Instructor: TODD BARRIOS, CEC

Course Time & Location: THUR 9:00-2:00 CAFE, EDAN KITCHEN, and Aramark
Office: COE ANNEX 119A
Office Phone: 468-1326

Credits: 3 CREDIT HOURS (1 Lecture: 2 Lab)
(1 hr Lecture: 4 hrs Lab per Week)
Email: barriostd@sfasu.edu

I. Course Description:

Quantity food preparation, menu planning, food cost determination, recipe standardization, and efficient food service. Principles of management applied to foodservice systems including restaurants and institutions. Prerequisite: HMS 137. Fee required.

II. Intended Learning Outcomes/Goals/Objectives (Program/Student Learning Outcomes):

This course supports the mission of the College of Education “to prepare competent, successful, caring and enthusiastic professionals dedicated to responsible service, leadership, and continued professional and intellectual development”.

The College of Education values and goals are:
1. Academic excellence through critical, reflective, and creative thinking
2. Life-long learning
3. Collaboration and shared decision-making
4. Openness to new ideas, to cultural diverse people, and to innovation and change
5. Integrity, responsibility, diligence, and ethical behavior
6. Service that enriches the community

Program Learning Outcomes:

PLO 1 – Resource Development: The Students will demonstrate the use of appropriate technology and sustainability in the hospitality industry.

PLO 2 – Professional Behavior: The student will exhibit the professional behavior (strong communication skills, a professional image, a good work ethic, and adequate preparation for employment in his/her specific discipline) expected in the field of Human Sciences and Hospitality.

PLO 3 – Key Ratios: The student will calculate, interpret and understand key ratios, financial statements and budgets, related to the hospitality industry.

PLO 4 – Service Attitude: The student will demonstrate a positive service attitude.

Student Learning Outcomes:

The course objectives provide an opportunity for the student to:

- Develop and cost recipes.
- Identify basic principles of menu planning for commercial and/or institutional settings.
- Develop menus appropriate for commercial and/or institutional settings incorporating principles of menu development including nutritional, aesthetic, cultural, regional, and international preferences and financial considerations.
- Identify basic considerations in purchasing for commercial and/or institutional operations.
- Demonstrate an understanding of the terminology related to quantity food production and service.
- Develop methods and apply skills for forecasting in quantity food production.
- Apply skills for portion control for institutional and commercial operations.
- Identify and operate tools/equipment used in quantity food production and service.
- To plan a full service menu and forecast food production needs to implement the menu.
- To develop an awareness of cost and production controls through development and use of standardized recipes.
- To execute through lab participation the utilization of cooking principles, appropriate equipment, and adequate kitchen management of food production.
- To develop an awareness of food product quality standards that will be acceptable to the intended market.
- To develop an understanding of safe food handling procedures and practice the principles of serving safe food to the intended market.
- To develop managerial skills in personnel development, staff supervision, event marketing and promotion, food production, financial management, service, and guest relations.
- To engage in group activities while maintaining a professional relationship with instructor, classmates, and guests.

For additional information on meaningful and measurable learning outcomes see the assessment resource page [http://www.sfasu.edu/assessment/index.asp](http://www.sfasu.edu/assessment/index.asp).

III. Course Assignments, Activities, Instructional Strategies, use of Technology:

**COOKING EXPERIENCE** – Each Lab section will research 9 cuisine styles and create 9 3-course meals related to the cuisine. The cuisine styles are Creole, Latin, Country Cooking, Cajun, Asian, Mediterranean, Fusion, European, and Texas BBQ. The cuisine styles are very broad to allow for culinary freedom to explore more specific cuisines/cultures. Each week, the GM will organize his/her staff, appoint duties, delegate responsibilities, and follow-up on the execution. You will be graded each week based on group organization, group member peer review, customer feedback, Chef's review of the food, and your weekly report. Your weekly report will contain the menu, timeline and prep assignments, food cost analysis, grocery lists, and a group evaluation of the week. **It is the GM's responsibility to get the Weekly Report turned in by the Monday following your meal. Late reports will be docked 10 points per class day that it is late.**

The breakdown for each week's grade is as follows:
- **Organization, menu, recipes, timelines, food costs, and overall event evaluation** – 20%
- **GM/Staff peer review** – 20%
- **Communication** – 10%
- **Reservations – 10%**
- **Chef's Review of food – 20%**
- **Customer Feedback – 20%**

You will be expected to put in time outside of class to plan for these functions. It is imperative that we are prepared for these functions. These meals are a highlight of the department and will be visited by Upper Administration from across campus. We also need to have the mentality that ALL of our guests are VIP's!!

When it is not your week in the Culinary Café, you will be required to get practicum hours during lab time with Aramark. You will be gaining quantity production experience in the bakery, hot/cold prep, and dish.

**Service Learning Component- (must complete 6 hours to fulfill requirement)** – 50 points
In order to prepare competent professionals for a global society, the faculty of the hospitality program have implemented a service learning component across multiple courses. Students are required to sign up for APPROVED events outside of class time to fulfill this component. Hours will be documented by both the student and the approved site supervisor. Failure to complete six hours of service learning will result in no points awarded. This is an “all or nothing” assignment.

Additional information will be given in class for specific event times and dates. This service learning opportunity will expose students to the important cross-cutting themes within the Body of Knowledge of Human Sciences. These themes include: communication skills, critical thinking, diversity, global perspectives, professionalism, independence and community development.

**INSTRUCTIONAL STRATEGIES** – This class uses didactic (lecture) format with class discussions, group assignments, facility tours, hands-on experience, and web-based research.

**TECHNOLOGY** – Desire 2 Learn (D2L) will be used to post announcements, course grades, online assignments, and support information.
IV. Evaluation and Assessments (Grading):

<table>
<thead>
<tr>
<th>Component</th>
<th>Weight</th>
<th>Grade</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>Service Learning</td>
<td>50</td>
<td>A</td>
<td>1017-1130</td>
</tr>
<tr>
<td>Lab Participation/Dress Code</td>
<td>180 (20x9)</td>
<td>A</td>
<td>1001-1120</td>
</tr>
<tr>
<td>Weekly Meals</td>
<td>900 (100x9)</td>
<td>B</td>
<td>904-1016</td>
</tr>
<tr>
<td>TOTAL</td>
<td>1130</td>
<td>C</td>
<td>791-903</td>
</tr>
</tbody>
</table>

V. Tentative Course Outline/Calendar:

Aug 28  Course Overview, Review of Meals, Expectations, Review Grading
         Assign Chefs, Explain Cafe, Chapter 1 – Intro to the Foodservice Industry, Menu Planning

Sept 4  Chapter 2 and Chapter 3
         Food Math, Menu Planning, Test Review (Plan menus for first 3 weeks)

Sept 11 Exam #1 (Ch 1-3)
         Chapter 4&5, Menu Planning (Plan menus for middle 3 weeks)

Sept 18 Chapter 6 and Chapter 7
         Knife Lab, Test Review (Plan menus for last 3 weeks)

Sept 25 Exam #2 (Ch 4-7)
         PowerPoint Presentations

Oct 2:4 Final Preparation
         ASIAN : COUNTRY COOKING

Oct 9:11 Review, Evaluate, Planning
         CAJUN : EUROPEAN

Oct 16:18 Review, Evaluate, Planning
         MEDITERRANEAN : TEXAS BBQ

         CREOLE : LATIN

Oct 30: Nov 1 Review, Evaluate, Planning
         FUSION : ASIAN

Nov 6:8 Review, Evaluate, Planning
         EUROPEAN : CREOLE

Nov 13:15 Review, Evaluate, Planning
         TEXAS BBQ : FUSION

Nov 20:22 NO LUNCH
         Happy Thanksgiving!!!

Nov 27:29 Review, Evaluate, Planning
         COUNTRY COOKING : MEDITERRANEAN (Internal Guest paper DUE Nov 27!!!!!)

Dec 4:6 Review, Evaluate, Planning
         LATIN : CAJUN

KITCHEN CLEANUP and CLASS EVALUATION - TUESDAY, DECEMBER 11, 2018, 8:00AM

VI. Readings (Required and recommended—including texts, websites, articles, etc.):

**Required Textbook**

**LiveText Statement:**
This course uses the LiveText data management system to collect critical assessments for students who are Perkins College of Education majors (undergraduate, graduate, and doctoral) or majors in other colleges seeking educator certification through the Perkins College of Education. Students who do not have an existing LiveText account will receive an access code via the SFA email system within the first week of class. You will be required to register your LiveText account, and you will be notified how to do this via email. If you forward your SFA e-mail to another account and do not receive an e-mail concerning LiveText registration, please be sure to check your junk mail folder and your spam filter for these e-mails.

If you have questions about obtaining or registering your LiveText account, call ext. 1267 or e-mail SFALiveText@sfasu.edu. Once LiveText is activated, if you have technical questions, call
ext. 7050 or e-mail livetext@sfasu.edu. Failure to activate the account and/or submit the required assignment(s) within the LiveText system may result in course failure.

**Supplemental Textbooks**


**VII. Course Evaluations:**

Near the conclusion of each semester, students in the Perkins College of Education electronically evaluate courses taken within the PCOE. Evaluation data is used for a variety of important purposes including:

1. Course and program improvement, planning, and accreditation;
2. Instruction evaluation purposes; and
3. Making decisions on faculty tenure, promotion, pay, and retention.

As you evaluate this course, please be thoughtful, thorough, and accurate in completing the evaluation. Please know that the PCOE faculty is committed to excellence in teaching and continued improvement. Therefore, your response is critical!

In the Perkins College of Education, the course evaluation process has been simplified and is completed electronically through MySFA. Although the instructor will be able to view the names of students who complete the survey, all ratings and comments are confidential and anonymous, and will not be available to the instructor until after final grades are posted.

**VIII. Student Ethics and Other Policy Information:**

**Attendance:** Attendance is worth 50 points. I allow 1 (one) free unexcused absence for the lecture component of this class. For each unexcused absence after “the 1”, you will **LOSE 10 points** from your Attendance grade. If you exhaust your 50 points from unexcused absences, and continue to miss class, you will continue to lose points from your total points accrued in the class.
The Lab component of the class also contains an Attendance/Lab Participation Grade. Attendance for Lab days is MANDATORY. ALL STUDENTS ARE REQUIRED TO ATTEND ON LAB DAYS TO CONTRIBUTE TO THE MEAL EXPERIENCE FOR OUR GUESTS, AND THE ULTIMATE SUCCESS OF THE EVENT!

Regular, punctual attendance, documented participation, and, if indicated in the syllabus, submission of completed assignments are expected at all classes, laboratories, and other activities for which the student is registered. Based on university policy, failure of students to adhere to these requirements shall influence the course grade, financial assistance, and/or enrollment status. The instructor shall maintain an accurate record of each student's attendance and participation as well as note this information in required reports (including the first 12 day attendance report) and in determining final grades. Students may be excused from attendance for reasons such as health, family emergencies, or student participation in approved university-sponsored events. However, students are responsible for notifying their instructors in advance, when possible, for excusable absences. Whether absences are excused or unexcused, a student is still responsible for all course content and assignments. Students with accepted excuses may be permitted to make up work for up to three weeks of absences during a semester or one week of a summer term, depending on the nature of the missed work. Make-up work must be completed as soon as possible after returning from an absence.

Students with Disabilities
To obtain disability related accommodations, alternate formats and/or auxiliary aids, students with disabilities must contact the Office of Disability Services (ODS), Human Services Building, and Room 325, 936-468-3004 as early as possible in the semester. Once verified, ODS will notify the course instructor and outline the accommodation and/or auxiliary aids to be provided. Failure to request services in a timely manner may delay your accommodations. For additional information, go to http://www.sfasu.edu/disabilitieservices/.

Academic Integrity
Abiding by university policy on academic integrity is a responsibility of all university faculty and students.

Definition of Academic Dishonesty
Academic dishonesty includes both cheating and plagiarism. Cheating includes, but is not limited to:
- using or attempting to use unauthorized materials on any class assignment or exam;
- falsifying or inventing of any information, including citations, on an assignment; and/or;
- helping or attempting to help another in an act of cheating or plagiarism.

Plagiarism is presenting the words or ideas of another person as if they were one’s own. Examples of plagiarism include, but are not limited to:
- submitting an assignment as one’s own work when it is at least partly the work of another person;
- submitting a work that has been purchased or otherwise obtained from the Internet or another source; and/or,
- incorporating the words or ideas of an author into one's paper or presentation without giving the author credit.

Penalties for Academic Dishonesty
Penalties may include, but are not limited to reprimand, no credit for the assignment or exam, re-submission of the work, make-up exam, failure of the course, or expulsion from the university

Student Appeals
A student who wishes to appeal decisions related to academic dishonesty should follow procedures outlined in Academic Appeals by Students (6.3).

**Withheld Grades Semester Grades Policy (A-54)**

At the discretion of the instructor of record and with the approval of the academic unit head, a grade of WH will be assigned only if the student cannot complete the course work because of unavoidable circumstances. Students must complete the work within one calendar year from the end of the semester in which they receive a WH, or the grade automatically becomes an F, except as allowed through policy [i.e., Active Military Service (6.14)]. If students register for the same course in future semesters, the WH will automatically become an F and will be counted as a repeated course for the purpose of computing the grade point average.

**Student Code of Conduct: Policy 10.4**

Classroom behavior should not interfere with the instructor's ability to conduct the class or the ability of other students to learn from the instructional program. Unacceptable or disruptive behavior will not be tolerated. Students who disrupt the learning environment may be asked to leave class and may be subject to judicial, academic or other penalties. This policy applies to all instructional forums, including electronic, classroom, labs, discussion groups, field trips, etc. The instructor shall have full discretion over what behavior is appropriate/inappropriate in the classroom. Students who do not attend class regularly or who perform poorly on class projects/exams may be referred to the iCare: Early Alert Program at SFA. Information regarding the iCare program is found at [https://www.sfasu.edu/judicial/earlyalert.asp](https://www.sfasu.edu/judicial/earlyalert.asp) or call the office at 936-468-2703.

To complete Certification/Licensing Requirements in Texas related to public education and other professional settings, you will be required to:

1. Undergo criminal background checks for field or clinical experiences on public school campuses; the public school campuses are responsible for the criminal background check; YOU are responsible for completing the information form requesting the criminal background check. If you have a history of criminal activity, you may not be allowed to complete field or clinical experiences on public school campuses. At that point, you may want to reconsider your major while at SFASU.

2. Provide one of the following primary ID documents: passport, drivers license, state or providence ID cards, a national ID card, or military ID card to take the TExES exams (additional information available at [www.texes.ets.org/registrationBulletin/](http://www.texes.ets.org/registrationBulletin/)). YOU must provide legal documentation to be allowed to take these mandated examinations that are related to certification/licensing requirements in Texas. If you do not have legal documentation, you may want to reconsider your major while at SFASU.

3. Successfully complete state mandated a fingerprint background check. If you have a history of criminal activity, you may want to reconsider your major while at SFASU.

For further information concerning this matter, contact Katie Martin 936-468-1740 or snyderke1@sfasu.edu.

**IX. Other Relevant Course Information:**

**UNIFORM/SUPPLIES:** All students in this class MUST have a Chef's Jacket, Chef's Toque, Closed-Toe Black Slip-resistant shoes, Black Cotton Pants or Chef Pants, Instant Read Thermometer 0ºF–220ºF.

**ALL UNIFORMS MUST BE CLEAN, IRONED/PRESSED, AND PROFESSIONAL IN APPEARANCE!**
You will be asked to leave if not, AND RECEIVE A ZERO (0) FOR THE DAY!

*ChefWear supplies can be purchased at Jack Backers College Bookstore on North Street*
GENERAL INFORMATION

Arrive to class on time (to be on time is to be early!). Yes, you are expected to stay for the entire class. If you have to leave early, notify instructor as to the reason so you are excused and not marked absent.

Read chapters BEFORE class to enhance participation and contribute to the learning environment.

CELL PHONE USAGE IS PROHIBITED!! If you are caught texting (whether it is in front of me, under the desk, or however else you have perfected the Art of Texting), you will be asked to leave class and be marked absent. If you are waiting on an important call, let me know ahead of time, and step outside when you need to take the call. There will be times when I will allow the use of Smartphones, Ipads, laptops, etc. to do internet searches during group time to research recipes, ingredients, etc. BUT I WILL LET YOU KNOW WHEN THOSE TIMES EXIST!!

If you are absent and seek it to be excused, you must furnish a written excuse to me the next class period you attend. If I do not receive a written excuse, it will be counted as an unexcused absence. This is YOUR RESPONSIBILITY to keep track of!!

On Exam days, do not come to class wearing ball caps, trench coats, gloves, unnecessary Band-Aids, or anything else that can hide cheat sheets/slips. I’m not so far removed from college that I don’t know the tricks!!

You will need a calculator for this class. We will have food math exercises in class and on exams. Cell phone calculators ARE NOT ALLOWED for exams. WHY?? Because I know it is easy to have Cheat Sheets on your NOTES App… You must supply a standard calculator for exams – NO EXCEPTIONS.

Practice Food Safety, Fire Safety, and Sharps Safety at all times.

Do more than your fair share of cleaning! Clean as you go! No one wants to clean up after you! Wash your hands properly and frequently!

IF IN DOUBT, PLEASE ASK!!!!

PROFESSIONAL STANDARDS

Students should prepare themselves adequately for each semester. Professors are not able to provide effective student critique when student work is unavailable for review or student effort is lacking.

Students should maintain their individual work areas by returning materials to assigned/proper locations and leaving work stations clean and orderly.

Students are expected to work in the class area for the duration of the class period unless further instructions are provided by the professor.

Students should limit food or drink to the kitchen during non-lab days. Per University policy, food and drink are not allowed in University classrooms/labs.

Smoke breaks are not allowed. Per University policy, smoking is prohibited on SFA campus.

Students should exhibit professional courtesy and conduct. Examples include a positive work attitude, sensitivity to others, attentiveness, and cooperation.

Faculty are committed to provide information and prompt response to students on the web, return student work in a timely fashion, honored posted office hours, provide feedback on student progress, and work with field supervisors.

If student dissatisfaction arises, the student’s request for a private conference/phone call with the professor serves as the first step toward resolution.