



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:** CCU002686**Date:** 17-SEP-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: Barbara Scheule, PhD		
Requested Effective Term: 201210		
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: 23012		
New Course Number:		
Course Title: FOOD STUDY		
Title Abbreviation: FOOD STUDY		
Slash Course and Cross-list Information:		
Credit Hours		
Minimum Credit/Maximum Credit: 3 to 3		
Contact Hours: Lecture - Minimum Hours/Maximum Hours: 2 to 2		
Contact Hours: Lab - Minimum Hours/Maximum Hours: 3 to 3		
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. LEC-Lecture 2. LAB-Laboratory 3.		
Credit by Exam: D-Credit by exam-department approval		
Prerequisites & Descriptions		
Current Prerequisite/Corequisite/Catalog Description: Principles of food preparation and quality evaluation with consideration of nutritive value and retention. One hour of lecture and four hours of lab. Prerequisite: NUTR 23511.		
Catalog Description (edited): Principles of food preparation and quality evaluation with an emphasis on food science concepts, food consumption trends, government regulation, and nutrition. Course includes lecture and lab components.		
Prerequisites (edited): NUTR 23511		
Corequisites (edited):		
Registration is by special approval only: No		
Content Information		
Content Outline:		
Content Hours per Course Topic	Topic Description	

5	Lecture & Lab: Reasons for food choices. Economics of food selection and purchasing. Sensory analysis. Basic review of weights, measures, knives, and small equipment.
5	Lecture & Lab: Heat transfer and use of microwaves in cooking. Introduction to food safety concepts.
2	Lecture: Food safety including Cook, Chill, Separate, Clean; food borne illnesses; sanitation in kitchen; personal hygiene when preparing food; food allergies and intolerances; biological, chemical, and physical hazards; introduction to HACCP.
3	Lab: Seasonings and flavorings.
5	Lecture & Lab: Types of starch: corn, wheat, tapioca, and potato. Use of starch in food preparation. Types of grains: corn, wheat, rye, rice, oats, and more. Whole and refined grains. Breakfast cereals. Preparation of rice and pasta.
5	Lecture & Lab: Discussion of various batters and doughs including preparation methods and quality. Quick bread, cake, and cookie preparation and scientific principles behind methods and ingredients used.
5	Lecture & Lab: Preparation of and scientific principles related to pastries and yeast breads.
2	Government regulation of foods. Role of USDA, FDA, CDC, and others. Food inspection and grading. Food labeling regulations. Organic foods.
3	Lab: Preparation of and experiments related to baked goods.
5	Lecture & Lab: Vegetables and vegetable proteins such as beans and legumes. Quality attributes, vegetable pigments, cooking procedures related to pigments and texture are included.
5	Lecture & Lab: Fruit quality, preparation, and control of enzymatic browning. Types of beverages including a brief overview of alcoholic beverage categories, fruit drinks vs. juices, bottled water, and sports beverages.
5	Lecture & Lab : Salads, gelatin, salad dressings, fats and oils. Food safety and quality when preparing salads. Definition of gel, gelatin, and sol. Discussion of emulsions, hydrogenation, saturated, monounsaturated, and polyunsaturated fats.
5	Lecture & Lab: Milk, cheese, and other milk products. Government regulations. Scientific, quality, and nutritional issues related to preparation.
5	Lecture & Lab: Eggs and egg cookery scientific and food preparation principles.
5	Lecture & Lab: Meat and meat cookery including beef, lamb, and pork. Structure of muscle. Cuts of meats as

	related tenderness and cookery techniques. Food safety.
5	Lecture & Lab: Poultry and seafood. Food safety and government oversight. Sustainable seafood and farm raised practices. Types of seafood and poultry and cooking techniques and scientific principles.
5	Lecture & Lab: Sweeteners, sugar cookery, and frozen desserts. Types of sugar, syrups, and high intensity sweeteners. Preparation of candies and frozen desserts with control of crystallization.

Display/Hide Delimited Course Outline

Total Contact Hours: 75

Textbook(s) used in this course: Bennion, M., & Scheule, B. Introductory Foods Upper Saddle River, NJ: Prentice Hall. b Lab manual with recipes and worksheets are available for purchase from local copy centers.

Writing Expectations: Lab worksheets are completed. Article abstracts are written for articles from the scientific and professional food literature. Topics may include food trends, technology, science, or government regulations.

Instructor(s) expected to teach: Barbara Scheule, PhD (Lecture) Greta Siler, MS (Lab)

Instructor(s) contributing to content: Barbara Scheule, PhD

Proposal Summary

Explain the purpose for this proposal:

The previous course description did not accurately reflect the course structure as related to lab and lecture contact hours. The course content was updated to match the current course as taught.

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

HM 23012 Food Study is a Professional Elective for students in the Bachelor of Science in Hospitality Management program. The change in course description updates the catalog to reflect how the course has been taught. The course content was also updated more accurately outline the course content.

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

HM 23012 Food Study is a required course for students in the Bachelor of Science in Nutrition program. The change in course description and course outline updates the course to reflect how the course has been taught for the last few years.

Explain how this proposal affects enrollment and staffing:

No impact.

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

Faculty in the Nutrition program.

Revisions made to form (if applicable):

<input checked="" type="checkbox"/> Course Content	<input type="checkbox"/> Number
<input type="checkbox"/> Credit by Exam	<input type="checkbox"/> Prerequisites
<input type="checkbox"/> Credit Hours	<input type="checkbox"/> Schedule Type
<input type="checkbox"/> Cross-Listed / Slash	<input type="checkbox"/> Subject
<input checked="" type="checkbox"/> Description	<input type="checkbox"/> Title
<input type="checkbox"/> Diversity	<input type="checkbox"/> Title Abbreviation
<input type="checkbox"/> Grade Rule	<input type="checkbox"/> Writing-Intensive (WIC)
<input type="checkbox"/> Liberal Education Requirement (LER)	<input type="checkbox"/> Other

Comments (500 Character Maximum):

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

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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