Course: CULA 156 Nutrition and Food Trends

Department: Culinary Arts

Course Description: Nutrition and Food Trends

This course is designed to acquaint students with basic nutritional concepts and their relationships to promotion of good health, consumer food choices, and appropriate means to ensure pleasurable and healthful dining experiences. The student are involved in the preparation of foods utilizing current nutritional trends and dietary practices. Two lecture and two laboratory hours per week. Co/Prerequisite: CULA 140 Culinary Concepts

| COURSE OUTCOMES | OUTCOMES ACTIVITIES | ASSESSMENT TOOLS |
|--|--|---|
| Upon successful completion of this course student should: | To achieve these outcomes students may engage in the following activities: | Student learning may be assessed by: |
| 1. Be competent in following areas: | Each week, the following activities will be applied in to each of the classes. | Students will be tested weekly on specific area of nutrition. |
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| Foods (WC, QL, OC, IL, CCT, CE, GL) | Reading assignment will be due for specific segments of Nutrition. for specific areas of nutrition. | Weekly tests will be proctored for specific areas of nutrition. |
| Develop and Market Healthy Recipes and Menus (WC, QL, OC, IL, CCT, CE, GL) | Student will prepare assigned recipes for daily production. | Instructor will evaluate daily food production that is presented by the |
| Learn Nutrition's Relationship to Health and Life | Student will become aware of seasonal and varietal ingredients along with healthy alternative foods. | individual that has prepared it. |
| Span | | Student will be critiqued in the following |
| (WC, QL, OC, IL, CCT, CE, GL) | | areas: Exams and Homework |
| Alter Recipes to Produce Healthy Outcomes | | Attendance |
| (WC, QL, OC, IL, CCT, CE, GL) | | Lab Production |
| | | Final Exam |

This course includes the following core competencies: Written Communication – WC; Quantitative Literacy – QL; Oral Communication – OC; Information Literacy – IL; Critical and Creative Thinking – CCT; Civic Engagement – CE; Integrative Learning – IG; Global Learning – GL