

LSC Use Only
Number: _____
Submission Date: _____
Action-Date: _____



UWUCC USE Only
Number: 99-53b
Submission Date: _____
Action-Date: App 4/18/00
Senate App 5/2/00

CURRICULUM PROPOSAL COVER SHEET
University-Wide Undergraduate Curriculum Committee

I. CONTACT

Contact Person Dr. Joanne B. Steiner Phone 7-4440
Department Food and Nutrition

II. PROPOSAL TYPE (Check All Appropriate Lines)

 COURSE _____
Suggested 20 character title

 New Course* _____
Course Number and Full Title

XX Course Revision FN 151 Foods Laboratory _____
Course Number and Full Title

 Liberal Studies Approval+ _____
for new or existing course Course Number and Full Title

 Course Deletion _____
Course Number and Full Title

 Number and/or Title Change _____
Old Number and/or Full Old Title

_____ _____
New Number and/or Full New Title

 Course or Catalog Description Change _____
Course Number and Full Title

 PROGRAM: _____ Major _____ Minor _____ Track

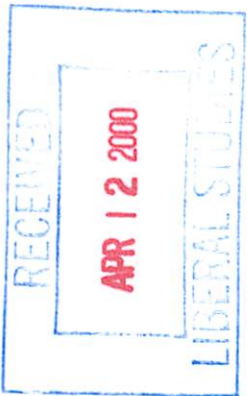
 New Program* _____
Program Name

 Program Revision* _____
Program Name

 Program Deletion* _____
Program Name

 Title Change _____
Old Program Name

_____ _____
New Program Name



III. Approvals (signatures and date)

Joanne B. Steiner Department Curriculum Committee
Joanne B. Steiner Department Chair 12/16/99
Mary E. Seaman College Curriculum Committee 12/18/99
Charles P. Zoni College Dean

+ Director of Liberal Studies (where applicable) *Provost (where applicable)

I. Catalog Description

FN 151
Co-requisite: FN 150

Foods Laboratory

(1c-3l-1sh)

Application of basic principles of food preparation.

Part II. Description of the Curriculum Change
New syllabus of record

I. Catalog Description

FN 151	Foods Laboratory	1 credit 0 lecture hour 3 lab hours (1c-3l-1sh)
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Co-requisite: FN 150

Application of basic principles of food preparation.

II. Course Objectives

The student will:

- A. describe the chemical and physical properties of proteins, fats, and carbohydrates in food systems.
- B. demonstrate the preparation procedures and appropriate equipment usage for different food products.
- C. evaluate the effect of various preparation techniques on nutrient value and organoleptic properties.
- D. develop basic skills in sanitation, preservation, and preparation of food products.
- E. apply the basics of menu planning and meal management.

III. Detailed Course Outline

Week 1 laboratory: Introduction to the lab

Week 2 laboratory: Weights and measures
Sensory evaluation

Week 3 laboratory: Recipe and menu costing

Week 4 laboratory: Nutrient analysis

Week 5 laboratory: Food preparation procedures

- Week 6 laboratory: Fruits
- Week 7 laboratory: Vegetables
- Week 8 laboratory: Menu planning
- Week 9 laboratory: Meats, poultry and fish
- Week 10 laboratory: Eggs, milk, cheese and sauces
- Week 11 laboratory: Starches, sugars and cereals
- Week 12 laboratory: Quick breads, pastry and cakes
- Week 13 laboratory: Yeast breads
- Week 14 laboratory: Meal preparation

IV. Evaluation Methods

Attendance, homework, lab clean-up, quizzes and classwork 50%
Includes, menu costing, and recipe analysis.

Major Meal Project 25%

Final Examination 25%

Final Grade Calculation

- A = 90 - 100%
- B = 80 - 89%
- C = 70 - 79%
- D = 65 - 69%
- F = Below 64%

V. Required Textbooks

Good Housekeeping. 1999. The Good Housekeeping Illustrated Cookbook. Revised and Expanded.

Barker, M.M. 1995. Laboratory Manual: FN 151 Foods. Indiana University of Pennsylvania, Indiana, PA. (Co-op Book Store)

AHEA. 1993 Handbook of Food Preparation. Food and Nutrition Section, American Home Economics Association. Washington, DC.

VI. Special Resource Requirements

Knife set (Co-op Book Store)
Pocket food thermometer
White chef's coat with checkered pants or white laboratory coat, knee length
(legs and ankles must be covered with leg coverings)
Hairnet or white chef's hat
White or black leather shoes (non-slip, flat sole with enclosed toe)
No jewelry
No fingernail polish or artificial finger nails

VII. Bibliography

ADA. 1993. Chef's Handbook. Low-Fat Quantity Food Preparation. American Dietetic Association. Chicago. IL.

CIA. 1993. The Professional Chefs: Techniques of Healthy Cooking. Van Nostrand Reinhold. NY.

Duff, R.L. 1996. Complete Food & Nutrition Guide. American Dietetic Association. Chicago. IL.

Labensky, S., and Hause, A. 1999. On Cooking: A Textbook of Culinary Fundamentals. 2nd edition. Prentice Hall. Upper Saddle River, NJ.

McWilliams, M. 1990. Illustrated Guide to Food Preparation. Plycon Press. Redondo Beach. CA.

Moor, M.L. and Irmiter, T. 1995. Introductory Foods. A Laboratory Manual of Food Preparation and Evaluation. Prentice-Hall, Inc. Englewood Cliffs, NJ.

2. A summary of the proposed revisions.

Add: Co-requisite: FN 150

Revised: Course objectives

3. Justification/rationale for the revision

Addition: The student is required to enroll in both the laboratory and lecture components simultaneously. The language of co-requisite is consistent with means by which this will be accomplished in the new Banner registration system.

Revised course objectives: Revised objectives better reflect current professional needs.

4. Old syllabus of record

Attached

5. Letter of support

I. FN 151 Foods Laboratory

Application of basic principles of food preparation.
FN 150 or concurrently; FN or HE majors only. Evening exams. Oc-11-1s.h.

II. Course Objectives

The student will:

- A. understand the chemical and physical properties of proteins, fats, and carbohydrates in food systems.
- B. learn the preparation procedures and appropriate equipment usage for different food products.
- C. evaluate the effect of various preparation techniques on nutrient value and organoleptic properties.
- D. develop basic skills in sanitation, preservation, and preparation of food products.
- E. apply the basics of menu planning and meal management.

III. Outline by Topic

<u>Date</u>	<u>Lab</u>
9/5, 7	Weights and Measures
9/12, 14	Fruits
9/19, 21	Vegetables
9/26, 28	Menu Costing
10/3, 5	Eggs and Sauces
10/10, 12	Milk and Cheese
10/17, 19	Meats
10/24, 26	Poultry and Fish
10/31, 1/2	Cereals and Starches
11/7, 9	Quick Breads and Pastry
11/14, 16	Yeast Breads
11/28, 30	Crystallization
12/5, 7	Cakes and Beverages

12/12, 14 Lab Practical

Final Exam Week Written Final Exam - 1 hour
 MANDATORY LAB CLEAN-UP - 1 hour

V. Evaluation of Student Performance (Laboratory)

A. Grades will be assigned as follows:

	Points
- Lab #1	20
- Lab #2 - 12 (except Computer Exercise)	660
- Menu Costing	80
- Practical Examination	100
- Written Final Examination	100
- Graded Product - Bread	<u>40</u>
Total	1,000

B. Laboratory is a separate grade from lecture and the following will apply to the laboratory portion of FN 150.

1. Attendance is mandatory. If you are sick and can not come to lab, the instructor must be notified before the lab begins. A message left with the departmental secretary is acceptable. Failure to comply with this requirement results in a loss of the laboratory points for the day. There will be no partial points.

2. All students who enroll in the laboratory portion of FN 150 must adhere to the following dress code.

- white uniform, short sleeves, no sweats
- no jewelry
- no finger nail polish
- hair nets will be worn by all students with no exceptions
- white leather shoes
- white lab coats, must cover clothes to the knees

3. Clean-up is mandatory and during Final Exam Week.

4. If for any reason the departmental dress code is not adhered to, only exceptions approved by the instructor will result in no lost points.

B. There will be four evening examinations which will comprise 55% of the final grade. The final examination is mandatory, and is in the form of a regular exam. It will be given during the scheduled final examination period. It is examination #4 in your outline.

D. Make-up Policy (DFN 9/80)

"Students who miss one week or more of classes, have notified the faculty as soon as possible of the absence and have an excuse signed by the attending physician or Health Center official will be given the opportunity to make up any test or written work within ten days following the date on the doctor's excuse. In all cases, faculty must be notified prior to the day of any scheduled test or class assignment that is due."

If the instructor is not notified prior to the laboratory that the student is ill, NO CREDIT will be given for the laboratory. If the instructor is notified, using the correct procedure, the student is allowed to turn in the pre-lab for grading and their grade will be calculated on the basis of those labs attended.

NO LABS WILL BE MADE UP BY THE PREPARATION OF PRODUCTS.

YOU MUST TAKE THE LAB ON THE DAY FOR WHICH YOU ARE SCHEDULED. THE ONLY EXCEPTIONS ARE AT THE DISCRETION OF THE INSTRUCTOR AND WILL NOT BE GRANTED FOR THE STUDENT'S CONVENIENCE AT THE EXPENSE OF THOSE STUDENTS WHO ARE REGULARLY SCHEDULED FOR THAT LAB.

V. Texts

Required:

- (1) Moore-Armitage, M.M. 1990. Laboratory Manual: FN 150 Foods. Indiana University of Pennsylvania, Indiana, PA. (May be purchased at Kinko's).
- (2) Coulson, Z. 1989. The Good Housekeeping Illustrated Cookbook, Revised and Expanded. Hearst Books, New York.

AT LEAST ONE PERSON IN THE LAB UNIT MUST HAVE THE COOKBOOK.

Recommended:

- (3) AHEA. 1980. Handbook of Food Preparation. American Home Economics Association, Washington, D.C.
- (4) Pennington and Church. 1980. Food Values of Portions Commonly used. J.B. Lippincott, New York.