

**SOUTHEAST COMMUNITY COLLEGE**  
**COURSE SYLLABUS**  
**Community Services and Extended Learning**  
**Revision Date: 08-22-22**

[Syllabus Statements](#)

**I. CATALOG DESCRIPTION**

Course Number: FSDT1010  
Course Title: Introduction to Culinary/Hospitality  
Co-requisite(s): FSDT1602 and one of the following: FSDT1020 or FSDT1050

Catalog Description: Career options, mission statements and the professional organizations associated with the industry. Teaches basic math calculations used in food service, including weight, measure, recipe converting, baker's percentages, metrics, AP & EP, yield percentages, ingredient costing and recipe costing. Course will include work simplification techniques, history of the industry, social issues, other career related topics and portfolio development.

Credit Hours: 2.0  
Class Hours: 30  
Lab Hours: 0  
Total Contact Hours: 30

**II. COURSE OBJECTIVES:** *Course will:*

- A. Provide an overview of the food service/hospitality education as well as the occupation.
- B. Prepare students for portfolio development.
- C. Prepare students to successfully convert and price recipe and menu items in the culinary/hospitality industry.

**III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:**

- A. Student Learning Outcomes: *Student will be able to:*
  - 1. Use mathematical formulas to convert a recipe to produce a new quantity.
  - 2. Explain the difference between As Purchased (AP) and Edible Portion (EP).
  - 3. Explain the metric system, the different units of the metric system and how to use them.
  - 4. Review the history, organization diversity and their personal goals of the food service/hospitality industry.
  - 5. Understand career paths in the culinary industry.
  - 6. Be familiar with ACF certification & professional organizations.
  - 7. Compute the cost of ingredients used in foodservice.
  - 8. Compute the cost of a recipe using the cost of ingredients
  - 9. Define yield percentages and how they are used in food service.
- B. General Education Learning Outcomes (GELOs)
  - 1. GELO 5: Analytical, Quantitative, and Scientific Reasoning  
Outcome 1: Apply mathematical and scientific methods to solve problems from an array of contexts and everyday situations.
  - 2. GELO 6: Career & Life Skills  
Outcome 7: Demonstrate choices that reflect personal responsibility in one's academic, civic, social, and vocational/professional life.

**IV. CONTENT/TOPICAL OUTLINE** (*course outline may provide more detailed information*)

- A. Introduction to the program, the college and the profession
- B. Professional associations affiliation and code of ethics

- C. Career options in the industry
- D. Philosophy of career development
- E. Identify units of measure and their equivalents
- F. Identify units of weight and their equivalents
- G. Basics of recipe converting
- H. Understanding metrics
- I. As Purchased (AP) and Edible Portion (EP)
- J. How to determine and use yield percentages
- K. Ingredient costing formulas
- L. Recipe costing

**V. INSTRUCTIONAL MATERIALS**

- A. Required Text(s): Labensky, Sarah R., Priscilla A. Martel and Alan M. Hause, *On Cooking to Go*, 5th Edition, Pearson/Prentice Hall, ISBN #135118050
- B. Other Resources:
  - 1. Note taking materials and calculator
  - 2. Online websites/audiovisuals
  - 3. Class presentations
  - 4. Computer with internet access

**VI. METHODS OF PRESENTATION/INSTRUCTION**

- A. Methods of presentation typically include a combination of the following:
  - 1. Lecture
  - 2. Power Point, Handouts
  - 3. Videos
  - 4. Class Discussion/Presentations/Small Group Work

**VII. METHODS OF EVALUATION**

- A. Methods of evaluation typically include a combination of the following:
  - 1. Attendance and Participation
  - 2. Exams
  - 3. Homework Assignments
  - 4. Quizzes

**B. SCC STANDARD GRADING SCALE POLICY:**

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

**VIII. SPECIFIC COURSE REQUIREMENTS:**

- A. Successful completion of all exams, projects and additional assignments.
- B. A grade of 70% (C) or better in Final Conversion Exam and Final Pricing Exam
- C. A grade of 70% (C) or better needed in degree programs.