



Revision  
in credits  
/Contact  
Hours

## Section 1. Proposal Information

### Course Developer:

\_\_\_\_\_ Chris Crosthwaite

Date: \_\_\_\_\_ **01.14.2013**

Catalog year to take effect :

2011-2012 \_\_\_\_\_

2012-2013   X  

### Type of Proposal

X ☐ Revised course

☐ 199 Special Studies

☐ 299 Trends

### Type of Course:

☐ Lower Division Collegiate (transfer)

X ☐ Professional/Technical (program requires)

☐ Professional/Technical (stand-alone)

☐ Developmental, numbered below 100

### Rationale:

**How does this proposal further the goals of the program or department?**

This course revision supports the program goal of promoting greater student access, retention and completion through a partial open enrollment format.

**What evidence supports this proposal?**

Student surveys, ongoing student retention and completion data

**(New courses) How do you know there is a demand for this course?**

### PREVIOUS Catalog/Course Information:

Course Number: **CA 176** Course Title in Banner: **Concepts of Taste and Flavour** (30 characters maximum)

Full Course Title in print catalog: **Concepts of Taste and Flavour**

Prerequisites: **None** Co-requisites: **Second Year program Status**

Grade Option: X ☒ Graded (with P/NP option) ☐ Pass/No Pass only

Number / Type Credits	Term Minimum Contact	Term Maximum Contact	11-Week Term Contact
<u>  2  </u> Lecture	<u> 20 </u> hours (lecture credits x 10)	<u> 24 </u> hours (lecture credits x 12)	<u> 22 </u> hours (lecture credits x 11)
<u>    </u> Lec/Lab	<u>    </u> hours (lec-lab credits x 20)	<u>    </u> hours (lec-lab credits x 24)	<u>    </u> hours (lec-lab credits x 22)
<u>    </u> Lab	<u>    </u> hours (lab credits x 30)	<u>    </u> hours (lab credits x 36)	<u>    </u> hours (lab credits x 33)
<u>  2  </u> <b>Total credits (sum)</b>	<u> 20 </u> <b>Total hours (sum)</b>	<u> 24 </u> <b>Total hours (sum)</b>	<u> 22 </u> <b>Total hours (sum)</b>

**What will change in this course as a result of changing the credits?**

☐ Course Description

☐ Course Outline

X ☐ Contact Hours

X ☐ Course Outcomes

☐ Other (explain): \_\_\_\_\_

### Section 2. Proposed Course Outline (A general statement of course content that informs class syllabus construction.)

Course Number: **CA 176** Course Title in Banner: **Concepts of Taste and Flavour** (30 characters maximum)

Full Course Title for print catalog: **Concepts of Taste and Flavour**

Prerequisites: **None** Co-requisites: **Second Year Program Status**

Grade Option: X ☐ Graded (with P/NP option) ☐ Pass/No Pass only

Number / Type Credits	Term Minimum Contact	Term Maximum Contact	11-Week Term Contact
<u>3</u> Lecture	<u>30</u> hours (lecture credits x 10)	<u>36</u> hours (lecture credits x 12)	<u>33</u> hours (lecture credits x 11)
<u>  </u> Lec/Lab	<u>  </u> hours (lec-lab credits x 20)	<u>  </u> hours (lec-lab credits x 24)	<u>  </u> hours (lec-lab credits x 22)
<u>  </u> Lab	<u>  </u> hours (lab credits x 30)	<u>  </u> hours (lab credits x 36)	<u>  </u> hours (lab credits x 33)
<u>3</u> <b>Total credits (sum)</b>	<u>30</u> <b>Total hours (sum)</b>	<u>36</u> <b>Total hours (sum)</b>	<u>33</u> <b>Total hours (sum)</b>

### Original Course Description:

This class will introduce students to the vocabulary and concepts of what we term "flavour". Students will explore how these concepts interplay between food items and between food and beverages.

### New Course Description (300 character limit):

This class will introduce students to the vocabulary and concepts of what we term "flavour". Students will explore how these concepts interplay between food items and between food and beverages.

### Original Course Outcomes and Proficiencies

What did the student *know*, what could the student *do* at the end of the course, or what *attitudes* related to the subject would the student hold?

### Upon successful completion of this course, the student:

- Identify and use correct terminology used in discussing taste, flavour, aroma and texture of food and beverages
- Theoretically describe and practically demonstrate how flavor, aroma, taste and texture can be altered
- Theoretically describe and practically demonstrate how flavor, aroma, taste and texture of foods alter the interaction with wines
- Demonstrate knowledge and understanding of state and federal food sanitation and safety regulations
- Identify and demonstrate safe and proper use of common kitchen tools and equipment
- Apply and perform basic math functions including applications to recipe format and use, conversions, and costing.
- Describe properties, function, and uses of various ingredients
- Utilize standard weights and measures, scaling and measurement techniques
- Demonstrate understanding and perform basic

### Assessments Used

What evidence did you gather that students have achieved course outcomes? (assessment tools include departmental tests, written products, portfolios, juried performances, quizzes and exams, or alternative assessments such as qualitative studies, capstone projects, external reviewers, etc.)

### How each outcome was assessed:

- Written testing/practical assessment/portfolio
- Oral testing/practical assessment/portfolio
- Oral testing/practical assessment/portfolio
- Lab observation/Written quiz/practical application/
- Lab observation/Written quiz/practical application

cooking techniques and how they impact food flavors, taste and texture

- F. Practical application/hands on class project
- G. Lab observation/Written quiz/practical application
- H. Lab observation/Written quiz/practical application

### **New Course Outcomes and Proficiencies**

What will the student *know* or *be able to do* at the end of the course, or what *attitudes* related to the subject will the student hold?

#### **Upon successful completion of this course, the student will:**

- A. Identify and use correct terminology used in discussing taste, flavour, aroma and texture of food and beverages
- B. Theoretically describe how flavor, aroma, taste and texture can be altered
- C. Theoretically describe how flavor, aroma, taste and texture of foods alter the interaction with beverages
- D. Apply and perform basic math functions including applications to recipe format and use, conversions, and costing.
- E. Describe and explain the properties, function, and uses of various ingredients
- F. Describe and explain an understanding of how basic cooking techniques impact food flavors, taste and texture

### **Assessments Planned**

What evidence will you have that students have achieved course outcomes? (assessment tools may include departmental tests, written products, portfolios, juried performances, quizzes and exams, or alternative assessments such as qualitative studies, capstone projects, external reviewers, etc.)

#### **How each outcome will be assessed:**

- A. Written assessment/portfolio
- B. Oral testing/written assessment/portfolio
- C. Oral testing/written assessment
- D. Written assessment/portfolio
- E. Written assessment/portfolio
- F. Oral testing/written assessment/portfolio

### **Original Course Content by Major Topics**

What topics were originally presented? What were the main activities of the course? What were the central themes?

- Presentation of the vocabulary of taste, aroma, flavor and texture as it applies to foods and wine
- Practical application of the theory of taste, aroma, flavor and texture as it applies to foods and wine
- Demonstration of basic and intermediate cooking techniques and principles using appropriate methods, equipment, ingredients, sanitation and safety habits, including recipe conversion and costing and use of standard measurements.
- Students will conceive, plan and execute a tasting plate to achieve a specified objective involving the combining, altering and/or pairing of foods and wine.

### **New Course Content by Major Topics**

What topics will be presented? What are the main activities of the course? What are the central themes?

(See sample at <http://www.lanecc.edu/cops/format3.htm>.)

- Presentation of the vocabulary of taste, aroma, flavor and texture as it applies to foods and beverages
- Theoretical application of the theory of taste, aroma, flavor and texture as it applies to foods and beverages
- Demonstration recipe writing and use of standard measurements.

- Students will conceive, plan and explain a tasting plate to achieve a specified theoretical objective involving the combining, altering and/or pairing of foods.

### **Section 3. Curriculum Equity** (<http://www.lanecc.edu/cops/curric.htm>)

To promote an environment where all learners are encouraged to develop their full potential, this course will support Lane's Curriculum Equity policy in the following way(s):

1. Including content by and about culturally and ethnically diverse people in course syllabi, teaching methodology and evaluation practices whenever feasible;
2. Using culturally and ethnically diverse persons as guest speakers when appropriate;
3. Using materials which present a significant number of instances of fully integrated human groupings and settings to indicate equal status and non-segregated social relations;
4. Portraying women and men from diverse cultural and ethnic backgrounds in a wide range of roles;
5. Using quotations, references and reading recommendations which are authored by individuals who endorse pluralism;
6. Using gendered examples equally when illustrating theories and concepts;
7. Using class materials which assist students in clearly recognizing and accepting basic similarities among all members of the human race as well as the uniqueness and worth of every individual.

## Section 4. Required Signatures

### Library Impact Statement

Under accreditation standards, Library consultation is essential for new programs, new courses and for substantively revised courses when the revisions entail any change in library use.

#### What assignments will require the use of library and information resources?

All class assignments rely on the support of library resources as instructional and informational resource.

Each academic area has a Liaison Librarian (<http://www.lanecc.edu/library/liaison.htm>) to help faculty identify materials to be ordered to support the curriculum. Make an appointment with the designated librarian to discuss the library needs of your course at least a week ahead of the deadline for submission.

#### To be completed by Liaison Librarian:

- ☒ Library resources are adequate to support this proposal.  
☐ Additional resources are needed but can be obtained from current funds.  
☐ Significant additional Library funds/resources are required to support this proposal.

\_\_\_\_\_  
Liaison Librarian

\_\_\_\_\_  
Date

### Divisional Approvals

#### Human, Physical, and Financial Resources (select one):

- ☐ Additional instructional costs (staff, materials, services or facilities) will be incurred to offer this course. Source of funding: \_\_\_\_\_  
☒ No additional instructional resources (staff, materials, services or facilities) are needed to offer this course.  
Explain: Will remain within current workload parameters

#### Divisional Recommendation (select one):

- ☐ The Division Chair and Administrative Assistant have reviewed this course proposal and kept a copy for divisional files.  
☐ Faculty review of this course was completed within the division on \_\_\_\_ (date).  
☒ New course outlines have been prepared for the Divisional binder containing all current course outlines.

#### Fees (select one):

- ☐ We have completed a fee request form to be submitted to ASA upon course approval.  
☒ No new special fees will be required for this course.

#### Required Certifications:

- ☒ We have developed minimum course certification standards for this course to be filed with ASA to allow compliance with the faculty contract.  
☐ We have completed faculty certification form(s) (<http://www.lanecc.edu/cops/faccertf.pdf>) for this course to be filed with ASA and Human Resources so RIF grid information will be updated.

#### Divisional Recommendation (select one):

- ☐ Pass ☐ Do Not Pass

\_\_\_\_\_  
Office Administrator

\_\_\_\_\_  
Date

\_\_\_\_\_  
Academic Dean

\_\_\_\_\_  
Date

### College Approval

\_\_\_\_\_  
Curriculum Committee Chair

\_\_\_\_\_  
Date

\_\_\_\_\_  
Executive Dean for Academic Affairs

\_\_\_\_\_  
Date

Curriculum Approval Committee hearing:

\_\_\_\_\_  
Date

\_\_\_\_\_  
Vice President for Academic &  
Student Affairs

\_\_\_\_\_  
Date