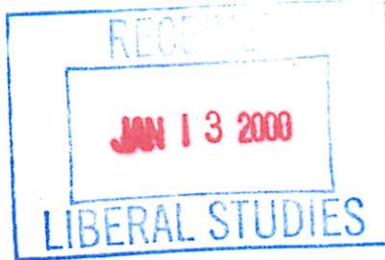


LSC Use Only
Number: _____
Submission Date: _____
Action-Date: _____



UWUCC USE Only
Number: 99-53a
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 150 Foods _____
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 12/16/99
Department Chair

Marv E. Seesh 12/18/99
College Curriculum Committee

Barbara J. Fox
College Dean

+ Director of Liberal Studies (where applicable)

*Provost (where applicable)



I. Catalog Description

FN 150

Foods

(3c-01-3sh)

Pre-requisites: CH 101 or CH 111

Co-requisite: FN 151

Basic principles of food: composition, sanitation, preparation, and preservation.

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

I. Catalog Description

FN 150	Foods	3 credits 3 lecture hours (3c-0l-3sh)
---------------	--------------	--

Pre-requisites: CH 101 or CH 111

Co-requisite: FN 151

Basic principles of food: composition, sanitation, preparation, and preservation.

II. Course Objectives

The student will describe

- A. the gross chemical composition (with respect to proteins, fats, carbohydrates, vitamins, minerals and water of foods and food systems.
- B. the relationship between the chemical and physical properties of proteins, fats, carbohydrates, vitamins, minerals and water in food composition and food systems.
- C. the principles of preparation used for foods and food products.
- D. how various preparation techniques affect the composition of foods and food products.
- E. how various preparation techniques effect the nutritional value of foods and food products.
- F. the basics of food safety.
- G. the basics of menu planning.
- H. the laws and regulatory agencies involved in the control of US food systems.

III. Detailed Course Outline

(36 hours lecture + 8 hours examinations = 44 hours including final examination)

- A. Introduction to the course (1.5 hours)
- B. Food composition (4.5 hours)
- C. Heat transfer and equipment (1.5 hours)
- D. Composition, function, preparation, regulation, sanitation, and menu design will be covered for the following food groups:
 - 1. Fruits and vegetables (3 hours)
 - a. Fruits

- b. Vegetables
- 2. Protein foods (10.5 hours)
 - a. Red meat
 - b. Poultry
 - c. Seafood
 - d. Eggs
 - e. Milk
 - f. Cheese
- 3. Carbohydrate foods (4.5 hours)
 - a. Cereals
 - b. Starches
 - c. Sugars
 - d. Sweetening Agents
- 4. Lipids (3 hours)
 - a. Sauces
 - b. Gravies
- 5. Bakery goods (4.5 hours)
 - a. Flour
 - b. Leavening
 - c. Functions of ingredients
 - d. Yeast breads
 - e. Quick breads
 - f. Cakes
 - g. Pie, pastry, cookies
- E. Standardized Recipes (1 hour)
 - 1. AP and EP
 - 2. Scaling
 - 3. Recipe Modifications
- F. Menu Design (.5 hour)
- G. Food Safety (1.5 hour)
 - 1. HACCP

IV. Evaluation Methods

- A. Quizzes (10-14) 50%
- B. Exams (4) 40%
- C. Comprehensive Final 10%

Grading Scale To Be Used

- A = 90 - 100%
- B = 80 - 89%
- C = 70 - 79%
- D = 60 - 69%
- F = 0 - 59%

V. Required Textbooks

Required:

Bennion, M. 1999. Introductory Foods, Eleventh Edition. Prentice Hall, Inc., New York, NY.

Recommended:

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

Food Processor I. ESHA. (Computer software package for recipe analysis).

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

Pennington and Church. 1998. Food Values of Portions Commonly Used. J.B. Lippincott, NY.

VI Special Resource Requirements

Optional Texts For Purchase, Required Reading From:

Gisslen, W. 1989. Professional Cooking, Second Edition. John Wiley & Sons, Inc. New York, NY.

Molt, M. 1997. Food for Fifty, 10th ed., Prentice Hall Inc. Upper Saddle River, NJ.

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

Clingerman, P. 1994. The Kitchen Companion. The American Cooking Guild. Gaithersburg, MD.

V. Bibliography

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

Bennion, M. and Scheule, B. 2000. Introductory Foods. Prentice-Hall. Inc. Upper Saddle River, NJ.

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

Freeland-Graves, J.H., and Peckham, G.C. 1996. Foundations of Food Preparation. Prentice-Hall, Inc. Englewood Cliffs, NJ.

McWilliams, M. 1992. Food Fundamentals. Plycon Press. Redondo Beach, CA

Potter, N.N., and Hotchkiss, J.H. 1995. Food Science. Chapman & Hall. NY

Ronsivalli, L.J. and Vieira, E.R. 1992. Elementary Food Science. Chapman & Hall. NY.

Schmidt, A. 1996. Chef's Book of Formulas, Yields, and Sizes. Van Nostrand Reinhold. NY.

2. A summary of the proposed revisions.

Current course prerequisite: CH 102 or concurrently

New course prerequisite: CH 101 or CH 111

Add: Co-requisite: FN 151

3. Justification/rationale for the revision

The addition of CH 111 supports the program revision. Concurrent enrollment in CH 102 is the same as completion of CH 101.

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.

4. Old syllabus of record

Attached

5. Letters of Support

Attached

I. FN 150 Foods

Basic principles of food, to include: composition, sanitation, preparation, and preservation. Correct equipment and menu planning will also be addressed.

CH 102 or concurrently; FN or HE majors only. Evening exams. 3c.5l.-4s.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

Lecture:

Text Reading:

Week One: 9/5-11

Introduction to Foods
Food Composition
Food Preparation

Chap. 1
Chap. 5
Chap. 6, 7, 8

Week Two: 9/12-18

Food Safety
Microbiology

Chap. 3
Chap. 4

Week Three: 9/19-25

Fruits
Vegetables

Chap. 12
Chap. 11, 14

Week Four: 9/26-10/2

Eggs

Chap. 18

Week Five: 10/3-9

Milk
Cheese

Chap. 17

Week Six: 10/10-16

Red Meats
Meat Preparation

Chap. 15

Week Seven: 10/17-23	
Poultry and Fish	Chap. 16
Lipids	Chap. 13
Week Eight: 10/24-30	
Cereals	Chap. 22
Starches	Chap. 10
Week Nine: 10/31-11/6	
Batters and doughs	
Leavening	Chap. 23
Week Ten: 11/7-13	
Quick Breads	
Yeast Breads	Chap. 24
Pastry	Chap. 25
	Chap. 27
Week Eleven: 11/14-20	
Cakes	Chap. 26
Crystallization	Chap. 20, 21
Week Twelve: 11/27-29	
Beverages	
Nutrition	Chap. 28
Week Thirteen: 12/4-6	
Regulations	
Labeling	Chap. 4
Additives	
Week Fourteen: 12/11-13	
Preservation	Chap. 29, 30
Purchasing	
Meal planning	Chap. 9

V. Evaluation of Student Performance (Lecture and Laboratory)

A. Grades will be assigned as follows:

- Definition Quizzes (best 8 of 10)	30%
- Four Evening Examinations	60%
- Nutrient Analysis Exercise, Menu Costing Exercise	10%

Total	100%

B. There will be four evening examinations which will comprise 60% 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.

C. There are weekly definition quizzes that are taken in class. They comprise 30% grade. They are vocabulary tests. They will be given in class on Thursdays. The best 8 of 10 will be used in the calculation of your final grade. You can not make up these quizzes unless you follow the make-up policy to the letter. No exceptions to this will be made.

D. A group of menu costing and nutrient analysis exercises will comprise 10% of the final grade. It will include exercises in meal planning, costing, and nutrient analysis.

E. 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 test that the student is ill, NO MAKE-UP will be given. If the instructor is notified, using the correct procedure, the student will be allowed to turn in the assignments for grading and will be allowed to make up tests.

F. Cheating.

Cheating will not be tolerated. Anyone caught cheating will receive a zero on the test or assignment with no chance for making up the work. The student will be processed through the university disciplinary system.

VI. Texts

Required:

Bennion, M. 1990. Introductory Foods, Ninth edition. Macmillan Publishing Company, New York.

Recommended: A copy will be on reserve in Stapleton Library.

AHEA. 1980. Handbook of Food Preparation. American Home Economics Association, Washington, D.C.

Food Processor I. ESHA. (Computer software package for nutrient analysis. The package will be on reserve in the Ackerman Computer Center.)

Pennington and Church. 1980. Food Values of Portions Commonly Used. J.B. Lippincott, New York.

Return-path: <jsteiner@grove.iup.edu>

Received: from webmail.iup.edu ("port 4283"@tsent1.cc.iup.edu [144.80.128.83]) by grove.iup.edu (PMDF V5.2-32 #30978) with ESMTP id <01JMLF5LWTZU90N24G@grove.iup.edu> for mgleason@grove.iup.edu (ORCPT rfc822;mgleason@grove.iup.edu); Fri, 3 Mar 2000 11:32:57 EST

Date: Fri, 03 Mar 2000 11:37:26 -0500

From: jsteiner <jsteiner@grove.iup.edu>

Subject: FWD: RE: Chemistry pre-requisite correction for FN 150 Foods

Sender: jsteiner <jsteiner@grove.iup.edu>

To: mgleason@grove.iup.edu

Message-ID: <01JMLF5LX3N090N24G@grove.iup.edu>

MIME-version: 1.0

X-Mailer: WebMail (Hydra) SMTP v3.51

Content-type: text/plain; charset="ISO-8859-1"

Content-transfer-encoding: 7bit

X-EXP32-SerialNo: 00002920

Original-recipient: rfc822;mgleason@grove.iup.edu

>==== Original Message From "Ruiess V. Ramsey" <rvbravo@grove.iup.edu> =====

TO: J. Steiner

I have received your message. The proposed change is certainly acceptable to the Chemistry Department. CH 101 and CH 111 will both provide the background that students need for EN 150. Also, nutrition students who are interested in a chemistry minor (there have been a few) should definitely take the CH 111, CH 112 sequence rather than CH 101, CH 102.

If I can be of further assistance, please let me know.

Ruiess Van

Fossen Ramsey

Chairperson,

Chemistry Department

-----Original Message-----

From: jsteiner <jsteiner@grove.iup.edu>

To: RVBRAVO@grove.iup.edu <RVBRAVO@grove.iup.edu>

Cc: MGleason@grove.iup.edu <MGleason@grove.iup.edu>

Date: Thursday, March 02, 2000 2:41 PM

Subject: Chemistry pre-requisite correction for FN 150 Foods

>To: Ruiess Ramsey

>I am contacting you for the purpose of information on a pre-requisite adjustment for our course FN 150 Foods. The current pre-requisite reads >"CH102 or concurrently". We are requesting the curriculum committee to adjust

>this to read "CH101 or CH 111". The purpose for this change is to make the

>pre-requisite consistent with both the banner system requirements and our >program requirements. Our students have the choice to select either CH101/102

>or CH 111/112.

>>Please note that this will NOT change any enrollment of students from Foods >and Nutrition in your chemistry courses now or in the future.

>

>However, I need a reply from you that you have been informed.

Unfortunately,

>university wide undergraduate curriculum committee deadlines are such that

a

>response from you prior to spring break would be most appreciated. An
email
>reply would be adequate.
>
>Thanks.
>
>

Return-path: <jsteiner@grove.iup.edu>

Received: from webmail.iup.edu ("port 1288"@tscnt1.cc.iup.edu [144.80.128.83]) by grove.iup.edu (PMDF V5.2-32 #30978) with ESMTP id <01JMK5N65CBS90MWK6@grove.iup.edu>; Thu, 2 Mar 2000 13:50:00 EST

Date: Thu, 02 Mar 2000 13:54:27 -0500

From: jsteiner <jsteiner@grove.iup.edu>

Subject: FN 150 pre-requisite

Sender: jsteiner <jsteiner@grove.iup.edu>

To: jmiller@grove.iup.edu

CC: "Carleen C. Zoni" <cczoni@grove.iup.edu>, "Robert D. Soule" <bobsoule@grove.iup.edu>, jsteiner@grove.iup.edu, mgleason@grove.iup.edu

Message-ID: <01JMK5N65L YY90MWK6@grove.iup.edu>

MIME-version: 1.0

X-Mailer: WebMail (Hydra) SMTP v3.51

Content-type: text/plain; charset="ISO-8859-1"

Content-transfer-encoding: 7bit

X-EXP32-SerialNo: 00002920

I am now writing to you regarding one more curriculum issue. I regret to inform you that the university-wide curriculum committee has rejected our request to delete chemistry as a course pre-requisite from FN 150. It is their opinion, that the chemistry should stand for the time being and that once your department has dealt with this issue with the chemistry department as a deletion from our program we can then revisit this situation.

This now creates two problems for me.

1. In order for our program proposal to move forward, I need to "fix" the current pre-requisite to read "CH 101 or CH 111" in order for this to match the system requirements of banner and address the fact that our majors can select either course for their chemistry requirement. The current pre-requisite reads "CH 102 or concurrently". The second change that appears on the FN 150 syllabus is that "FN 151 is a co-rquisite" meaning that the student must register for both courses at the same time. This is not new either, but again is necessary in order to satisfy banner requirements. Would you please either in a reply or initial a copy of this email (Marilyn has a copy) so that the last of our documentation for our changes can be delivered on Friday. Thanks.

Jmiller
3-3-00