



UVU Course Number: HM 1180
Food and Beverage Management

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COURSE DESCRIPTION

This is a Concurrent Enrollment Course, offering both high school credit through Springville High School and college credit through Utah Valley University. Credit from this course is transferable to all colleges and universities. Contact the receiving institution for how the credits will be applied.

Designed for hospitality management majors and as elective credit for other business majors. Studies management principles of menu planning, purchasing, storage, food and beverage production, service, and sanitation. Includes lecture, case studies, guest speakers, field trip and project. Completers should understand the basic structure of a hospitality unit and how management principles relate to a restaurant.

COURSE PREREQUISITES & CO REQUISITES

This class is available to all high school juniors and seniors in good academic standing. High school prerequisites apply. There are no college prerequisites for this course.

COURSE OBJECTIVES & LEARNING OUTCOMES

1. Students will explore the facets of Breakfast Foods and Sandwiches.
2. Students will understand the six basic types of nutrients found in food.
3. Students will explore controlling foodservice costs.
4. Students will compare and present salads and garnishes.
5. Students will explore and classify purchasing and inventory procedures.
6. Students will identify how to purchase, store and prepare meat, poultry and seafood.
7. Students will identify and recognize marketing and menu concepts.
8. Students will discuss and prepare desserts and baked goods.
9. Students will apply the principles of conservation and foodservice.
10. Students will identify the characteristics and tradition related to global cuisine of the Americas.
11. Students will identify the characteristics and tradition related to global cuisine of European, Mediterranean and Eastern Cuisines.

TEXTBOOKS AND INSTRUCTIONAL MATERIALS

National Restaurant Association Educational Foundation, 2011, Foundations of Restaurant Management and Culinary Arts Level 2.

COURSE TOPICS/ CHAPTERS/ UNITS/ TENTATIVE SCHEDULE

Term	Concepts	Teaching Methods	Evaluation	Objective
1	<u>Review of Basic Concepts</u> Terms, Equipment, Math, Measurements, Knife Skills, Sanitation & Safety <u>Chapter 1 – Breakfast Food and Sandwiches</u>	Lecture, labs, class presentations, videos, power points	Labs, Syllabus Assignment, Nutrient Research, USDA	1,2

	Dairy Products and Eggs Breakfast Foods and Drinks Sandwiches <u>Chapter 2 – Nutrition</u> The basics of Nutrition Making Menu Items More Nutritious Controlling Quality Standards		Exploration Term Test	
2	<u>Chapter 3 Cost Control</u> Introduction to Cost Control Controlling Food Costs Controlling Labor Costs <u>Chapter 4 – Salads and Garnishing</u> Salads Salad Dressing and Dips Garnishes <u>Chapter 5 – Purchasing and Inventory</u> Introduction to Purchasing Making Purchasing Decisions Managing Purchases <u>Chapter 6 – Meat, Poultry and Seafood</u> Meat, Poultry, Seafood Charcuterie and GardeManger	Lecture, labs, class presentations, videos, power points	Costing Activities Labs, Syllabus Assignments, Term Test	3, 4, 5,6
3	<u>Chapter 7 –Marketing</u> Introduction to marketing Market Analysis, Identity, and Communication The Menu as Marketing Tool <u>Chapter 8 – Desserts and Baked Goods</u> Bakeshop Basics Yeast Breads Quick Breads and Cakes Pies, Pastries and Cookies Chocolate Specialty Desserts	Lecture, labs, class presentations, videos, power points	Labs, Syllabus Assignment, Menu Planning, Marketing Activities, Term Test	7, 8
4	<u>Chapter 9 – Sustainability in the Restaurant and Foodservice Industry</u> Introduction and Water Conservation Energy Conservation Waste Management Sustainable Food Practices <u>Chapter 10 – Global Cuisine 1: The Americas</u> North America Central America and the Caribbean South America <u>Chapter 11 – Global Cuisine 2: Europe, the Mediterranean, the Middle East and Asia</u> Europe Mediterranean Middle East Asia	Lecture, labs, class presentations, videos, power points	Labs, Syllabus Assignment, Sustainability Activities, Term Test	9,10, 11

ASSIGNMENTS

- All assignments must be turned in one week prior to the end of the term. No assignments will be accepted after that.
- If you have an excused absence the day an assignment is due, it may be turned in the following class period for full credit.
- There will be homework required for this class.

EXAMS & QUIZZES

- Tests can only be made up if an absence is excused. You have two weeks to make up a missed test.
- If you score less than 80% on a test you need to come get some help and correct your test.

GRADES

- You will receive the same grade for your high school course as you receive for your college course. Your grade will be based upon to following:

93-100%	A	76-79%	C+
90-92%	A-	73-75%	C
86-89%	B+	70-72%	C-
83-85%	B	Below 70%	F
80-82%	B-		

NOTICE: Your grade for this class will become part of your permanent college transcript and will affect your GPA. A low grade in this course can affect college acceptance and scholarship eligibility

- Grades are generally updated weekly. Please check SIS frequently to monitor your grade.
- Participation points are a critical component in this class.
- To make up points, students will need to make up the class work when possible.



DROPPING THE CLASS

_____ is the last day to drop the course without it showing on your transcript. .

_____ is the last day to withdraw from the class

If you drop the high school class, you must also withdraw from the UVU class to avoid receiving an E or UW (unofficial withdrawal).

INSTRUCTOR POLICIES

- Please refer to the student handbook for school and district policies pertaining to dress code, attendance and other important issues.
- You must remain in class until the bell rings. Leaving class without permission will be reported to the attendance office. You may also lose your participation points for the day.
- No obscene gestures in the class.
- Demonstrate care and respect for class property. You break it, you buy it!
- No threatening, coercing, intimidating, harassing or annoying any other students or staff.
- Lab rules must be followed. These are posted in the class.
- All electronic devices should be left home or in a locker. Phones, i-pods, games, etc. will be collected from the student if they cause a disturbance. These may be turned over to an administrator or returned to the student at the end of class.
- Students are NOT to be in the kitchens except on lab days.

ACADEMIC STANDARDS

Utah Valley University expects all students to maintain integrity and high standards of individual honesty in academic work, to obey the law, and to show respect for others.

Students of this class are expected to support an environment of academic integrity, have the right to such an environment, and should avoid all aspects of academic dishonesty. Examples of academic dishonesty include

plagiarizing, faking of data, sharing information during an exam, discussing an exam with another student who has not taken the exam, consulting reference material during an exam, submitting a written assignment which was authored by someone other than you, and/or cheating in any form. Violators of this policy will be subject to disciplinary action.

In keeping with UVU policy, evidence of academic dishonesty may result in a failing grade in the course and disciplinary review by the college. Additional information on this topic is published in the student handbook and is available on the UVU website.

ATTENTION STUDENTS WITH DISABILITIES: : If you have any disability, which may impair your ability to successfully, complete this course, please contact the Accessibility Services office, 863-8747, BU 146. Academic accommodations are granted for all students who have qualified documented disabilities. All services are coordinated with the Accessibility Services office.
