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  
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

Grade 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: 2600 (230), or enrollment in Culinary Science major. Concur: 2700 (350.01).

Previous Value
- Prereq: 1600 (230), or enrollment in Culinary Science major. Concur: 2700 (350.01).

Exclusions
- Not open to students with credit for 350.01 or 350.02.

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
- 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
- CSHSPMG 2710 SP16.doc: Existing Syllabus
  (Syllabus. Owner: Bujicic, Milos)
Comments

Workflow Information

<table>
<thead>
<tr>
<th>Status</th>
<th>User(s)</th>
<th>Date/Time</th>
<th>Step</th>
</tr>
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<tbody>
<tr>
<td>Submitted</td>
<td>Bujisic Milos</td>
<td>02/11/2016 10:10 PM</td>
<td>Submitted for Approval</td>
</tr>
<tr>
<td>Approved</td>
<td>Folden Jr, H Eugene</td>
<td>02/17/2016 02:36 PM</td>
<td>Unit Approval</td>
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<tr>
<td>Pending Approval</td>
<td>Odum, Sarah A. Zircher, Andrew Paul Warnick, Bryan R. Achterberg, Cheryl L</td>
<td>02/17/2016 02:36 PM</td>
<td>College Approval</td>
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</table>
**Course Description:** Applying scientific food preparation principles to quantity food production in a laboratory setting.

**Prerequisite(s):** CS HSPMG 1600 (230), or enrollment in Culinary Science major. Concur: CS HSPMG 2700. Not open to students with credit for CS HSPMG 350.01 or CS HSPMG 350.02.

**Course Objectives**
Following successful completion of this course, the student should be able to:
1. Gain hands on experience in the planning and preparation of foods
2. Learn proper food safety and sanitation practices
3. Identify different types of equipment both small wares and large pieces of equipment and learn their use
4. Demonstrate the ability to use knives and learn knife cuts
5. Identify food preparation techniques in a lab setting
6. Identify different types of meats, fruits, vegetables and other food products

**Required Course Materials**
- **Servsafe Coursebook CBX6R 6th. Edition – With answer sheet and online access**
  ISBN#978-1-58280-319-7 - CSHSPMG 2710 online registration: dullin20135
  ISBN#978-0-13-715576-7

*These books are available in the Enarson Classroom Building - 2009 Millikin Rd across from the stadium by the tuttle parking garage.*
Rules/Policies for Exams/Quizzes (dates, makeups, excuses, notification of absence, etc)

Weekly Quizzes are open until midnight the Monday following the class.

Course Requirements and Grading

<table>
<thead>
<tr>
<th>Course Requirement</th>
<th>Points</th>
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</thead>
<tbody>
<tr>
<td>Attendance, Performance, and Participation</td>
<td>260 points (13 Labs @ 20 points)</td>
</tr>
<tr>
<td>Lab Practical Team Test / Critical Thinking interview</td>
<td>40 points (Both @ 40 points)</td>
</tr>
<tr>
<td>My Servsafe</td>
<td>150 points (15 Tests @ 10 points)</td>
</tr>
<tr>
<td>Servsafe Exam</td>
<td>(Your exam's score) up to 100 points</td>
</tr>
<tr>
<td>Total Points</td>
<td>550 Points</td>
</tr>
</tbody>
</table>

Final grades will be based on a student's weighted average using the following scale:

- A: 93-100%  
- B+: 87-89  
- C+: 77-79  
- D+: 67-69  
- A-: 90-92  
- B: 83-86  
- C: 73-76  
- D: 60-66  
- B-: 80-82  
- C-: 70-72  
- E: 59% or less

Expectations for Student Conduct and Participation

Grading and evaluation: Grades will be based upon the following evaluation system. Any student who is terminated with cause from the lab experience during the quarter will fail the course.

Lab Attendance and Participation:

At the start of the quarter each student is given the full 260 points for lab attendance, performance, and participation. All students are in control of retaining the full lab points for the quarter. Points will be removed from the total points for the following infractions.

- Missed Lab:
  - 20 points off for each missed lab. Switching Lab Days offered with instructor Approval - No Make-ups for missed weeks.
  - Note: Students may be excused from lab only with proper doctor’s excuse. Students may miss two labs (unexcused) and will be dismissed from the course on the third.

- Tardy to Lab:
  - Being on time to lab means completely in uniform, seated in the classroom portion of the instructional kitchen ready to start lab at appointed time.
  - 1 point off per 5 minutes late (each occurrence)
  - More than ½ hour late for lab will be considered missing lab

- Incorrect Uniform: (Uniform details below)
  - 1 point off for each uniform infraction (each occurrence)
  - When incorrect uniform presents a safety hazard, the student will be asked to correct the infraction. If unable to correct the uniform infraction in a timely manner, the student will be sent home and it will be considered a missed lab

- Attitude, Teamwork, and Professionalism:
  - 5 points off for each instance of inappropriate behavior in the lab setting. In the event that a student receives an infraction from attitude, teamwork, and professionalism the student will receive a coaching session from the Lab instructor detailing the behavior and the correction desired.

- Cleaning:
  - Cleaning is 5 points per lab, each team must be checked out daily.

- Lab Uniform:
  - The following items are the components of the required uniform for lab. Some items are not provided to the student and it is the student's responsibility to have all components of the uniform for each lab.
  - Non-slip black shoes – must be closed toe and closed heel. (No tennis shoes, Uggs, boots, sandals, heels or other shoes allowed.)
  - Socks
  - Black pants – must be full pants (no shorts or capris) must be in decent condition
White shirt – No logos, no decals (small logos acceptable i.e. Hollister bird)  
Apron (provided, must be on when lab starts)  
Nametag (provided, must be on when lab starts)  
OSU hat only or Hairnet (Hairnets are provided, must be on when lab starts)  

Servsafe:  
There will be 15 Servsafe online labs. The Labs will open the first week of the course and will have to be completed on a weekly basis.  
The Servsafe Exam will be given in the same classroom used by Chef Lomonico Thursday, March 31st, 2016 in the Townsend Hall Room 255 – 7.30AM (Please note time change to give you more time for the exam)  
The make-up Servsafe Exam will be given in the Instructional Kitchen on Thursday, April 14th, 2016 – 8AM  
You must provide yourself with a new answer sheet (only) by buying it on line at:  

Please note:  
- You must pass the Servsafe exam to get credit for this Lab and/or graduate!  
- If you are already Servsafe certified you must accomplish extra culinary curriculum activities equal to 150 points for the lab and 100 points for the exam (See your TA for more information). You must also provide a copy of your certificate with your score which will be posted as your grade for that exam.  
- Should you fail the two exam attempts you must independently:  
  1. Make arrangement with your local Health Department to take the exam  
  2. Make arrangement to take the exam in the IK when next class is scheduled  
     In either case, you must provide your own answer sheet.
Lab Location:
Lab is in the Instructional Kitchen on the lower level of the Ohio Union. When entering the union from the College Road entrance there is a stairway right behind the bronze bench with a Brutus Statue. Go down the stairway and through the door on the left. This is the Creative Activities Program Reception Area. The doors to the instructional kitchen are on the right.

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.

Schedule for Course Topics and Reading

<table>
<thead>
<tr>
<th>Semester</th>
<th>Dates</th>
<th>Lab Topics</th>
<th>Servsafe Assignments</th>
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<tbody>
<tr>
<td>1</td>
<td>January 12-14</td>
<td>Lab Overview and Policies</td>
<td>Administer practice Test</td>
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<td></td>
<td>Lab #1</td>
<td>Kitchen Overview</td>
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<td>2</td>
<td>January 19-21</td>
<td>Knife Skills</td>
<td>Review Ch. 1</td>
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<td></td>
<td>Lab#2</td>
<td>Mise en Place &amp; Equipment</td>
<td>Providing Safe Food</td>
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<td>Safety and Sanitation</td>
<td>Video #1</td>
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<td>3</td>
<td>January 26-28</td>
<td>Soups, Stocks &amp; Sauces</td>
<td>Ch. 2-3</td>
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<td></td>
<td>Lab #3</td>
<td>Principles of Cooking – Flavoring</td>
<td>Forms of Contamination</td>
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<td>How to set up your station each time</td>
<td>The Safe Food Handler</td>
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<td>Video #2</td>
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<td>4</td>
<td>February 2-4</td>
<td>Healthy Cooking</td>
<td>Ch. 4-5</td>
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<td>Lab #4</td>
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<td>The Flow of Food</td>
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<td>Purchasing / Receiving</td>
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<td>Video #3</td>
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<td>5</td>
<td>February 9-11</td>
<td>Seafood</td>
<td>Ch. 6-7</td>
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<td>Lab #5</td>
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<td>The Flow of Food</td>
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<td>Preparation – Service</td>
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<td>Video #4</td>
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<td>6</td>
<td>February 16-18</td>
<td>Lab #6</td>
<td>Meat and Game</td>
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<td>February 23-25</td>
<td>Lab #7</td>
<td>Poultry</td>
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<td>March 1-3</td>
<td>Lab #8</td>
<td>Eggs and Breakfast</td>
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<td>9</td>
<td>March 8-10</td>
<td>Lab #9</td>
<td>International Issue Critical Thinking</td>
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<td>March 14 --18</td>
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<td>SPRING BREAK NO CLASS</td>
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<td>11</td>
<td>March 22-24</td>
<td>Lab # 10</td>
<td>Fruits, Vegetables, and Salads</td>
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<td>12</td>
<td>March 29 - 31</td>
<td>Lab #11</td>
<td>Potatoes, Pasta, and Grains</td>
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<td>13</td>
<td>April 5-7</td>
<td>Lab #12</td>
<td>Principles of Baking</td>
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<td>14</td>
<td>April 12-14</td>
<td>Lab #13</td>
<td>FINAL Lab Team Practical</td>
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<td>15</td>
<td>April 19-21</td>
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