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Ohio Articulation Number (OAN)
Course Submission Form
2005-2006

College/University Owens Community College

Course(s) Submitted(Title & Course #) Food Principles and Production – DTT 130 for

Ohio Articulation Number OHL 017

Date 2/1/2006 Course 1 of a 1 Course OAN mapping.

Name and title of individual submitting on behalf of the college/university

Name Bruce Busby Title Associate Vice President, Academic Services

Address P.O. 10,000
Toledo, OH 43699-1947

E-mail Bruce_Busby@Owens.edu

Phone 567-661-7567

Fax 567-661-7366

Credit Hours 3 qtr sem 3
Lecture Hours 2
Laboratory Hours 3 (if applicable)
Pre-Requisites(s) Course work (if applicable)

Placement Score (if applicable)
(Name of test)
(Domain) (Score)

Catalog/Course Description (Includes Course Title and Course #)

FOOD PRINCIPLES AND PRODUCTION – DTT 130
Introduces the scientific principles involved in food preparation including ingredient function, food composition, terminology, production techniques and product evaluation. Quantity food production techniques and principles

are introduced. Learns to operate, clean, and describe preventive maintenance of commercial foodservice equipment. Explores kitchen design and equipment selection.

Texts/Outside Readings/Ancillary Materials

Brown, A., Understanding Food Principles and Preparation. 2nd ed, Wadsworth/Thomson Learning, 2004.

Gilroy, M., Laboratory Manual for Food Principles and Production, 2004.

Molt, M., Food for Fifty, 12th ed, Pearson/Prentice Hall, 2006.

Diet Analysis Plus, 7.0. Wadsworth/Thomson Learning, 2006.

Course Objectives and/or Plan of Work

Upon completion of food Principles and Production, the student will:

1. Use the correct food preparation weight and measures, both American and metric.
2. Define food preparation terminology and use it correctly.
3. Demonstrate working knowledge of basic food preparation techniques.
4. Demonstrate an understanding of basic ingredient functions.
5. Develop proficiency in the use of quantity foodservice preparation equipment.
6. Evaluate food products against established standards of quality.
7. Use a computer software program for nutrient analysis and the internet as a source of recipes, food production equipment, and food preparation information.

Description of Assessment and/or Evaluation of Student Learning

Tests – three @ 50 points each
Lab worksheets – sixteen @ 20 points each
Special Project – 50 points
Final – 70 points

A= 542-590; B=489-541; C= 436-488; D= 383-435; F= 383 and below

The Competency Manual of Clinical Skills for Dietetic Technicians (COMACS-DT) includes objectives and skills necessary to meet the 44 competencies defined by the American Dietetic Association. Documentation of skill acquisition will be completed by the instructor on the COMACS pages listed in the lab manual.

Foundation Knowledge and Skills

- Written communication
- Document appropriately a variety of activities
- Applied concepts of chemistry
- Applied concepts of microbiology
- Apply microbiological and chemical considerations to recipe development
- Public policy issues
- Sociocultural and ethnic food consumption issues and trends

- Food technology issues
- Environmental issues related to food
- Promotion of pleasurable eating
- Food and nutrition laws/regulations/policies
- Basic concepts and techniques of food preparation
- Applied sensory evaluation of food
- Food delivery systems
- Calculate and analyze nutrient composition of food
- Determine recipe/formula proportions and modifications for volume food production
- Apply functions of ingredients in food preparation
- Demonstrate basic food preparation and presentation skills
- Develop a personal portfolio

Core Competencies:
DT6. Use current technologies for information and communication activities
DT20. Participate in facility management, including equipment selection and design/redesign of work units
DT22. Supervise production of food that meets nutrition guidelines, cost parameters, and consumer acceptance
DT23. Develop and/or modify recipes/formulas

Master Syllabi and Working Syllabi (if both are used)

SYLLABUS FOR FALL SEMESTER 2005

COURSE NAME:	**Food Principles and Production**
COURSE NUMBER:	**DTT 130-002**
CREDIT HOURS:	**3 (2 lecture, 3 lab)**
COREQUISITE:	**DTT 102, DTT 191**
INSTRUCTOR:	**Marilyn Gilroy RD, L.D.**
OFFICE:	**Health Technology 408**
OFFICE HOURS:	**Thursdays: 10:00 AM – 11 AM** **Tuesdays: 10:30 – 11:30 AM** **or by individual appointment**
HOME PHONE:	**(419) 826-7432**
CELL PHONE:	**(419) 340-2572**
HOME E-MAIL:	**jgilroy@toast.net**

REQUIRED REFERENCE:

Brown, A., Understanding Food Principles and Preparation, Wadsworth/Thomson Learning, 2000.

Laboratory Manual, 2004

Diet Analysis Plus, Wadsworth/Thomson Learning.2000.

ADDITIONAL MATERIALS NEEDED:

3-inch notebook
Food Thermometer
Dietetic Technology Apron

LABORATORY FACILITIES:

The laboratory session is at Bowling Green State University, Bowling Green, Ohio until November 8th. The last four laboratory classes are scheduled for the Culinary Arts Laboratory in College Hall on Main Campus.

OVERVIEW OF COURSE:

This course introduces the scientific principles involved in food preparation including ingredient function, food composition, terminology, production techniques and product evaluation. Quantity food production techniques and principles are introduced. Learns to operate, clean, and describe preventive maintenance of commercial foodservice equipment. Explores kitchen design and equipment selection.

COURSE GOALS:

Upon completion of Food Principles and Production, the student will:

1. Use the correct food preparation weight and measures, both American and metric.

2. Define food preparation terminology and use it correctly.

3. Demonstrate working knowledge of basic food preparation techniques.

4. Demonstrate an understanding of basic ingredient functions.

5. Develop proficiency in the use of quantity foodservice preparation equipment.

6. Evaluate food products against established standards of quality.

7. Use a computer software program for nutrient analysis and the internet as a source of recipes, food production equipment, and food preparation information.

TEACHING METHODS:

The classroom lecture includes instructor lectures, class discussion and student presentations. The laboratory requires the students to apply the information

obtained through the classroom and readings.

GRADING SYSTEM:

542-590 points	(92-100%)	**A**
489-541 points	(83-91%)	**B**
436-488 points	(74-82%)	**C**
383-435 points	(65-73%)	**D**
less than 383 points	(0-64%)	**F**

NOTE: Failure to receive a grade of "C" or higher in ANY Dietetic Course (DTT) either didactic or clinical, will cause the student to be removed from the program.

COURSE FINAL GRADE:

Tests--3 @ 50 points each	150 points
Lab Worksheets--16 @ 20 points each	320 points
Special Project	50 points
Final	70 points
Total Points	**590 points**

DTT 130: Food Preparation and Production

STUDENT GRADE SHEET

Name: _____-

Test, Labs, Special Project	**Possible Points**	**Earned Points**
Test 1	40	_____
Test 2	40	_____
Test 3	40	_____
Special Project	50	_____
Lab 1	20	_____
Lab 2	20	_____
Lab 3	20	_____
Lab 4	20	_____
Lab 5	20	_____

Lab 6	20	_____
Lab 7	20	_____
Lab 8	20	_____
Lab 9	20	_____
Lab 10	20	_____
Lab 11	20	_____
Lab 12	20	_____
Lab 13	20	_____
Lab 14	20	_____
Lab 15	20	_____
Lab 16	20	_____
Final	70	_____
Total Points	**590**	_____

POLICY ON CHEATING AND PLAGIARISM:

The policy regarding cheating and plagiarism as listed in the College Catalog will be enforced in this course. It is the student's responsibility to become familiar with the contents.

GUIDELINES FOR PROFESSIONAL APPEARANCE:

The guidelines used for clinical professional appearance are used in this course.
Please refer to the Student Handbook.

Aprons, which are available for purchase in the Campus Bookstore, **are required** for laboratories.

Hair coverings and gloves are available to students in the laboratory and must be worn.

ATTENDANCE:

Classroom

Attendance and timeliness are expected for this class. Students are to communicate anticipated absences in advance in keeping with professional behavior by calling the course instructor prior to class.

An absence is defined as not attending any of the scheduled class time for the day or leaving early from lecture or laboratory. Tardiness is defined as arriving more than 10 minutes late for the scheduled class time or laboratory session.

Students are allowed one (1) occurrence of an excused absence or tardiness,

with no point reduction. Students are responsible for missed assignments. For inclement weather, refer to the College Catalogue for the classroom. For laboratory, please listen to the school closures. If Bowling Green State University is closed due to weather, laboratory is cancelled.

Absences and tardiness beyond one (1) occurrence will result in ***a reduction of 1%*** of the final grade for **each** occurrence.

Laboratory

You are required to attend and be punctual for all scheduled labs and the designated assignments. The instructor will maintain an attendance record. Failure to be ready for a site assignment at the starting time and/or failure to follow correct procedures for absence or tardiness will result in the completion of a Corrective Action Form for the first offense.

A second offense of the above will result in a completion of a Disciplinary Action Report for a Group II offense.

If you are unable to attend or will be late for lab, notification **MUS**T be made to your instructor at least ½ hour **PRIOR** to the scheduled lab time. A no call/no show to a scheduled lab will result in the completion of a Disciplinary Action Report for a Group II offense.

COURSE REQUIREMENTS:

1. Required textbook readings are assigned to support the lecture and laboratory material. Lecture material, laboratory assignments, and readings are used on the quizzes and tests.

2. Laboratory worksheets are due at the beginning of lecture the week after the laboratory session. No laboratory worksheets are accepted once class begins. If a lab is missed, or the worksheet is turned in late, ***no points*** are given for that lab.

3. The special project is due as assigned. The class presentation schedule is determined during the first three weeks of class.

4. All tests are to be taken on their assigned dates. If a student misses a test, **it is the responsibility of the student** to contact the instructor to arrange for a makeup test in the Testing Center. The student is expected to makeup the

test within seven days or by the next class.. The make up test most likely will be an essay test.

5. Failure to complete the special project will result in course failure.

6. If documentation in the COMACS is incomplete at the end of the semester, the student will receive an incomplete grade. The grade will be changed to a letter grade once the COMACS documentation is complete.

TENTATIVE COURSE CALENDAR

DATE	CLASSROOM	LABORATORY	ASSIGNMENT
August 23 *Lab @ BGSU*	Food Preparation Basics Sweeteners Fats and Oils	Lab Basics	Chapter 5 Chapter 9 Chapter 10
August 30 *Lab @ BGSU*	Milk and Dairy	Milk and Cheese	Chapter 11 Chapter 12
September 6 *Lab @ BGSU*	Eggs	Eggs and Egg products	Chapter 13
September 13 *Lab @ BGHS*	**Test 1** Meats	Meats Plant Proteins	**Chapters 5, 9, 10, 11, 12, 13** Chapter 14
September 20 *Lab @ BGSU*	Poultry, Fish and Seafood	Poultry Fish and Seafood	Chapter 15 Chapter 16
September 27 *Lab @ BGSU*	Vegetables	Vegetables	Chapter 17
October 4 *Lab @ BGSU*	Fruits	Fruits	Chapter 18
October 11 *Lab @ BGSU*	Soups, Salads Starches and Sauces	Soups and Salads Sauces and Pastas	Chapter 19 Chapter 20
October 18 *Lab @ BGSU*	**Test 2** Starches and Sauces, cont. Cereal and Pastas	Starch and Cereal Cookery	**Chapters 5, 14, 15, 16, 17, 18, 19,** Chapter 20 Chapter 21
October 25 *Lab @ BGSU*	Flour and Flour Mixtures Quick Breads Yeast Breads	Quick Breads Yeast Breads	Chapter 22 Chapter 23 Chapter 24
November 1 *Lab @ BGSU*	Cakes and Cookies	Cakes and Cookies	Chapter 25
November 8 *Lab @ BGSU*	Pies and Pastries	Pies and Pastries	Chapter 26
November 15 *Lab @ Culinary Arts Lab*	Foodservice Equipment: Quantity Recipes	Use of mixer, meat slicer, scales, ovens, steam jacketed kettle, tilting fry pan	
November 22 *Lab @ Culinary*	**Test 3** Foodservice Equipment:	Use of mixer, meat slicer,	**Chapters 5, 20, 21, 22, 23, 24, 25, 26**

November 29 *Lab @ Culinary Arts Lab*	Foodservice Equipment: Quantity Recipes	Use of mixer, meat slicer, scales, ovens, steam jacketed kettle, titling fry pan	
December 6 *Lab @ Culinary Arts Lab*	Student Projects presented	Planned meal using mixer, meat slicer, ovens, steam jacketed kettle, tilting fry pan	
	Final Exam		**Comprehensive**

Additional Documentation

OBR Use	Action
Approved	
Additional Information Requested	
Rejected	
Date	

Ohio Articulation Number Form Directions

This form is used to submit your course information to the Ohio Board of Regents, for all courses that make up OAN requirements. This document is a form, so the only fields that need to be filled in can be. When you open this, make sure the top of the screen, where the name of the document is displayed, says "Document1" or something similar to that. When you open this form from a location other than inside of word, it creates a blank template to fill in. Please fill it in with the appropriate course information from your institution. All of the fields in this document are expandable, and will grow to fit as much data in them as you need. Note that these fields are implemented as MS Word tables. Keep that in mind as you are copying and pasting between your syllabi and this form.

Once you are done entering your course information, you need to save this file. Since Word opened a blank version of this file, you will need to rename it to save it. Under file, choose "Save as" and then enter the name of the file. The naming scheme for this form is Institution-Year-OAN number-Course Title.

Example, if you were ABC Community College, and you were submitting your Calculus110 course, the name of the file would be ABC-2005/06-OMT005-Calculus110. If two (or more) courses are required to fulfill that same OAN, you would submit ABC-2005/06-OMT005-Calculus110Calculus111.

When you are done with your submissions, please send them electronically to the Ohio Board of Regents at atpanels@regents.state.oh.us so we can keep your information on file.

If you encounter any problems or have any questions, please contact any of the individuals listed bellow:

Jim Ginzer (614) 752-9486 jginzer@regents.state.oh.us

Sam Stoddard (614) 752-9532 sstoddard@regents.state.oh.us

Nick Wilson (614) 466-4158 nwilson@regents.state.oh.us