

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

UWUCC Use Only
Number: 91-31
Action: _____
Date: _____

CURRICULUM PROPOSAL COVER SHEET
University-Wide Undergraduate Curriculum Committee

I. Title/Author of Change

Course/Program Title: HR 116 Commercial Food Preparation & Service
Suggested 20 Character Course Title: HR 116 Comm'l Fd Prep & Ser
Department: HRIM
Contact Person: RON SIMKINS, DONNA CAUFFIEL

II. If a course, is it being Proposed for:

Course Revision/Approval Only
 Course Revision/Approval and Liberal Studies Approval
 Liberal Studies Approval Only (course previously has been approved by the University Senate)

III. Approvals

[Signature] Department Curriculum Committee
[Signature] Department Chairperson
Mia M. Moore-Arnitage College Curriculum Committee
Harold E. Wingard College Dean *

Director of Liberal Studies
(where applicable)

Provost (where applicable)

*College Dean must consult with Provost before approving curriculum changes. Approval by College Dean indicates that the proposed change is consistent with long range planning documents, that all requests for resources made as part of the proposal can be met, and that the proposal has the support of the university administration.

IV. Timetable

Date Submitted to LSC: _____ Semester to be implemented: _____ Date to be published in Catalog: _____
to UWUCC: _____

Catalog Description

HR 116 Commercial Food Preparation & Service 2C-3L-4sh

An introduction to commercial food preparation, presentation and service. Emphasis is on basic skills, techniques and procedures applicable to various types of commercial food service operations. Presentation and service of the finished product are considered in detail as well as quality control and cost factors.

Prerequisites: HR 101 , BI 232 or concurrently, HRIM majors, chef uniforms.

II. Course Objectives: Upon completion of the course students will:

1. Demonstrate skills in menu planning and recipe selection to meet customer preferences.
2. Understand acceptable methods of handling tools, equipment, and materials used in the preparation and service of selected food products in commercial and non-commercial establishments.
3. Understand the process of standardization and costing selected recipes for a variety of menu items.
4. Understand the process of quality control in commercial food preparation and service.
5. Demonstrate skills in food preparation and service for breakfast, brunch and buffets.

I. Course Outline:

- A. Introduction to Commercial Food Preparation 2 hrs.
 1. History of Food Service
 2. Influence of major technology
 3. Contributions of Escoffier and Careme'
- B. Menu Forms and Functions 4 hrs.
 1. Structure of menus for commercial operations
 2. Types of menus
 3. Menu writing and arrangement
 4. Nutritional considerations
- C. Recipe Production Transitions from Domestic to Commercial Food Service 9 hrs.
 1. Tools and equipment
 2. Table appointment service
 3. Safety and sanitation factors
- D. Recipe Interpretation, Collection and Conversion 9 hrs.
 1. The written recipe
 2. Recipe conversions with different systems of measurement
 3. Basic formulas and problems
 4. Format and structure
 5. Yield cost analysis
 6. Food costs/portion costs

- E. Recipe Selections, Conversions, and preparation for Breakfast 4 hrs.
1. Griddlebreads
 2. Quick breads
 3. Eggs and Yeast breads
 4. Methods of mixing, cooking principles and standards of quality
- F. Recipe Evaluation for plating and service 5 hrs.
1. American Heart Association Guidelines
 2. Low fat/low cholesterol recipe selection
 3. Art of seasoning and flavoring
- G. Cooking Methods and Alternatives 2 hrs.
1. Terminology
 2. Effects of heat on Food
 3. Heat transfer
 4. Cooking time
- H. Recipe Selection, Conversion, and preparation for Brunch 6 hrs.
1. Soups, stocks and sauces
 - a. Methods and principles of cooking
 - b. Standards of quality
 2. Sandwiches and hors d'oeuvres
 - a. Methods and principles of cooking
 - b. Standards of quality
- I. Recipe Selection, Conversion, and preparation for Buffet
1. Vegetable cookery 4 hrs.
 - a. Rules in cookery
 - b. Providing and retaining color, texture, and flavor
 - c. Standards of quality
 - d. Uses in Buffet set-up
 2. Meat, Fish and Poultry 7 hrs.
 - a. Methods and principles of cookery
 - b. Standards of Quality
 - c. Use in buffet set-up
 3. Buffet Arrangement and appearance 5 hrs.
 4. Cold platter arrangement
 5. Hot food arrangement
- J. Garnish and Accompaniment Selections 4 hrs.
1. Types and indications
 2. Importance of appearance
 3. Fundamentals of Plating
 4. Garnishing techniques

- K. Recipe Selection and Labor Distribution 6 hrs.
 - 1. Types of facilities
 - 2. Labor distribution
 - 3. Source of income/budget
 - 4. Staffing and labor costs

- L. Quality Assurance and Quality Control in Food Production 4 hrs.
 - 1. Methods of quality control, types vs. facility
 - 2. Role of external audits
 - a. DER
 - b. Dept of Health
 - c. USDA
 - d. FDA
 - 3. Role of internal audits
 - a. Temperature control
 - b. Performance evaluation
 - c. Mock inspections
 - 1. Traditional
 - 2. HACCP

IV Evaluation

3 exams, combination of objective & essay	200 pts
Labs (10 specified labs at 30 pts each)	300 pts
(Lab evaluation specifics given on page <u>13</u>)	
Project (specifics given on page <u>12</u>)	200 pts.
3 In-class assignments (30, 30 & 40 pts)	100 pts.
(Specifics given on pages <u>5-10</u>)	
Final grade to be calculated based on the total points accumulated during the term, according to the scale below:	
720-800 pts. = A	480-559 = D
640-719 pts. = B	<480 = F
560-639 pts. = C	

V. Text:

Wayne Gisslen, Professional Cooking, 2nd ed. John Wiley and Sons, 1989.

VI. Supplemental materials providing sources of current trend recipes utilized in the Hospitality Industry:

- | | |
|-----------------------|---------------------------|
| Recipe source books : | Magazines: |
| Food For Fifty | Restaurant & Institutions |
| Professional Chef | Food Management |
| Professional Cooking | Gourmet |
| | Bon Appetite |

VII. Special Provisions:

Chef Uniform required, dress code
Adherence to department laboratory procedures

VIII. Bibliography

Bakos, John and Guy Kerrick, Dining In Corporate America: Handbook On NonCommercial Food Service Management, Aspen Publishers, 1989.

Gisslen, Wayne, Professional Cooking, Wiley, 1989.

Haines, Robert G., Food Preparation, American Technical Publishers, Inc., 1988.

Larousse Gastronomique, Crown Publishers, 1988.

Mitzer, David A., Mary Porter and Beth Sonnier, Food Preparation For The Professional, Wiley, 1988.

West, Bessie and LeVelle Wood, Foodservice In Institutions, MacMillen Publishing Co., 1988.

**COMMERCIAL FOOD PREPARATION
WORKSHEET**

1. Make the following conversions in the U.S. system of measurement. (8 pts.)

- 3 1/2 lbs. = _____ ounces
- 6 C. = _____ pints
- 8 1/2 qts. = _____ fl. ounces
- 3/4 C. = _____ tablespoons
- 46 ounces = _____ lbs.
- 2 1/2 gallons = _____ fluid ounces
- 5 lb. 5 ounces 2 = _____
- 10 teaspoons = _____ fluid ounces

2. The following ingredients and quantities are for a Cream of Mushroom Soup recipe that yields 24 portions, 8 oz each. Convert the recipe to the yields indicated. (18 pts.)

	24 Portions, <u>8 oz each</u>	60 Portions, <u>8 oz each</u>	48 Portions, <u>6 oz each</u>
Butter	12 oz	_____	_____
Onion	8 oz	_____	_____
Mushrooms	1 1/2 lb	_____	_____
Flour	9 oz	_____	_____
White stock	4 1/2 qt	_____	_____
Milk	3 pt	_____	_____
Heavy cream	1 1/2 pt	_____	_____
Salt	to taste	_____	_____
White Pepper	to taste	_____	_____

3. Fish has very little connective tissue. How does this affect the ways in which you handle and cook it? (2 pts.)

4. What major precaution must be taken when baking or broiling? (2 pts.)

HR 116 Commercial Food Preparation/Service
STOCKS AND SAUCES

The techniques used in making stocks and sauces are the foundation of the work that is done in the commercial kitchen. Please study and review the material well.

A TERMS (28 pts.)

- _____ 1. A clear, thin liquid flavored by soluble substances extracted from meat, poultry, fish, and their bones, and from vegetables and seasonings.
- _____ 2. A cheesecloth bag containing spices and herbs, used to flavor liquids.
- _____ 3. A flavorful liquid, usually thickened, used to season, flavor, and enhance other foods.
- _____ 4. A stock that is reduced until it coats the back of a spoon.
- _____ 5. The process of boiling or simmering a liquid to evaporate part of the water.
- _____ 6. The uniform mixture of two unmixable substances, usually two liquids.
- _____ 7. A mixture of raw butter and various flavoring ingredients.
- _____ 8. A basic sauce used in the production of other sauces.
- _____ 9. A finished sauce, consisting of one of the basic sauces, plus flavorings and other finishing ingredients.
- _____ 10. A basic sauce consisting of thickened white stock.
- _____ 11. A basic sauce consisting primarily of cooked, thickened milk.
- _____ 12. A mixture of rough-cut or diced vegetables (usually) including onion, celery, and carrot, and sometimes herbs and spices; this mixture is used for flavoring.
- _____ 13. A combination of fresh herbs, tied together, used for flavoring.
- _____ 14. A substance, extracted from connective tissue during stock making, which gives body to stock and to which causes good stock to thicken or solidify when chilled.

- _____ 15. The process of raising a stock pot onto blocks in a cold-water bath, so that the cold water can circulate better and cool the stock more quickly.
- _____ 16. Unthickened juices from a roast, seasoned and served with the roast.
- _____ 17. Terms used on menus to describe meats served with the juices described in No. 16.
- _____ 18. A cooked mixture of equal parts flour and butter, used to thicken liquids.
- _____ 19. An uncooked mixture of equal parts flour and raw butter, used to thicken liquids.
- _____ 20. Brown stock that has been reduced until it is thick enough to coat the back of a spoon.
- _____ 21. Chicken stock that has been reduced until it is thick enough to coat the back of a spoon.
- _____ 22. A mixture of cream and egg yolks, used to thicken and enrich a sauce or soup.
- _____ 23. A mixture of cold water and starch, such as cornstarch, used to thicken a liquid.
- _____ 24. A type of starch, used to thicken liquids, that keeps its binding or thickening power even after having been frozen.
- _____ 25. A term meaning until dry, used in connection with the term defined in No. 5.
- _____ 26. A mixture of equal parts brown sauce and brown stock, reduced by half.
- _____ 27. To swirl a liquid in a pan in order to dissolve cooked particles of food remaining on the bottom.
- _____ 28. To finish a sauce by swirling in a little raw butter until it melts and blends in.
- _____ 29. A sauce made with the juices or drippings of the meat or poultry with which it is served.
- _____ 30. A sauce made by thickening brown stock with cornstarch or similar starch.
- _____ 31. Butter that is heated until it is light brown.
- _____ 32. The term for purified butterfat, which is made by melting raw butter and removing the water and milk solids.

SAUCE FAMILIES I (5 pts.)

Review the composition of the five Leading Sauces, fill in the names of the sauces, the liquid that forms the base of the sauce, and the thickening agent.

LEADING SAUCE	LIQUID	THICKENING AGENT

Recipe Conversion (12 pts.)

Barbecue Sauce

1/2 gal

1 1/2 gal

1 qt.

Tomato puree	1 qt.	_____	_____
Water	1 pt.	_____	_____
Worcester sauce	2/3 cup	_____	_____
Cider vinegar	1/2 cup	_____	_____
Vegetable Oil	1/2 cup	_____	_____
Onion	8 oz.	_____	_____
Garlic	4 tsp.	_____	_____
Sugar	2 oz.	_____	_____
Dry Mustard	1 tbsp.	_____	_____
Chili powder	2 tsp.	_____	_____
Black pepper	1 tsp.	_____	_____
Salt	to taste	_____	_____

Yeast Products, Quick Breads

After reading Chapters 25 and 26 please answer the following questions. This assignment is due on October 12 before Friday lecture begins. (30 pts.)

1 - 13. Fill in each blank with the term that is defined or described.

- _____ 1. The process by which yeast acts on carbohydrates to produce alcohol and carbon dioxide gas.
- _____ 2. The continuation of the yeast action after the dough is shaped into loaves or other products, resulting in increase in volume.
- _____ 3. A dough that is low in fat and sugar.
- _____ 4. A dough that is high in fat, sugar, and sometimes eggs.
- _____ 5. The rapid rising of a yeast dough in the oven due to production and expansion of gases.
- _____ 6. A dough in which fat is incorporated into the dough in many layers by using a folding and rolling procedure.
- _____ 7. A yeast dough mixing method in which all ingredients are combined at once.
- _____ 8. A dough that has fermented too long.
- _____ 9. A dough that has not fermented long enough.
- _____ 10. A method of deflating dough to expel carbon dioxide.
- _____ 11. The process of chaping scaled dough into smooth, round balls.
- _____ 12. A crescent-shaped roll made of a rolled-in dough.
- _____ 13. Crumb topping for pastries, made of flour, butter, and sugar.

14. In the space below write the procedure for mixing yeast doughs by the straight dough method. (3 pts.)

15. In the space below write the procedure for mixing rich yeast doughs by the modified straight dough method. (3 pts.)

16. In the space below, write the procedure for mixing yeast doughs by the sponge method. (3 pts.)

17 - 20. Fill in each blank with the term that is defined or described.
(4 pts.)

_____ 17. The development of elongated holes inside muffin products.

_____ 18. A batter that is liquid enough to be poured.

_____ 19. A batter that is too thick to be poured but will drop from a spoon in lumps.

_____ 20. A baked product made of a thin batter, leavened only by steam, and characterized by very large holes on the inside.

21. In the space below write the procedure for mixing doughs by the biscuit method. (2 pts.)

22. In the space below, write the procedures for mixing batters by the muffin method. (2 pts.)

HR 116 Commercial Foods Project

Choose from one of the following types of restaurants/institutions and prepare a report including a detailed description of the five major categories listed below. Each group will be expected to give a brief synopsis of your report near the end of the semester. (2 people in each group)

Facilities to select from:

Restaurant
Hospital/Nursing Home/Institution
Hotel/Resort
School District/College Food Service
Country Club

1. Basic Description

Briefly describe type of institution, capacity, type of clientele, location, etc. Explain why/how these effect the type of menu, purchasing procedures, etc. Include major source of income (government funded, privately owned, patrons, etc.).

2. Type of Menu

(cycle, static, a la carte)

- 1) Write a sample of your menu. 2 day menu minimum if cycle is chosen. 3 meal menu if restaurant is selected. Keep in mind balance, texture, color, etc.
- 2) Elaborate and give example of 2 recipes and methods of preparation used for menu items. (Do employees use books, standard recipes, etc.)

3. Equipment Needed for Menu Preparation

Describe equipment - size, type and reason why specific type is needed. Include any special types of equipment needed for service and equipment needed for the 2 recipes.

4. Purchasing Procedures

Describe types of food purchased and why (preportioned, frozen, fresh) for your 2 recipes.
How often you purchase.

5. Quality Assurance

List at least three quality control methods you could/would use in the institution selected. Describe and explain how each would work as a quality control measure. You should attach examples of measuring devices, i.e., check lists.

This assignment is worth 200 points. The following is a breakdown of grading criteria.

Completeness/accuracy	- 125 pts.
Creativity and originality	- 15 pts.
Example used	- 25 pts.
Neatness - punctuation, spelling	- 15 pts.
Oral presentation	- 20 pts.
	<u>200 pts. Total</u>

**HR 116 COMMERCIAL FOOD PREPARATION & SERVICE
LABORATORY PERFORMANCE CHECKLIST**

LAB 1, 2 = Introduction/Demonstration
LAB 14 = Clean-up

Standard	LAB 3	LAB 4	LAB 5	LAB 6	LAB 7	LAB 8	LAB 9	LAB 10	LAB 12	LAB 13
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Appearance

Preparation

Team Work/
Effort

Time Management

Clean-up

- Range
- Oven
- Sink
- Inventory
- Cupboards

Lab Assignments

 Appearance (5 pts.): clean uniform, hair restraint, appropriate shoes, personal hygiene
 Preparation (5 pts.): ready to begin assigned project, participates in discussion
 Team Work/Effort (5 pts.): works with lab partner in pre-prep, prep, serving, and clean-up
 Time Management (5 pts.): able to complete project within specified time period
 Clean-up (5 pts.): kitchen is left as clean as when you started
 Lab Assignments (5 pts.): completion of the lab sheet

Addendum I

IUP DEPARTMENT OF HRIM
FOOD PREPARATION LABORATORIES PROFESSIONAL DRESS CODE

General: All students are expected to be clean and neat. No excess jewelry on hands, arms and ears. Rings, bracelets, etc., are easily caught in mixers and on ranges causing injury. Post-type earrings and wedding bands are the only jewelry permitted to be worn during food preparation. No nail polish worn or chewing gum during food preparation.

Sandals and sneakers are not acceptable, neither are painters' pants or overalls. (No exceptions, please!)

FEMALES: White chef's uniform including chef's hat. Black professional shoes. All hair neatly tucked under hair net.

MALES: White chef's uniform including chef's hat. Black professional shoes. Collar length hair must be neatly tucked under a hair net. Men will be clean shaven, however, a neatly trimmed mustache is acceptable.

NOTE: Personal neatness is part of your evaluation. Uniforms are available through IUP Bookstore. Order forms are available through your laboratory professor.

HR 116 Commercial Food Preparation and Service
Tentative Block Plan

<u>Dates</u>	<u>Lecture Content</u>	<u>Dates</u>	<u>Lab Content</u>
1	Chapt. 1, 2 and 3 Introduction to Commercial Food Preparation Sanitation	1	Introduction to Laboratory Procedures Sanitation Procedures
2	Chapt. 5 and 6 Menu Forms and Functions	2	Table Appointment/Service Tools, Equipment, Knives
3	Chapt. 4 and 7 Recipe Production Transi- tions from Domestic to Commercial Food Service (Speaker)	3	Prepreparation Techniques
4	Chapt. 18 and 21 Recipe Interpretation Col- lection and Conversion	4	Equipment Selection for Breakfast, Brunch and Buffet Preparation
Exam #1 covers material presented in class.			
5	Chapt. 25 and 26 Recipe Selections and Con- version for Breakfast Preparation	5	Breakfast Preparation; Principles and Ingredients
6	Chapt. 24 Recipe Production and Assembling	6	Bakeshop Production; Basic Principles and Ingredients
7	Chapt. 8, 12, and 13 Recipe Selection and Substi- tutions to meet Guidelines of the American Heart Association	7	Soups, Stocks and Sauces
8	Chapt. 17 and 16 Cooking Methods and Alternatives	8	Chapt. 20 Sandwiches and Hors d'oeuvres; Techniques used in commercial low-fat cooking
Exam #2			
9	Chapt. 10 and 11 Recipe Selection and Con- version for Brunch Preparation	9	Meats and Poultry

10	Chapt. 16 Recipe Selection and Labor Distribution Class reports/speaker	10	Chapt. 30 Brunch Preparation and Recipe selection; Prepara- tion techniques of fish/ seafood
11	Chapt. 27 and 29 Recipe Selection and Conver- sion for Buffet Preparation Class reports	11	Make Up Project time
12	Chapt. 22 Garnish and Accompaniment Selections; Class reports	12	Buffet Preparation Garnishing techniques
13	Chapt. 23 Variety and Balance in Recipe Selection; Food Cost Control; Class reports	13	Preparation and presenta- tion of buffet
14	Quality Assurance and Quality Control in Food Production	14	Clean Up

Exam #3

Course Analysis Questionnaire

Section A: Details of the Course

A1 What academic need does this course fulfill? How does this course fit into the programs of the department? For what clientele is the course designed?

This course is designed to provide basic knowledge of commercial food preparation and service that will develop a foundation for HR 313 Food Service Systems I and HR 413 Food Service Systems II which are required of all HRIM students.

This course will be required of all students enrolled in the HRIM Department. This course is not proposed to be included in the Liberal Studies course list.

A2 Does this course require changes in content of existing courses?

No. This course provides the competencies needed to perform at a higher level in the above mentioned courses.

A3 Does this course follow the traditional type of offering by the department or is it a novel approach?

This course follows the traditional approach of lecture and laboratory experience.

A4 Has this course been offered at IUP on a trial basis?

Yes. This course has been offered three semesters, Spring 1989/90, Fall 1990/91, and Spring 1990/91 as a Special Topics course, HR 481 Commercial Food Preparation.

Spring 89/90	48 students
Fall 90/91	48 students
Spring 90/91	45 students

A5 Is this course a dual level course?

No.

A6 Is this course designed to be taken for variable credit?

No

A7 Do other higher education institutions currently offer this course?

Yes.

Kansas State University

HRIMD 320 Commercial Food Preparation and Service 4cr.
Principles of food preparation; presentation and service in commercial operations, tableside cookery, cooking to order, buffets, banquets; customer relations and teamwork. Pr. HRIMD 120 Intro to HRM.

Cornell University

H Adm 236 Culinary Theory and Practice 4 credits
This course is designed to introduce the student to food and beverage operations through three major components: fundamental food composition and properties, food products and preparation, and food safety and sanitation. Students will prepare recipes, menus and production schedules. Students will develop the ability to recognize properly prepared foods, develop an awareness of potential production problems and how to troubleshoot them. Pr H Adm 136 Fd & Bev Mgt or permission of instructor.

Florida International University

FSS 3221 Introductory Commercial Food Service Production 3 credits
Provides an introduction to commercial food preparation, nutrition, standard product identification, storage, and supervisory techniques in the area of food preparation. Course includes classroom instruction, demonstrations, and actual cooking experience.

A8 Is the content, or are the skills, of the proposed course, recommended or required by a professional society, accrediting authority, law or other external agency?

The competencies learned in this course are recommended by CHRIE (Council of Hotel, Restaurant, and Institutional Educators), the accrediting agency for HRIM.

Curriculum is to be designed to provide the students with a common body of knowledge in hospitality administration. The following is one of the CHRIE competencies:

The student is to have a knowledge and understanding of general principles and specific applications in area such as: the operations relative to the provision of hospitality goods and/or services, including food service management and/or lodging management.

The department will be submitting the self-study to CHRIE in 1991. The program is scheduled for accreditation review in 1992.

Section B: Interdisciplinary Implications

B1 Will this course be taught by one instructor or will there be team teaching?

This course will be taught by one faculty member. Should there be a need to increase the number of laboratory sections, another faculty member may have this included as part of their work load. The lecture will be one section.

B2 Are additional or corollary courses needed with this course, not or later? If so, explain.

No additional or corollary courses are needed.

B3 What is the relationship between the content of this course and the content of courses offered by other departments?

None

Prior to offering HR 481 Special Topics: Commercial Food Preparation, HRIM students were enrolled in the course FN 150 Foods with a prerequisite of CH 102 or taken concurrently. While FN 150 is a valuable course for the Dietetics and Food & Nutrition Science majors, this course, HR 116 Introduction to Commercial Food Preparation & Service provides more basic food service skills required by the hospitality industry.

The Food and Nutrition Department has reviewed this proposal and the letter of support is attached.

B4 Will seats in this course be made available to students in the School of Continuing Education?

Yes, if planning to enroll in HRIM.

Section C: Implementation

C1 What resources will be needed to teach this course and how adequate are the current resources?

- a. Faculty: Adequate. Currently within faculty load.
- b. Space: Adequate. Currently using available lab
- c. Equipment: Adequate. Labs fully equipped.
- d. Laboratory Supplies and other Consumable Goods: Adequate. Funding within the department budget.
- e. Laboratory Materials: Adequate .
- f. Travel Funds: N/A

C2 Are any of the resources for this course funded by a grant?

No.

C3 How frequently do you expect this course to be offered?

Every semester

C4 How many sections of this course do you anticipate offering in any semester?

One section of lecture for 2 hours and 2-3 sections of laboratory for 3 hours each.

C5 How many students do you plan to accommodate in a section of this course? Is this planned number limited by the availability of any resources?

Each lab section will accommodate 24 students based on the number of kitchen units and available equipment. Lecture portion will accommodate all lab enrollees.

C6 Does any professional society recommend enrollment limits or parameters for a course of this nature?

None

C7 Will this course be a curriculum requirement? If so, how will it affect the number of free electives available to majors?

This course will be a requirement for all majors in the HRIM curriculum. This does not change the number of free electives available for the majors since it is replacing a four credit course.

Prior to offering HR 481 Special Topics: Commercial Food Preparation, HRIM students were enrolled in the course FN 150 Foods with a prerequisite of CH 102 or taken concurrently. The course FN 150 Foods is a valuable course for the Dietetics and Food & Nutrition Science majors, however, the HR 116 Introduction to Commercial Food Preparation and Service course provides more basic food preparation skills which is required in the hospitality field.

Section D: Miscellaneous

May 6, 1991

To: HRIM Department

From: Department of Food and Nutrition
Joanne B. Steiner, Chairperson

Re: HR 116 Commercial Food Preparation Proposal

The Food and Nutrition Faculty support the concept of a Commercial Food Preparation course that features commercial food preparation skills utilizing large scale, institutional equipment. The proposed course does not appear to duplicate the current FN 150 Foods which is built upon the principles and theory of food preparation based on food composition. FN 150 is taught in a laboratory designed for small scale food preparation and is the course which meets the academic requirements for the food service management component in the dietetics curriculum.

Based on the FN faculty knowledge of food service management and IUP curriculum requirements, the faculty have identified several points that the HRIM department may wish to consider before they forward the course to the University Wide Curriculum Committee. These include:

1. Because there is no overall curriculum package, where does this course fit into the curriculum considering the fact that BI 232 Fundamentals of Microbiology is a pre-requisite?
2. The request for four credit hours does not appear to be correct based on traditional lecture and laboratory class hours.
3. The progress/worksheets submitted with the course proposal are very specific. Should they not be more generic in design to allow for later flexibility of projects.

The primary concern of this department is the response to Section C.1.b. of the course analysis questionnaire. During the trial offerings of this class, the HRIM department has used the FN foods laboratory (Ackerman 5) which is neither designed for commercial food preparation and service nor equipped with commercial equipment. This facility does not support the teaching of the course as presented in this proposal.

We support the course if it is taught in a commercial food preparation laboratory.