PURDUE UNIVERSITY
REQUEST FOR ADDITION, EXPIRATION,
OR REVISION OF AN UNDERGRADUATE COURSE
(10000-40000 LEVEL)

DEPARTMENT: Consumer & Family Sciences
EFFECTIVE SESSION: Fall 2009

INSTRUCTIONS: Please check the items below which describe the purpose of this request.

☐ 1. New course with supporting documentation
☐ 2. Add existing course offered at another campus
☐ 3. Expiration of a course
☐ 4. Change in course number
☐ 5. Change in course title
☐ 6. Change in course credit type
☐ 7. Change in course attributes (department head signature only)
☐ 8. Change in instructional hours
☐ 9. Change in course description
☐ 10. Change in course requisites
☐ 11. Change in semesters offered (department head signature only)
☐ 12. Transfer from one department to another

PROPOSED:
Subject Abbreviation: HTM
Course Number: 210
Long Title: Introduction to Food Selection and Preparation
Short Title: Intro Food Select Prep

EXISTING:
Subject Abbreviation: FNN
Course Number: 203

TERMS OFFERED
Check All That Apply:
☐ Summer
☐ Fall
☒ Spring

CAMPUS(ES) INVOLVED
☒ Calumet
☐ Cont Ed
☐ Tech Statewide
☒ Ft. Wayne
☐ W. Lafayette

Abbreviated title will be entered by the Office of the Registrar if omitted. (30 CHARACTERS ONLY)

CREDIT TYPE

1. Fixed Credit Or Hrs.: 3
2. Variable Credit Range:
   Minimum Cr. Hrs.:
   Maximum Cr. Hrs.:
3. Equivalent Credit: Yes

COURSE ATTRIBUTES: Check All That Apply

1. Pass/No Pass Only
2. Satisfactory/Unsatisfactory Only
3. Repeatable:
4. Credit by Examination
5. Special Fee:
6. Registration Approval Type
7. Variable Title
8. Honors
9. Full Time Privilege
10. Off Campus Experience

Schedule Type

<table>
<thead>
<tr>
<th>Lecture</th>
<th>Min. Per Mgr.</th>
<th>Meetings Per Week</th>
<th>Weeks Offered</th>
<th>% of Credit Allocated</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>100</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Radiation</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Presentation</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Laboratory</td>
<td>150</td>
<td>1</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lab Prep</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Studio</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Distance</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Clinic</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Experiential</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Research</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ind. Study</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pred/Oberv</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

This course will introduce students to fundamental knowledge, skills and working environment pertaining to professional food preparation through lecture and laboratory exercises. Lectures will introduce food types, compare and contrast culinary methods as well as explain the underpinning physical and bio-chemical transformations that are occurring. Laboratory work will allow students to observe and practice professional cooking as well as appreciate the results from a consumer's perspective. C: HTM 191

Calumet Department Head Date

Calumet School Dean Date

Fort Wayne Department Head Date

Fort Wayne School Dean Date

Indianapolis Department Head Date

Indianapolis School Dean Date

North Central Department Head Date

North Central Chancellor Date

West Lafayette Department Head Date

West Lafayette College/School Dean Date

West Lafayette Registrar Date

OFFICE OF THE REGISTRAR
HTM (200 level) Introduction to food selection and preparation

Credits: 3

Co-requisite:
HM 191

Description
This course will introduce students to fundamental knowledge, skills and working environment pertaining to professional food preparation through lecture and laboratory exercises. Lectures will introduce food types, compare and contrast culinary methods as well as explain the underpinning physical and bio-chemical transformations that are occurring. Laboratory work will allow students to observe and practice professional cooking as well as appreciate the results from a consumer's perspective.

Objectives
Know the people, tools and ingredients of the professional kitchen:
- The people, kitchen organization, roles, responsibilities
- The tools and equipment
- The ingredients, identification of:
  - Meat, poultry Game
  - Fish and shellfish
  - Fruit, vegetable and fresh herbs
  - Dairy Egg
  - Dry goods

Identify the ingredients and cooking techniques:
- Stocks, sauces and soups
- Meat, poultry and Fish
- Fabrication
  - Grilling, sautéing, Steaming and Braising
- Vegetables, potatoes, grains, legumes, pasta and dumplings
- Breakfast and garde-manger
- Baking and pastry

Appreciate and evaluate food from a customer's perspective