

OLSC Use Only No:	LSC Action-Date:	UWUCC USE Only No.	UWUCC Action-Date:	Senate Action Date:
		09-466	AP 2/18/10	App-4/20/10

Curriculum Proposal Cover Sheet - University-Wide Undergraduate Curriculum Committee

Contact Person Ms. Jodie Greene	Email Address j.m.greene@iup.edu
Proposing Department/Unit Department of Food and Nutrition	Phone 7-4440

Check all appropriate lines and complete information as requested. Use a separate cover sheet for each course proposal and for each program proposal.

1. Course Proposals (check all that apply)

New Course Course Prefix Change Course Deletion
 Course Revision Course Number and/or Title Change Catalog Description Change
 Course Amnesty Proposal

<i>Current Course prefix, number and full title</i> FDNT 151 Foods Laboratory	<i>Proposed course prefix, number and full title, if changing</i>
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2. Additional Course Designations: check if appropriate

This course is also proposed as a Liberal Studies Course. Other: (e.g., Women's Studies, Pan-African)
 This course is also proposed as an Honors College Course.

3. Program Proposals

New Degree Program Program Title Change Program Revision
 New Minor Program New Track Other
 Catalog Description Change

<i>Current program name</i>	<i>Proposed program name, if changing</i>
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4. Approvals		Date
Department Curriculum Committee Chair(s)	<i>Karen Johnson</i>	12/15/09
Department Chair(s)	<i>Susan D. Anderson</i>	12/15/09
College Curriculum Committee Chair	<i>Jeffrey Miller</i>	12-16-09
College Dean	<i>Bozi</i>	12-17-09
Director of Liberal Studies *		
Director of Honors College *		
Provost *		
Additional signatures as appropriate: (include title)		
UWUCC Co-Chairs	<i>Gail Schriest</i>	3-1-10

Received

MAR 1 2010

* where applicable

Received

JAN 04 2010

SYLLABUS OF RECORD

I. Catalog Description

FDNT 151 Foods Laboratory

Prerequisites: Grade of C or higher in FDNT 150, and
CHEM 101 or CHEM 111

0 class hours

3 lab hours

1 credit

(0c-3l-1cr)

Application of the basic principles of food preparation.

I. Course Objectives:

Students will:

- Gain knowledge of food composition.
- Identify as well as compare/contrast the nutrient content of various foods.
- Classify foods across the food types (i.e., high protein vegetables).
- Apply food safety and sanitation knowledge.
- Plan, cost, and modify menus and/or recipes.
- Determine appropriate preparation procedures for specific food groups.
- Gain knowledge of terminology of food and food preparation.
- Demonstrate food preparation skills.

III. Basic Course Outline

- A. Basic Food Chemistry (3 hours)
- B. Recipe Conversions, Recipe Costing and Food Safety and Sanitation (3 hours)
- C. Principles of Cooking, Food Preparation and Knife Skills (3 hours)
- D. Fruit (3 hours)
- E. Vegetables (3 hours)
- F. Stocks, Sauces and Soups (3 hours)
- G. Red Meat (3 hours)
- H. Poultry and Pork (3 hours)
- I. Fish and Shellfish (3 hours)
- J. Eggs (3 hours)
- K. Yeast/Quick Breads (3 hours)
- L. Pies, Cookies, and Pastries (3 hours)

M. **Microwave Cooking (3 hours)**

N. **Final Meal Assessment (3 hours)**

Final Exam (2 hours)