

12-18e. 13-11e.

LSC Use Only Proposal No:	UWUCC Use Only Proposal No: <del>11-1111</del>
LSC Action-Date:	UWUCC Action-Date: <del>post: 3/6/12</del> Senate Action Date:

Curriculum Proposal Cover Sheet - University-Wide Undergraduate Curriculum Committee

Contact Person(s) <b>Yasong Wang</b>	Email Address <b>yswang@iup.edu</b>
Proposing Department/Unit <b>Hospitality Management</b>	Phone <b>724-357-6233</b>

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

1. Course Proposals (check all that apply)

<input type="checkbox"/> New Course	<input type="checkbox"/> Course Prefix Change	<input type="checkbox"/> Course Deletion
<input type="checkbox"/> Course Revision	<input type="checkbox"/> Course Number and/or Title Change	<input checked="" type="checkbox"/> Catalog Description Change

*prerequisite*

Current course prefix, number and full title: HRIM358 Food Service Equipment and Facilities Design

Proposed course prefix, number and full title, if changing: \_\_\_\_\_

2. Liberal Studies Course Designations, as appropriate

This course is also proposed as a Liberal Studies Course (please mark the appropriate categories below)

<input type="checkbox"/> Learning Skills	<input type="checkbox"/> Knowledge Area	<input type="checkbox"/> Global and Multicultural Awareness	<input type="checkbox"/> Writing Across the Curriculum (W Course)
<input type="checkbox"/> Liberal Studies Elective (please mark the designation(s) that applies – must meet at least one)			
<input type="checkbox"/> Global Citizenship	<input type="checkbox"/> Information Literacy	<input type="checkbox"/> Oral Communication	
<input type="checkbox"/> Quantitative Reasoning	<input type="checkbox"/> Scientific Literacy	<input type="checkbox"/> Technological Literacy	

3. Other Designations, as appropriate

<input type="checkbox"/> Honors College Course	<input type="checkbox"/> Other: (e.g. Women's Studies, Pan African)
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4. Program Proposals

<input type="checkbox"/> Catalog Description Change	<input type="checkbox"/> Program Revision	<input type="checkbox"/> Program Title Change	<input type="checkbox"/> New Track
<input type="checkbox"/> New Degree Program	<input type="checkbox"/> New Minor Program	<input type="checkbox"/> Liberal Studies Requirement Changes	<input type="checkbox"/> Other

Current program name: \_\_\_\_\_

Proposed program name, if changing: \_\_\_\_\_

5. Approvals	Signature	Date
Department Curriculum Committee Chair(s)	<i>Yasong Wang</i>	2-7-12
Department Chairperson(s)	<i>[Signature]</i>	2-7-12
College Curriculum Committee Chair	<i>Paul Wachter</i>	2-20-12
College Dean	<i>Andy E. Smith</i>	2/28/12
Director of Liberal Studies (as needed)		
Director of Honors College (as needed)		
Provost (as needed)		
Additional signature (with title) as appropriate		
UWUCC Co-Chairs		

Received  
 FEB 28 2012  
 Liberal Studies

## **Course Revision: HRIM 358 Food Service Equipment and Facilities Design**

### **Part II. Description of the Curriculum Change**

1. **Syllabus of Record.**  
The new syllabus of record for this revised course is attached in Appendix A.
2. **A Summary of the proposed revisions:**  
The course prerequisite is being changed from HRIM313 to no prerequisite required.
3. **Justification/rationale for the revision:**  
Faculty reassessment of this course indicates that the course revision (prerequisites only) is necessary, because this course does not need the prior academic preparation reflected by the formerly required prerequisites.
4. **The old syllabus of record.**  
The old syllabus of record is attached in Appendix B.

## **Appendix A: New Syllabus Record**

### **I. Catalog Description**

HRIM 358 Food Service Equipment and Facilities Design	3 class hours 0 lab hours 3 credits  (3c-01-3cr)
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Examines types and uses of food service production and service equipment with emphasis on incorporation into an effective facilities design. Field trips permit investigation of a variety of unit designs.

### **II. Course Outcomes:**

The student will be able to:

1. Be aware of the impact of a properly (and improperly) designed food service facility.
2. Recognize the importance of selecting energy-efficient equipment to conserve natural resources and budget dollars.
3. Define “planning” as it relates to the design of a commercial or non-commercial food service facility.
4. Recognize symbols used to establish “work flow” patterns and to diagram work centers that utilize those symbols.
5. Identify the components of a “work center” and the interrelationship of “work centers” to “work sections”.
6. Recognize and correctly name all food production and service equipment.
7. Explain the mechanics and functions of all food service and production equipment.
8. Recognize the importance of equipment specifications.
9. Plan and design the production area for a commercial or non-commercial food service facility.

### **III. Course Outline**

- A. Restaurant Atmosphere and Principles of Kitchen Design (6 hours)
  - B. Kitchen Space Allocation 96 hours)
  - C. Gas, steam, and Water (2 hours)
  - D. Environmental Concerns, Safety, and Sanitation (2 hours)
  - E. Buying and Installing Food Service Equipment (3 hours)
  - F. Storage Equipment: Dry and Refrigerated (2 hours)
  - G. Preparation Equipment: Ranges, Ovens, and Fryers (3 hours)
- Exam 1 (1 hour)
- H. Preparation Equipment: Broilers, Griddles, and Tilting Braising Pans (3 hours)
  - I. Steam Cooking Equipment (2 hours)
  - J. Cook-Chill Technology (1 hour)
  - K. Dishwashing and Waste Disposal (2 hours)
  - L. Conferences / Student Presentations (2 hours)
- Exam 2 (1 hour)
- M. Student Presentations (6 hours)
- Final Exam -- During Final Exam Week

### **IV. Evaluation Methods**

The final grade will be determined as follows:

Two Semester Multiple Choice Exams @ 100 points each

One Semester Design Project @ 100 points

Homework Assignments @ 100 points

Attendance and Participation @ 100 points

Presentation @ 100 points

**V. Grading Scale**

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

**VI. Attendance Policy**

Attendance will be taken and will be a determining factor in the students' final earned grade.

**VII. Required Textbook, Supplemental Books and Readings**

Katsigris, C., and Thomas C., Design and Equipment for Restaurants and Foodservice: Wiley & Sons.

**VIII. Special Resource Requirements**

None

**IX. Bibliography**

## Appendix B: Old Syllabus Record

### I. Catalog Description

HRIM 358 Food Service Equipment and Facilities Design      3 class hours  
0 lab hours  
Prerequisites: HRIM 313      3 credits  
  
(3c-0l-3cr)

Examines types and uses of food service production and service equipment with emphasis on incorporation into an effective facilities design. Field trips permit investigation of a variety of unit designs.

### II. Course Outcomes:

The student will be able to:

1. Be aware of the impact of a properly (and improperly) designed food service facility.
2. Recognize the importance of selecting energy-efficient equipment to conserve natural resources and budget dollars.
3. Define "planning" as it relates to the design of a commercial or non-commercial food service facility.
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