Washtenaw Community College Comprehensive Report

CUL 234 Vegetarian and Vegan Cuisine
Conditional Approval
Effective Term: Fall 2018

Course Cover

Division: Business and Computer Technologies
Department: Culinary and Hospitality Management
Discipline: Culinary Arts
Course Number: 234
Org Number: 13500
Full Course Title: Vegetarian and Vegan Cuisine
Transcript Title: Vegetarian and Vegan Cuisine
Is Consultation with other department(s) required: No
Publish in the Following: College Catalog , Time Schedule , Web Page
Reason for Submission: New Course
Change Information:
Rationale: Curriculum update to corresponding Culinary Arts programs based on consultant recommendations. This proposal is only for the APCULD program.
Proposed Start Semester: Fall 2018
Course Description: In this course, students will explore healthy cooking techniques re-interpreting the center of the plate focus to meet the growing demands of health-conscious diners of today. Emphasis on the application of nutrition principles for various diets and food trends are discussed and prepared. Topics including ingredient substitutions, ingredient alternatives, and inspiration of vegetarian friendly international cuisines will provide awareness to the approach of healthy cuisine.

Course Credit Hours

Variable hours: No
Credits: 2
Lecture Hours: Instructor: 15 **Student:** 15
Lab: Instructor: 30 **Student:** 30
Clinical: Instructor: 0 **Student:** 0

Total Contact Hours: Instructor: 45 **Student:** 45
Repeatable for Credit: NO
Grading Methods: Letter Grades
Audit
Are lectures, labs, or clinicals offered as separate sections?: NO (same sections)

College-Level Reading and Writing

College-level Reading & Writing

College-Level Math

No Level Required

Requisites

Prerequisite
CUL 120 minimum grade "C"

General Education

Request Course Transfer
Proposed For:
Eastern Michigan University
Other : Cleary University

Student Learning Outcomes

1. To be later developed
   Assessment 1
   Assessment Tool: Practical exam
   Assessment Date: Winter 2021
   Assessment Cycle: Every Three Years
   Course section(s)/other population: All sections
   Number students to be assessed: All students
   How the assessment will be scored: Departmentally-developed rubric
   Standard of success to be used for this assessment: 70% of students will score 70% or higher
   Who will score and analyze the data: Departmental faculty

Course Objectives
1. To be later developed

New Resources for Course
To be later determined, if a textbook is utilized at all. Can look into open education resources, or other supplemental information.

Course Textbooks/Resources
Textbooks
Manuals
Periodicals
Software

Equipment/Facilities
Level III classroom
Other: Culinary laboratory classroom

Reviewer	Action	Date
Faculty Preparer:		
Derek Anders Jr	*Faculty Preparer*	*Jan 10, 2018*
Department Chair/Area Director:		
Derek Anders Jr	*Recommend Approval*	*Jan 10, 2018*
Dean:		
Eva Samulski	*Request Conditional Approval*	*Jan 16, 2018*
Curriculum Committee Chair:		
Assessment Committee Chair:		
Vice President for Instruction:		
Kimberly Hurns	*Conditional Approval*	*Jan 22, 2018*