

HDFN 227
Culinary Fundamentals Lab
Department of Health and Human Development
Spring 2008

Instructor: Laura Wiessinger and Jennifer Odermann

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Office Hours: By appointment. Please email the instructor of your lab session to set up an appointment to meet.

Credits: 2

Co-requisite: HDFN 226

Required Text/Material: Understanding Food: Principles and Preparation, 3rd edition. Karen Beathard.

Grades: 93-100=A, 90-92=A-, 87-89.9=B+, 83-86.9=B, 80-82.9=B-, 77-79.9=C+, 73-76.9=C, 70-72.9=C-, 67-69.9=D+, 60-66.9=D, Below 60=F

Assignments and Projects

Lab Reports: 15 points each

You are expected to individually complete a lab report for all lab sessions throughout the semester.

All reports are due one week after the lab, unless otherwise noted and **late papers will not be accepted.**

All reports must be typed and include the following sections:

- Your name, date, lab sections and lab partner(s)
- Lab Title
- Procedure—You can state that you followed the lab manual for procedure, but if you make any changes please describe them.
- Results (in a chart/table format with written explanation to support it)
- Conclusion
- Review Questions as assigned

Pre-Lab Questions: Pre-lab questions are due at the beginning of class with no exceptions.

They must be turned into the instructor before the quiz is given or they will not be accepted.

Quizzes: There will be a 5 point quiz at the beginning of each lab period based on the pre-lab questions and procedure. Students must be on time to take the quiz. If a student shows up late to class, a make-up quiz will not be administered. The 2 lowest quiz scores will be dropped at the end of the course.

Final Clean-up: We will have a final clean-up that is mandatory. If you do not show up to class on this day, 10 points will be deducted from your final grade.

Student Responsibilities:

- Attend all lab periods, presentation days and final clean-up
- Be in class on time and stay for the entire lab period
- Clean kitchen after you have finished with the lab and please return all items to their appropriate place.
- Come to class with your pre-lab questions and prepared to take the quiz
- Complete and turn in all assignments by due dates.
- Students must wear appropriate lab-attire: No open toed shoes, no loose fitting clothing (especially long sleeves) and hair pulled back in a pony-tail holder and/or under a baseball cap.
- Please be respectful of the food lab and its contents, your fellow students and the instructor at all times.
- Follow all safety and sanitation guidelines as outlined in the beginning of the semester.
- Please inform instructor as soon as possible of any problems or concerns that you are encountering.

Attendance:

Students may miss only 1 unexcused lab session throughout the semester. A make up lab session for that week may be available with consent of instructor. This requires that arrangements be made prior to missing class. For the one unexcused absence, and any subsequent excused absence, a make-up assignment will be given. No make-up points will be available for additional unexcused absences.