

- 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
- Identify appropriate techniques for garnishing food in order to enhance its presentation
- Identify the basic work area of the kitchen and analyze their interrelatedness

Lab Objectives:
- Gain hands on experience in the planning and preparation of foods
- Demonstrate the ability to use knives and learn knife cuts
- Identify food preparation techniques in a lab setting
- Identify different types of meats, fruits, vegetables and other food products
- Identify different types of equipment both smallwares and large pieces of equipment and learn their use
COURSE PROCESS: The course will be a combination of lecture, discussion, and lab. Readings from the text will be assigned per the syllabus. Additional reading and activities will be assigned as appropriate (both timely and relevant to the discussion). Lab information will be presented during lab hours.

COURSE REQUIREMENTS: The course participant is expected to:
1. prepare for all sessions,
2. attend all sessions,
3. participate in a meaningful manner,
4. pass all examinations,
5. present additional assignments as required,
6. attend all lab sessions.

CLASS EVALUATION: You will be evaluated by the use of scheduled written and oral assignments, and meaningful participation in the course. The total number of points earned will be divided by the total number of points possible with the result being a percent. The following scale will be used in assigning the final grade.

90.0-92.9 = A-, 93.0-100 = A
80.0-82.9 = B-, 83.0-86.9 = B, 87.0-89.9 = B+
70.0-72.9 = C-, 73.0-76.9 = C, 77.0-79.9 = C+
60.0-62.9 = D-, 63.0-66.9 = D, 67.0-69.9 = D+
00.0-59.9 = F

Criteria for Evaluation:
Exams 4 @ 100 points each 400
In-class activities 3 @ 15 points each 45
TOTAL 445

Information concerning lab will be handed out during lab orientation. You are REQUIRED to attend lab orientation.

Exams-Will be given at the designated times on the attached schedule. The exams will have time limits, may only be taken one time, and will be comprised from a random selection of information from textbook readings, class lectures and other material covered during class periods. Exams will not be allowed to be made-up UNLESS PRIOR arrangements have been made with the instructor and you have received approval.

In Class Activity-Various activities will be given in class and will be unannounced. Four will be given over the course of the quarter. If you miss an activity, you will not be allowed to make it up.

Assigned Course Material: Students are responsible for all material assigned, even if it is not covered during class. If you miss class make sure you get the notes from one of your colleagues.
Extra credit:

Current Event or Attendance at NAPICS (15 points) - Students can write a short, one-page paper, single-spaced on an article regarding a recent food/beverage issue or trend. The article must be approved by the instructor first. They may be from any newspaper, magazine, website, or online journal. A copy of the article must be provided with the paper. The paper needs to discuss the article and highlight why the student feels this is an important topic for the food industry and how it pertains to class. Students can also volunteer at the NAPICS and write a page on their experience.

Getting Help:

Who to see:

- If you are having trouble with concepts or assignments in the class and need explanation, see me.
- If you notice on Carmen that a grade is not recorded or not recorded correctly, see Teaching Assistant immediately. Grades will be posted no later than one week after the assignment is due. If a problem exists with posting grades, an announcement will be posted on Carmen, so check email & announcements.
- If you have trouble accessing Carmen, contact 688-HELP, or http://telr.osu.edu/carmen/help/index.htm

When to get help: Immediately. If you do not perform well on the first assignment, quiz, or exam, please make an appointment. Do not wait until the end of the quarter. To get the maximum benefit and grade from the class, you must take action early.

Professionalism & Courtesy: We are professionals in this class. Show your professionalism by:

- Attending class regularly.
- Being on time for class.
- Turning off cell phones, pagers, and other beeping devices before class begins.
- Using your calendar to schedule due dates, exam dates, etc. and adjust work and personal schedules accordingly.
- Turning in professional work and engaging in professional discussions and other class activities.

Academic Misconduct The Ohio State University’s Code of Student Conduct (Section 3335-23-04) defines academic misconduct as: “Any activity that tends to compromise the academic integrity of the University, or subvert the educational process.” Examples of academic misconduct include (but are not limited to) plagiarism, collusion (unauthorized collaboration), copying the work of another student, and possession of unauthorized materials during an examination. Ignorance of the University’s Code of Student Conduct is never considered an “excuse” for academic misconduct, so I recommend that you review the Code of Student Conduct and, specifically, the sections dealing with academic misconduct.

If I suspect that a student has committed academic misconduct in this course, I am obligated by University Rules to report my suspicions to the Committee on Academic Misconduct. If COAM determines that you have violated the University’s Code of Student Conduct (i.e., committed academic misconduct), the sanctions for the misconduct could include a failing grade in this course and suspension or dismissal from the University. For additional information, see the Code of Student Conduct (http://studentaffairs.osu.edu/info_for_students/csc.asp).
**Course accommodations** Any student who feels s/he may need an accommodation based on the impact of a disability should contact one of the instructors privately to discuss specific needs. The Office of Disability Services is relied upon for assistance in verifying the need for accommodations and developing accommodation strategies. Please contact the Office for Disability Services at 614-292-3307 (V) or 614-292-0901 (TDD) in room 150 Pomerene Hall to coordinate reasonable accommodations; http://www.ods.ohio-state.edu/.

**Grievances and Solving Problems** According to University Policies, available from the Division of Student Affairs, if you have a problem with this class, “You should seek to resolve a grievance concerning a grade or academic practice by speaking first with the instructor or professor: then, if necessary, with the department chairperson, college dean, and provost, in that order. Specific procedures are outlined in Faculty Rule 3335-7-23, which is available from the Office of Student Life, 208 Ohio Union.” “Grievances against graduate, research, and teaching assistants should be submitted first to the supervising instructor, then to the chairperson of the assistant’s department.”

**Statement on Diversity** The Department of Consumer Sciences affirms the importance and value of diversity in the student body. Our programs and curricula reflect our multicultural society and global economy and seek to provide opportunities for students to learn more about persons who are different from them. Discrimination against any individual based upon protected status, which is defined as age, color, disability, gender identity or expression, national origin, race, religion, sex, sexual orientation, or veteran status, is prohibited.
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