

LSC Use Only
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Number: 17

Approval
7/26/91

CURRICULUM PROPOSAL COVER SHEET
University-Wide Undergraduate Curriculum Committee

I. Title/Author of Change

Course/Program Title: FN 150 Foods Lecture

Suggested 20 Character Course Title: Foods Lecture

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Action: _____

Date: _____

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Action: _____

Date: _____

CURRICULUM PROPOSAL COVER SHEET
University-Wide Undergraduate Curriculum Committee

I. Title/Author of Change

Course/Program Title: FN 151 Foods Laboratory

Part II. Description of Curriculum Change

To separate the current FN 150 Foods, 3c-31-4sh into two courses; FN 150 3c-01-3sh and FN 151 0c-31-1sh. No other content change is requested.

1. Catalog Descriptions

FN 150 Foods Lecture

3 credits
3 lecture hours
0 lab hours

2. Proposed Change

Old Title and Number:

[Redacted]

[Redacted]

[Redacted]

[Redacted]

[Redacted]

[Redacted]

[Redacted]

[Redacted]

[Redacted]

[Redacted]

OLD SYLLABUS

Course Outline

I. FN 150; Foods; 4 s.h.; 3 laboratory hours

II. Catalog Description

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 and HE Majors Only. Evening Exams. 3c.31.4s.h.

III. Course Objectives

The student will

- A. understand the chemical and physical properties of proteins, fats and carbohydrates in food systems.
- B. learn preparation procedures and appropriate equipment usage for different food products.
- C. evaluate the effect of various preparation techniques on

Week Five: Eggs (2) Lipids (1)	Milk and Cheese
Week Six: Milk and Milk Products (2) Lipids (1)	Meats
Week Seven: Red Meats (3)	Poultry and Seafood
Week Eight: Poultry and Seafood (2) Costing/Project (1)	Cereals and Starches
Week Nine: Cereals and Starches (2) Meal Planning Project (1)	Quick Breads and Pastry
Week Ten: Quick Breads and Pastry (2) Meal Planning (1)	Yeast Bread
Week Eleven: Yeast Breads (1) Meal Service, Table Setting (1) Labeling and Regulations(1)	Cakes and Beverages
Week Twelve: Cakes (1) Beverages (1) Food Legislation (1)	Crystallization
Week Thirteen: Crystallization (2) Food Additives (1)	Food Preservation
Week Fourteen: Food Preservation (2) Food Additives (1)	Meal Planning Practical

Laboratory Clean-up during Finals week.

V. Evaluation of Student Performance

- A. Grades will be assigned as follows:
 - Four evening exams on lecture and laboratory material and final exam. 65%
 - 20%

- B. There will be four exams and a final examination that comprise 65% of the final grade. The final examination mandatory and comprehensive.
- C. Laboratory performance will comprise 30% of the grade.
Criteria to follow:

Course Outline

FN 150 Foods

Lecture

Dr. Mia M. Moore-Armitage

Office: 207 Ackerman Hall

Messages: Food and Nutrition Office

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.31.-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.

Week Seven: 10/17-23
Poultry and Fish
Lipids

Chap. 16
Chap. 13

Week Eight: 10/24-30
Cereals
Starches

Chap. 22
Chap. 10

Week Nine: 10/31-11/6

Week Ten: 11/7-13

C. There are weakly defining criteria.

L

TEST DATES - FALL 1990

<u>QUIZZES</u>	<u>DATES</u>	<u>CHAPTERS</u>
1	9/13/90	1, 5, 6, 7, 8
2	9/20/90	3, 4, 11, 12, 14
3	10/4/90	17, 18
4	10/11/90	15, 16
5	10/18/90	10, 13, 22
6	11/1/90	23
7	11/8/90	24, 25, 27
8	11/28/90	20, 21, 26, 28
9	12/6/90	2, 4
10	12/13/90	9, 29, 30

<u>EXAMS</u>	<u>DATES</u>	<u>CHAPTERS</u>
1	9/25/90	1, 3, 4, 5, 6, 8, 11, 12, 14
2	10/24/90	15, 16, 17, 18
3	11/14/90	10, 13, 22, 23, 24, 25, 27
4	12/13/90	9, 29, 30

Course Outline
for
FN 151 Foods Laboratory
Fall 1990

Dr. Mia M. Moore-Armitage
Office: 207 Ackerman Hall
Messages: Food and Nutrition Office
114 Ackerman Hall

Phone: (office) 357-3283
(messages) 357-4440

I. FN 151 Foods Laboratory

Application of basic principles of food preparation.
FN 150 or concurrently; FN or HE majors only. Evening exams. 0c-11-
1s.h.

12/12, 14 Lab Practical

Final Exam Week Written Final Exam - 1 hour
 MANDATORY LAB CLEAN-UP - 1 hour

V. Evaluation of Student Performance (Laboratory)

A. Grades will be assigned as follows:

	Points
- Lab #1	20
- Lab #2 - 12 (except Computer Exercise)	660
- Menu Costing	80
- Practical Examination	100

"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 laboratory that the student is ill, NO CREDIT will be given for the laboratory. If the instructor is notified, using the correct procedure, the student is allowed to turn in the pre-lab for grading and their grade will be calculated on the basis of those labs attended.

NO LABS WILL BE MADE UP BY THE PREPARATION OF PRODUCTS.

YOU MUST TAKE THE LAB ON THE DAY FOR WHICH YOU ARE SCHEDULED. THE ONLY EXCEPTIONS ARE AT THE DISCRETION OF THE INSTRUCTOR AND WILL NOT

Indiana University of Pennsylvania

Approved
4/11
2/26/77

February 20 1977

Dear Mr. [Name obscured]:

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University Wide

[Text obscured]

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Indiana University of Pennsylvania
Department of Food and Nutrition

February 14, 1991

Subject: FN 150

To: Gary Buterbaugh, Chairperson
Senate B2 Undergraduate Curriculum Committee

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

It has come to my attention that our request to number
the laboratory component of Foods as FN 151 is going to
create serious workload difficulties. Is it possible