

1. Name of the person or organization: _____

2. Address: _____

3. City: _____ State: _____ Zip: _____

4. Telephone: _____

5. Date: _____

6. Signature: _____

7. Title: _____

8. Organization: _____

9. Comments: _____

10. Date: _____

11. Signature: _____

12. Title: _____

Summary of Course Amnesty Proposals:

Types of changes:

1. More concise course descriptions which better reflect content, which has "drifted" since the original course proposal.
2. Title change to reflect current professional language.
3. Prerequisite changes to better sequence course content.
4. Addition of "C or better" policy for prerequisites to ensure adequate preparation for major courses.

FDNT 150

Add FDNT 151 as prerequisite, with C or better

FDNT 151

Delete FDNT 150 as co-requisite

FDNT 213

Delete reference to FDNT 212 in course description: add C or better to prerequisite FDNT

212

FDNT 364

More accurate description of content; change prerequisite FDNT 212 to C or better in FDNT 213

FDNT 355

More accurate description of content, removal of fall only designation; change in title reflecting current professional language add C or better to prerequisite FDNT 213

SYLLABUS OF RECORD

I. Catalog Description

EDNT 150 Foods

0 class hours

Prerequisites: Grade of C or higher in FDNT 151, and
CHEM 101 or CHEM 111

3 lab hours
1 credit
(0c-3l-1cr)

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

II. Course Outcomes

Students will:

- Describe the gross chemical composition (with respect to proteins, fats, carbohydrates, vitamins, minerals, and water) of foods and food systems.
- Explain the relationship between the chemical and physical properties of proteins, fats,

carbohydrates, vitamins, minerals, and water in food composition and food systems.

- K. Poultry (1.5 hours)
- L. Fish and Shellfish (1 hour)
- M. Eggs (2 hours)
- N. Milk and Milk Products (2 hours)
- O. Vegetables (1 hour)
- P. Fruits (1 hour)
- Q. Salads and Gelatin (1 hour)
- R. Sweeteners and Confections (2 hours)
- S. Frozen Desserts (1 hour)
- T. Cereal Grains and Pasta (1 hour)
- U. Starches and Sauces (2 hours)
- V. Batters and Doughs (1 hour)
- W. Quick Breads and Yeast Breads (1 hour)

~~Y. Cakes, Gelatin, and Pastries (1 hour)~~

- Y. Food Preservation (1 hour)
- Z. Organic Farming and Biotechnology (2 hours)

AA. Meal Management (2 hours)