OLD SYLLABUS

HRMT 2400
Culinary Science and Food Production

DAY/TIME/LOCATION:
Lecture
Monday and Wednesday
1:00 pm – 2:15 pm
Room 236 Spidle Hall

Laboratory
Wednesday
9:00 am – 11:50 am
Room 238 Spidle Hall

FACULTY INFORMATION
Carol Dillard
328 Spidle Hall
Tel: 844 6453
Email: dillardc@auburn.edu
Fax: 844 3279
Office Hours:

REQUIRED TEXT(S)

HRMT PROGRAM MISSION

To educate exceptional leaders for the global hospitality and tourism industries. We concentrate on service excellence, social and ethical responsibility and diversity in a practically oriented and intellectually challenging learning environment.

COURSE DESCRIPTION

To develop in students the skills, competencies and knowledge to manage and operate a variety of food production and service facilities.

COURSE OBJECTIVES/OUTCOMES

1. Define and demonstrate basic food preparation terms and techniques.
2. Demonstrate effective food safety and sanitation procedures – applying Hazard Analysis Control Point (HACCAP) principles
3. Identify and operate major pieces of equipment within food systems facility
4. Standardize recipes, calculate food costs and selling prices
CLASS POLICIES

1. Academic Honesty

The University Academic Honesty policy will be enforced. Students are responsible for familiarity with this policy and its adherence. Please review the current edition of Tiger Cub for specifics regarding this policy.

2. Grading

Final grades will be based on the following:

- 3 Exams at 100 points each       300 points
- Sanitation Certification: Satisfactory Completion of 14 on line lessons at 10 points each  140 points
- Food Safety Certification Exam  100 points
- Final Exam  150 points
- Lab Grade  430 points

Grading Scale:

- 90 – 100=A
- 80 – 89 = B
- 70 – 79 = C
- 60 – 69 = D
- < 59 = F

3. Special Accommodations

"Students who need special accommodations in class, as provided for by the American Disabilities Act, should arrange a confidential meeting with the instructor during office hours the first week of classes - or as soon as possible if accommodations are needed immediately. You must bring a copy of your Accommodation Memo and an Instructor Verification Form to the meeting. If you do not have these forms but need accommodations, make an appointment with the Program for Students with Disabilities, 1244 Haley Center, 844-2096." You can contact me by phone (844-6453) if necessary. Please bring your memo for The Program for Students with Disabilities (PSD) to me as soon as possible; we can discuss it during your appointment. Exam accommodations should be arranged at
least one week in advance. If at any time during the semester you feel that the accommodations we have put in place are not working, please consult with me and/or the professional staff in the PSD office. If you do not have a memo from the PSD office which tells me about your accommodations, it is recommended that you make an appointment to see them in 1244 Haley Center (844-2096)

4. **Cell Phone use Prohibited**

   Cell phones should be in the “off” position during class. There should be no cell phone use or text messaging during the assigned class session. If it is discovered that the student is text messaging during class, the student will be asked to leave the classroom.

5. **Exam Policy**

   Exams will be taken on the date designated in the syllabus. If you miss the exam, and have an excused absence, you may take a make-up exam on the designated CHS make-up date. There are two of these during the semester. The final exam will be given on the date designated in the syllabus. Taking the final exam early will require approval from the Associate Dean’s Office.

6. **Policy for lab Attendance and Participation**

   Laboratory attendance is mandatory for all HRMT classes and only official university excused absences (please refer to the Tiger Cub) supported by the relevant documentation will be accepted by Faculty for non-attendance. All supporting documentation must be date stamped and turned into the relevant faculty member at the beginning of the next class (no late excuses will be accepted). While missed work, including exams, may be made up with an official university approved excuse (as defined in the Tiger Cub), make up laboratory classes are not available.

7. **Use of other technological aids**

   During an exam, when it is necessary to use a calculator, it must be a standard calculator and not part of your cell phone. No iPods are permitted for use in the class room during lectures or exams.
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<th>Date</th>
<th>Topic</th>
<th>Chapters/Notes</th>
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<td>Safety &amp; Sanitation</td>
<td>Chpt. 2</td>
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<td>Jan 7</td>
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<td>Flavors &amp; Flavorings</td>
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<td>Jan 12</td>
<td>Stocks</td>
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<td>Principles of Meat Cookery</td>
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<td>Beef, Veal, Lamb, Pork, Poultry, Game,</td>
<td>Class Notes</td>
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<td>Beef / Fish</td>
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<td>Mar 11</td>
<td>Principles of Bakeshop</td>
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<td>Quick Breads</td>
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<td>Mar 23</td>
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<td>Review for Final</td>
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<td>May 7</td>
<td>Review for Final</td>
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<td>Final Exam 12:00 - 2:20 p.m.</td>
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NUFS 2400  
Laboratory Schedule - Wednesday – 9:00 - 11:500  
Room 238 Spidle Hall

NUFS 2400  **Section 1**  
These assignments could change without notice.

**January 7th**  
Introduction  
Safety and Sanitation  
Measuring / Knife Skills / Herb and Spice Identification  
  - Mint, Cilantro, Rosemary, Thyme, Dill, Sage, Oregano, Tarragon, Basil, Chives  
  - Cinnamon, Star Anise etc.

**January 14th**  
Soups and Stocks  
Making Roux and Thickening agents / techniques  
  - Minestrone pg. 306  
  - Seafood Bisque pg. 290  
  - Split Pea pg. 288  
  - New England Clam Chowder pg. 292

**January 21st**  
Mother Sauces and Derivatives  
  - Béchamel pg. 237  
  - Veloute pg 238  
  - Espagnole pg 240  
  - Tomato Sauce pg. 243  
  - Hollandaise pg 245  
  - Soubise pg. 237  
  - Cardinal pg. 239  
  - Chasseur pg 242  
  - Milanese pg 244  
  - Béarnaise, Choron pg. 246

**January 26th**  
Vegetable cookery  
  - Braised Celery pg. 741  
  - Braised Fennel  
  - Baked Butternut Squash pg. 731  
  - Baked Acorn Squash  
  - Baked spaghetti Squash  
  - Ratatouille pg. 756  
  - Stuffed Artichokes pg. 771
Section 1

February 4th
Cooking Starches
- Dauphinoise potatoes pg. 779
- Mashed Potatoes pg. 782
- Risotto pg. 791
- Polenta pg. 817
- Quinoa pg. 826
- Wild Rice pg. 825
- Thai Fried Rice pg. 824 new book
- Pasta Dough Hotel Recipe
- Pasta Shapes and types

February 11th
Egg Cookery
Demonstration on Meringues
Everyone makes omelets
- Frittata page 668
- Quiche pg. 664
- Consommé pg. 284
- Eggs Benedict pg. 688
- Crepes pg. 674

February 18th
Desserts

February 25th
Group 1 The Hotel at Auburn University
Group 2 Food Safety

Group 1 The Hotel at Auburn University
Group 2 Food Safety

March 4th
Group 2 The Hotel at Auburn University
Group 1 Food Safety

March 11th
Group 2 The Hotel at Auburn University
Group 1 Food Safety

March 25th
Group 2 The Hotel at Auburn University
Group 1 Food Safety
Section 1

April 1st
Group 2  The Hotel at Auburn University
Group 1  Food Safety

April 8th
Group 2  The Hotel at Auburn University
Group 1  Food Safety

April 15th
Group 2  Cook & Present Final menu
Group 1  No lab

April 22nd
Group 2  No lab
Group 1  Cook & Present Final Menu