CREDIT HOURS: 1.00

CONTACT HOURS: 60.00

COURSE DESCRIPTION:
Principles of Food Preparation Laboratory offers each student the opportunity to explore the chemical and biological properties of foods as a result of changes in temperature, cooking preparation, medium and time, as well as other factors. The observations and participation in experiments are coordinated with principles taught in FSM 140. An emphasis is placed on problem identification and problem solving from the perspective of the food service manager. Lab meets three hours weekly

PREREQUISITES: NONE

COREQUISITES: FSM 140

EXPECTED COMPETENCIES:
Upon successful completion of this course, the student will:
1. Demonstrate their knowledge of the principles of volume food preparation by utilizing techniques that are efficient, conserve nutrients and produce palatable and visually aesthetic food products
2. Demonstrate their knowledge of the proper use of kitchen equipment and utensils
3. Practice acceptable oral and written communication in the lab setting
4. Demonstrate a professional attitude of cooperation in-group activities
5. Practice time management and organization skills to complete lab activities
6. Perform self assessment and participate in professional development
7. Use current technologies for information and communication activities
8. Participate in applied sensory evaluation of food and nutrition products
9. Practice safety and sanitation standards

ASSESSMENT METHODS:
Student performance may be assessed by examination, quizzes, case studies, oral conversation, group discussion, oral presentations. The instructor reserves the option to employ one or more of these assessment methods during the course.

GRADING SCALE:
90%-100% = A
80%-89.9% = B
70%-79.9% = C
60%-69.9% = D
<60% = E