

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 11-10-25

I. CATALOG DESCRIPTION

Course Number: FSDT1012
Course Title: Introduction to Culinary & Hospitality
Pre or 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: 3.0
Class Hours: 4.5
Lab Hours: 0
Total Contact Hours: 45

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/principles to develop strategies, algorithms, or experiments to solve or describe problems.

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*, Current Edition, Pearson/Prentice Hall.
- 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. A grade of 70% or better needed in degree program courses.