



C-ID Descriptor

Principles of Foods with Lab

Descriptor Details

- **Descriptor Title:** Principles of Foods with Lab
- **C-ID Number:** 120
- **Units:** 3.0
- **Date of Last Revision:** 10/12/2017 11:44:12 PM GMT+0000

General Description

Application of food science principles with emphasis on ingredient function and interaction, food preparation techniques, sensory evaluation standards, food safety and sanitation, and nutrient composition of food.

Prerequisites

No information provided

Corequisites

No information provided

Advisories

Eligibility for C-ID ENGL 100

Content

1. Basic food science principles, terminology and techniques
2. Ingredient functions and interactions

3. Product standards and sensory evaluation
4. Equipment and utensils
5. Storage standards
6. Sanitation and safety
7. Nutrient composition and retention

Lab Activities

1. Basic food science principles, terminology and techniques
2. Ingredient functions and interactions
3. Product standards and sensory evaluation
4. Equipment and utensils
5. Storage standards
6. Sanitation and safety
7. Nutrient composition and retention

Objectives

At the conclusion of this course, the student should be able to:

Upon successful completion of the course, students will be able to:

1. Prepare and present a variety of products from each major category of food (e.g., dairy, grains, meat, etc.)
2. Apply basic food science principles
3. Describe and utilize accepted food safety and sanitation procedures
4. Identify and compare preparation methods to optimize nutrient content
5. Demonstrate basic knowledge of food preparation terminology and techniques
6. Demonstrate basic knowledge of weights, measures and conversions
7. Demonstrate the ability to follow a standardized recipe
8. Evaluate sensory attributes of food
9. Select, use and maintain laboratory equipment and utensils appropriately

Evaluation Methods

Quizzes/Exams
Laboratory report(s)

Textbooks

Lecture Textbooks:

Brown, A., Understanding Food, Principles and Preparation. Wadsworth/Thomson Learning.

Bennion and Scheule, Introductory Foods. Pearson/Prentice Hall.

McWilliams, Laboratory Manual for Foods: Experimental Perspectives. Prentice Hall

Lab Manual:

Curtis, S.R. Lab Manual for Brown's Understanding Food, Principles and Preparation

Wadsworth/Thomson Learning.