



Name: Hilda A Pettit

Submission Date: 11/14/2011



Organization: Vacca Office of Student Services

Course Catalog Update[<< Go back to Course Catalog Update form](#)[Print](#)**Course Catalog Update Information:****STU0004****Reference Number:** CCU003030**Date:** 27-OCT-11**Level:** 2.00 of 2.00**Currently On The Worklist Of:** Joanne Arhar, jarhar**Owner:** Office of Curriculum Services, 330-672-8558 or 330-672-8559, curriculum@kent.edu

Basic Course Data		
Change type: Revise		
Faculty member submitting this proposal:		
Requested Effective Term: 201280		
Campus: Kent		
College: EH-Education, Health and Human Services		
Department: FLA-Foundations, Leadership and Administration		
Course Subject: HM-Hospitality Management		
New Course Subject:		
Course Number: 13023		
New Course Number:		
Course Title: TECHNIQUES OF FOOD PRODUCTION		
Title Abbreviation: TECHNIQUES OF FOOD PROD		
Slash Course and Cross-list Information:		
Credit Hours		
Minimum Credit/Maximum Credit: 5 to 5		
Contact Hours: Lecture - Minimum Hours/Maximum Hours: 3 to 3		
Contact Hours: Lab - Minimum Hours/Maximum Hours: 5 to 5		
Contact Hours: Other - Minimum Hours/Maximum Hours:		
Attributes		
Is this course part of the LER, WIC or Diversity requirements: No		
If yes, course attributes: 1. 2. 3.		
Can this course be repeated for credit: No Repeat	Course Limit:	OR Maximum Hours:
Course Level: Undergraduate	Grade Rule: B-Standard letter	
Rationale for an IP grade request for this course (if applicable):		
Schedule Type(s): 1. LAB-Laboratory 2. LEC-Lecture 3.		
Credit by Exam: D-Credit by exam-department approval		
Prerequisites & Descriptions		
Current Prerequisite/Corequisite/Catalog Description: Commercial food production principles for milk, cheese, eggs, produce, grains, meats, poultry and fish are covered. Sauces, soups, salads, entrees, side dishes and desserts are prepared with an emphasis on food quality and safety, effective equipment use, work planning and simplification, recipe standardization, pricing and presentation. Prerequisite: hospitality management (HSPM) major. Corequisite: HM 13022.		
Catalog Description (edited): Commercial food production principles for milk, cheese, eggs, produce, grains, meats, poultry and fish are covered. Sauces, soups, salads, entrees, side dishes and desserts are prepared with an emphasis on food quality and safety, effective equipment use, work planning and simplification, recipe standardization, pricing and presentation.		
Prerequisites (edited): Hospitality Management (HSPM) major and HM 13022		
Corequisites (edited): None		
Registration is by special approval only: No		
Content Information		

Content Outline:

Content Hours per Course Topic	Topic Description
8	Professionalism, kitchen introduction, equipment overview, use of knives
8	Mise en place, Knife skills
8	Soups, stocks, sauces, roux and other thickeners
8	Principles of cooking, types of heat transfer, cooking methods
8	Flavors, flavorings, eggs,
8	Principles of meat cooking
8	Beef, Pork, Poultry
8	Poultry, Pasta, Potatoes, and Grains
8	Vegetables, Vegetarian foods
8	Fish and Shellfish
8	Bakeshop Introduction
8	Menus and Menu Pricing, Students as Chef of the Day teams plan recipes and menus for selected labs. Are in a leadership capacity on assigned Chef of the Day
8	Fruit and Fruit preparation
8	Introduction to BBQ and other speciality foods
8	Mystery Basket Lab exam and course review

[Display/Hide Delimited Course Outline](#)
Total Contact Hours: 120**Textbook(s) used in this course:** Labensky, S.R. & Hause, A.M. On Cooking: A textbook of culinary fundamentals. Upper Saddle River, NJ Prentice Hall**Writing Expectations:** Limited written assignments are included in the course. Students complete a report for their Chef of the Day team assignment that includes recipes, menu, and a description of the region of the world that their menu is planned to represent.**Instructor(s) expected to teach:** Ed Hoegler**Instructor(s) contributing to content:** Ed Hoegler**Proposal Summary****Explain the purpose for this proposal:**

The HM 13022 is currently a co-requisite and needs to be a prerequisite. This class includes extensive hands-on food preparation in a commercial kitchen setting therefore this advance knowledge of sanitation and safety principles is needed. In addition, minor adjustments were made to update the course content.

Explain how this proposal affects program requirements and students in your unit:

Students will need to take HM 13022 before HM 13023. In practice, most students have been advised to take HM 13022 in advance and our roadmap indicates it should be taken before HM 13023.

Explain how this proposal affects courses, program requirements and student in other units:

This course is for hospitality management majors only, therefore students in other program areas will not be impacted by this revision.

Explain how this proposal affects enrollment and staffing:

No change for the reasons noted above.

Units consulted (other departments, programs or campuses affected by the proposal):

The Ashtabula campus offers this course and has been notified.

Revisions made to form (if applicable):

- | | |
|--|---|
| <input checked="" type="checkbox"/> Course Content | <input type="checkbox"/> Number |
| <input type="checkbox"/> Credit by Exam | <input checked="" type="checkbox"/> Prerequisites |
| <input type="checkbox"/> Credit Hours | <input type="checkbox"/> Schedule Type |
| <input type="checkbox"/> Cross-Listed / Slash | <input type="checkbox"/> Subject |
| <input type="checkbox"/> Description | <input type="checkbox"/> Title |

- ☐ Diversity
- ☐ Title Abbreviation
- ☐ Grade Rule
- ☐ Writing-Intensive (WIC)
- ☐ Liberal Education Requirement (LER)
- ☐ Other

Comments (500 Character Maximum):

NOTE: Please do not use the following restricted characters: (~ * / \ --)

Approve

Return To Initiator

Return To Prior Approver

Deny

Comments:

Date	User	Comment
11/9/2011	Barbara M. E Scheule	No comments available.

History:

Date	User	Status
11/10/2011	Shawn M Fitzgerald	Approved
11/9/2011	Barbara M. E Scheule	Submitted