



Name: Hilda A Pettit

Submission Date: 12/3/2010



Organization: Vacca Office of Student Services

Course Catalog Update

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Course Catalog Update Information:

STU0004

Reference Number: CCU001208

Date: 17-SEP-10

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: Establish		
Faculty member submitting this proposal: Hoegler		
Requested Effective Term: 201180		
Campus: Kent		
College: EH-Education, Health and Human Services		
Department: FLA-Foundations, Leadership and Administration		
Course Subject: HM-Hospitality Management		
Course Number: 33031		
Course Title: Food, Wine and Beverage Pairing		
Title Abbreviation: Food/Wine Pairing		
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: 2 to 2		
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. LLB-Combined Lecture and Laboratory 2. 3.		
Credit by Exam: N-Credit by exam-not approved		
Prerequisites & Descriptions		
Current Prerequisite/Corequisite/Catalog Description:		
Catalog Description (edited): This course provides students with knowledge of the sensory relationship of Food, Wine, Beer and other Spirits and the important role this process has on Hospitality Operations. Course topics will include developing an understanding of wine, beer and food pairing as a hierarchical process. Menu development and cooking the food play an important role in this class; we pick the food first then pair the appropriate beverage. The student must be 21 years old at time of class.		
Prerequisites (edited): Must be 21 years old at time of class. Special course fee is \$225.00, which includes travel, beverage and food.		
Corequisites (edited): None		
Registration is by special approval only: No		
Content Information		
Content Outline:		
Content Hours per Course Topic	Topic Description	

2.5	Lecture: Wine And Food Pyramid Taste Basics
2	Lab: Summer Picnic
2.5	Lecture: Taste Basics And The Basics Of Wine Evaluation
2	Lab: Palate Mapping: Tasting Sweet, Sour, Bitter, Salt, And Tannin
2.5	Lecture: Gastronomic Identity: The Effect Of The Environment And Culture On Prevailing Components, Texture, And Flavors In Wine And Food
2.5	Lecture: The Impact Of Sweetness And Acidity Levels In Wine And Food
2	Lab: Ranking Sweetness Levels In Wine
3	Lecture :On Site Visit, Brew House Brewing Beer, How To
4	Lab: On Site Visit, Local Beer And Food Pairing
2.5	Lecture: Food Texture Characteristics Fattiness, Cooking Methods, Protein, And Body
2.5	Lecture: Local Wine Distribution And Wine Tasting
3	Lecture: Menu Planning: Horizontal And Vertical Pairing Decisions; Intro To Beer
4	Lab: Cooking; Tailgate Food And Beer Tasting, Gourmet Pizza
4	Lecture: On Site Visit, The Wine Making Process
3	Lecture: Spirits, Classifications And Types
3	Lab: On Site Visit, Dinner with Selected Wine for Tasting
5	Lab: Cooking, Beer And Food
3	Lab: Guest Speaker from Local wine distributor and wine tasting. Topic, Hot New Wines
5	Lab: Cooking Wine and Food Final Project
2	Lecture: The Impact of Spice

Display/Hide Delimited Course Outline

Total Contact Hours: 60**Textbook(s) used in this course:** Food and Wine Pairing: A Sensory Experience By Harrington**Writing Expectations:** Wine evaluations, recipe project**Instructor(s) expected to teach:** Hoegler**Instructor(s) contributing to content:** Hoegler**Proposal Summary****Explain the purpose for this proposal:**

The purpose of this proposal is to formally adopt a Special Topics course. This course has been successfully offered as a special topics course for 3 semesters, with full enrollment. The importance of the quality of eating has been consistently pointed out in the literature on outstanding Restaurants, Clubs, Hotels; good service, beverage and food are some of the most important predictors for visiting a location. Further, the growth and interest in this area has been suggested as a reaction to the homogenizing influence of globalization with customers seeking unique eating and drinking experiences. To respond to these trends, hospitality firms as well as hospitality training and education need to move beyond basic practical courses or training focusing solely on business issues to training that reflects the growing interest in unique experiences by the hospitality industry.

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

This course will be offered as a professional elective and will not affect number of credits required. It will expand our course offering within Hospitality Management program.

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

Elective for any student to learn more about food and wine, with the focus being on cooking. This course will allow non-hospitality management majors to take a cooking style class.

Explain how this proposal affects enrollment and staffing:

Since this course is already being taught as a special topics course, staff and student are already in place

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

Geography Department Offers, a wine tasting class focusing on the different wine growing regions and how wine is grow. HM faculty unanimously approved the formal adoption of this course on October 22, 2010

Comments (500 Character Maximum):

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

Comments:

Date	User	Comment
12/3/2010	Shawn M Fitzgerald	encroachment notification received and program course is supported with no concerns
11/30/2010	Edward M Hoegler	
10/25/2010	Shawn M Fitzgerald	Has geography been consulted and if so is there a response that indicates they would not object or have concerns? I think Barb is working on this, right? Also, please provide documentation of when the course was approved byt the program and the vote as it will be expected as it moves up for review.

History:

Date	User	Status
12/3/2010	Shawn M Fitzgerald	Approved
11/30/2010	Edward M Hoegler	Submitted
10/25/2010	Shawn M Fitzgerald	Returned For Edit
10/22/2010	Edward M Hoegler	Submitted

From: SCHEULE, BARBARA
Sent: Wednesday, December 01, 2010 5:27 PM
To: AUGUSTINE, SUSAN
Subject: FW: encroachment review - Geography - HM Course

Susan:

See the message below from Geography supporting our course in Food, Wine, and Beverage Pairing.

Barbara

Barbara Scheule, PhD
Associate Professor
Hospitality Management
316F White Hall
Kent State University
Kent, OH 44242
330-672-3796 (phone)
330-672-3063 (fax)
<http://www.kent.edu/ehhs/hm/index.cfm> (program web page)
bscheule@kent.edu

From: MUNRO-STASIUK, MANDY
Sent: Monday, November 29, 2010 9:10 PM
To: FITZGERALD, SHAWN
Cc: SCHEULE, BARBARA
Subject: RE: encroachment review

Dear Shawn,

Sorry for the delay. While there is some minor overlap with what we teach, your class is broader and covers more aspects of food and wine pairing. The Geography class covers food and wine pairing only, is from a Geographic Perspective and is a workshop for pass/fail grade. In light of this, we are fully in support of the class you plan to offer in EHHS.

Sincerely,

Mandy

Dr. Mandy J. Munro-Stasiuk
Chairperson, Department of Geography
Kent State University
Kent, OH., 44242
330 672 3225
mmunrost@kent.edu
<http://neogeo.kent.edu/munro>

From: FITZGERALD, SHAWN
Sent: Monday, November 22, 2010 11:33 AM
To: MUNRO-STASIUK, MANDY
Cc: SCHEULE, BARBARA
Subject: RE: encroachment review

Mandy,

Just doing a quick follow-up from our email request last month (see below)---any updates in the review of this course from your faculty? We were hoping to include a response for our program revisions that are being reviewed at the school level next Monday. Thanks.

Dr. Shawn M Fitzgerald
Director, Foundations, Leadership and Administration
Associate Professor, Evaluation and Measurement
330-672-1345
smfitzge@kent.edu

From: MUNRO-STASIUK, MANDY
Sent: Wednesday, October 27, 2010 10:10 AM
To: FITZGERALD, SHAWN
Subject: RE: encroachment review

Hi Shawn,

I just got your message this morning and was going to ask for a document to review. My gut reaction is that there should not be a problem since ours is just a workshop.

I am going to forward the document to our faculty and will get you an answer asap.

Cheers

mandy

From: FITZGERALD, SHAWN
Sent: Wednesday, October 27, 2010 10:08 AM
To: MUNRO-STASIUK, MANDY
Cc: SCHEULE, BARBARA
Subject: encroachment review

Dr. Munro-Stasuik,

One of our programs, Hospitality Management, is in the process of completing paperwork to convert a special topics course offered the past three years (HM 41095 Food and Wine Pairing & Bar and Beverage) to a permanent course (HM 33031 Food, Wine, and Beverage Pairing). Since you offer a field experience course that is related I was hoping you could review the attached document and render an opinion on whether this would represent encroachment. It seems that both our course and your field experience course have successfully existed together for the past few years and while we believe each course has different goals and target groups we would appreciate your thoughts.

In our course, students will prepare food and taste wine, beer, and spirits to gain an appreciation for the pairing of

food with these beverages. Graduates of the hospitality program manage businesses where food and beverages are purchased and served. Managers in these properties plan menus that include beverages for restaurants and within hotels or clubs for parties and events. The hospitality management program has taught HM 13023 Techniques of Food Production since the inception of the program in which a brief awareness of wines, beers, and liquors in relation to cooking is introduced. The proposed HM 33031 course provides an important connection for students between food preparation and the pairing of appropriate beverages.

The instructor will be Chef Ed Hoegler who is a full time faculty member in the hospitality management program. His educational background and professional work experience is well suited for this course.

Dr. Shawn M Fitzgerald
Director, Foundations, Leadership and Administration
Associate Professor, Evaluation and Measurement
330-672-1345
smfitzge@kent.edu

RECOMMENDATION TO CHANGE SPECIAL COURSE FEES

Department/School: **Foundations, Leadership and Administration**

Course Subject and Number: **HM 33031**

Effective: **Fall 2011**

Course Title: **Food and Wine Pairing** Credit Hours: **3**

Current Fee: \$ /credit hour OR
\$ **225.00/semester**

Proposed Fee: \$ /credit hour OR
\$ **225.00/semester**

Percentage Change: **0%** ☐ increase ☐ decrease

Please check the following rationales that apply to the above fee change:

- ☒ The fee will cover the cost of materials that become the personal property of students or that are consumed by students.
- ☒ The fee will cover the cost of special activities that extend beyond the classroom setting; e.g., field trips or rental of off-campus facilities.
- ☐ The fee will cover the cost of special instructional materials that must be purchased directly by the academic program because they are not available to the general public; e.g., special examination or testing materials of a confidential nature.
- ☐ The fee will cover the cost of materials that, if purchased directly by the program in bulk, can be made available to students at significantly lower costs; e.g., art supplies.
- ☒ The fee will cover the cost of materials for which quality control is important, and where, if purchased directly by the program, availability and consistent quality can be assured; e.g., photographic supplies.
- ☐ The fee will cover or partially cover the cost of instruction of an especially costly nature; e.g., some types of music instruction or flight training.

Briefly state any additional rationale: (attach memo, if necessary)

This class was formerly a Hospitality Management Special Topics course which is being formally adopted. It will be offered as a professional elective for HM students or a general elective for other majors. The class includes a lab where the students prepare and cook the meals paired with the wine. We will need to purchase the food and wine for each lab. The fee also includes travel expenses incurred from local field trips.

Projected Annual Income: (use annual enrollment for past three years or estimate enrollment for new)

Summer 2009 students 23 x \$225.00 = \$5,175.00

Summer 2010 projected students 25 X \$225.00 = \$5,625.00

REQUIRED ENDORSEMENTS

Department Chair / School Director / Campus Dean

12 / 2 / 10

College Dean

 / /

Executive Dean of Regional Campuses / Dean of Graduate Studies

 / /

Senior Vice President for Academic Affairs and Provost

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