



Course Syllabus
SEMESTER
School of Business Hospitality Management and Public Safety

<i>Course Name:</i>	Recipe Management
<i>Course & Section Number:</i>	FNH 114-XXX
<i>Meeting Day(s) & Time(s):</i>	
<i>Credits:</i>	2
<i>Contact Hours:</i>	2
<i>Location:</i>	
<i>Instructor's Name:</i>	
<i>Office Hours & Location:</i>	
<i>OCC Email: *</i>	
<i>Additional Contact Information:</i>	

Catalog description:

Provides the student with an introduction to techniques and strategies used by the professional chef to ensure operational profitability. Focuses on recipe and menu management concepts, beverage menu profitability and yield conversion. Introduces labor cost controls as well as profit and loss statements.

Prerequisite/Corequisites:

MTH 091 or equivalent

Course Materials:

McGreal, Michael, Padilla, Linda. (2021) *Culinary Math Principles and Applications*. 3rd edition. American Technical Publishers. ISBN: 978-0-8269-4276-0

Lynch, Francis T. *The Book of Yields*. 8th edition. John Wiley and Sons, Inc. ISBN: 978-0-470-19749-3

Standard 10 key calculator
3"x 5" Index Cards (optional)

What You Will Learn in the Course

Course Objectives:

Outcome	Where Assessed (List assignments, exams, discussions; items must be graded.)
1. Demonstrate the techniques of labor cost control and calculations.	Exercises and Worksheets Test 1 & 2
2. Introduce the fundamental concepts of recipe management.	Exercises and Worksheets Test 1 & 2
3. Demonstrate contemporary concepts of yield management for the professional kitchen.	Book of Yield Worksheets Test 2
4. Illustrate the relationship between menu profitability and organizational profitability.	Final Exam

Student Learning Outcomes:

Outcome	Where Assessed (List assignments, exams, discussions; items must be graded.)
1. Perform basic math functions as related to the culinary arts field. (ACF Competency 3.1)	Chap Exercises and BoY Worksheets Test 1 & 2, Final Exam
2. Calculate food costs and percentages. (ACF Competency 3.2)	BoY Worksheets Final Exam
3. Calculate beverage costs and percentages. (ACF Competency 3.3)	BoY Worksheets Final Exam
4. Calculate labor costs and percentages. (ACF Competency 3.4)	Chap Exercises and Worksheets Test 1 & 2, Final Exam
5. Perform recipe yield conversions. (ACF Competency 3.5)	Chap Exercises and Worksheets Test 1 & 2, Final Exam
6. Perform recipe costing. (ACF Competency 3.6)	Chap Exercises and Worksheets Final Exam
7. Determine selling price of menu items. (ACF Competency 3.7)	BoY Worksheets Final Exam
8. Perform calculations using current technology. (ACF Competency 3.10)	BoY Worksheets Final Exam

Program Outcomes:

The following program outcomes are assessed in this course

Outcome	Where Assessed
1. Demonstrate the food production skills essential for success in the professional kitchen.	Culinary Math Exercises and Worksheets Test 1 & 2
2. Apply basic principles of food sanitation and safety in the food service operation.	Culinary Math Exercises and Worksheets Test 1 & 2
3. Evaluate menus based on recognized industry standards.	Culinary Math Exercises and Worksheets Test 1 & 2

Outcome	Where Assessed
4. Develop the management skills to prepare for the transition from employee to supervisor.	Culinary Math Exercises and Worksheets Test 1 & 2 Book of Yield Worksheets Final Exam

Institutional General Education Competencies:

As a student at Owens Community College, you will take General Education courses as part of your degree program. While specific to the General Education courses, will be reinforced in many of your degree program major courses and may be measured in your capstone course(s) and others as identified.

Academic Support

Disability Services Resource Center: If you have a disability or acquire one, you may be entitled to receive reasonable accommodations intended to assure you an equal opportunity to participate in and benefit from the program. To receive more information or to register for accommodations, please contact the Disability Resource Center at 567-661-7007, email disability@owens.edu, visit <https://www.owens.edu/disability/>, or stop by College Hall 116.

Tutoring Services: Owens Community College offers academic tutoring and assistance in a variety of subjects including: accounting, computing, economics, mathematics, science, and writing. For more information go to: <https://www.owens.edu/successcenters/>.

Counseling Services: Counseling Services provides assistance to students experiencing personal, educational, interpersonal/relationship, family, social, or psychological difficulties. If you feel you may benefit from this service, please contact them at counselingservices@owens.edu. More information is at <https://www.owens.edu/counseling/>.

Campus and Community Connections: The Center for Campus and Community Connections (College Hall 151) is a walk-in office created to provide retention support through resource stability initiatives and community connections. Go here for more information: <https://www.owens.edu/connection/> or contact connections@owens.edu

Owens Library: The Owens Library offers two locations (Toledo and Findlay) as well as online resources. For more information visit <https://www.owens.edu/library/>.

****Students can find more information on campus resources and student support at this [link](#).*****

General Information

Student Code of Conduct: All students are expected to follow Owens Community College's [Student Code of Conduct](#), which includes academic honesty, encompassing plagiarism. See the [Board Policy](#) for more information.

Anti-Discrimination and Harassment & Title IX/Sexual Misconduct: All students, faculty, and staff are expected to follow Owens Community College's [Anti-Discrimination and Harassment Policy](#) and the College's [Title IX Policy](#)/Sexual Misconduct Procedures and Guidelines. The College strictly prohibits and will not tolerate harassment, discrimination, intimidation, or hostile/offensive working or learning environments.

Religious Accommodations: A student seeking an accommodation for an absence permitted under Ohio's Testing Your Faith Act must provide the instructor with a written email notice with the specific dates for an absence, and must do so not later than fourteen (14) days after the first day of instruction. Alternative accommodations are not retroactive, and no academic penalty will be imposed for an absence under the policy*. The request for an alternative accommodation will be kept confidential. Students with questions about a religious accommodation under Ohio's Testing your Faith Act may contact the College's Office of Academic Affairs: provost@owens.edu. The policy may be found on the Owens website: [3358:11-2-63 Accommodation](#) for a Student Absence for the Observance of Religious Beliefs and Practices Policy

Document Collection: Throughout the semester, your instructors may ask for a variety of assignments including tests and/or quizzes for student learning of institutional general education competencies or program assessment. Please save all your class materials until the end of the semester.

Classroom admittance: OCC classes (e.g., traditional, land-based, laboratory, hybrid, asynchronous online, synchronous online, etc.) shall only be attended by the officially registered OCC students, instructor of record, guest lecturer, or substitute. Visitors are not permitted in the classroom and should not be invited to attend or participate in the class. See FERPA for specifics. [FERPA | Protecting Student Privacy](#)

Use of AI Tools: This course permits you to use artificial intelligence (AI) tools, such as chatbots, text generators, paraphrasers, summarizers, or solvers, to get guidance on assignments, as long as you do so in an ethical and responsible manner. Essentially, you can think of these tools as ways to help you learn but not to entirely create work for assignments like discussion board posts, essays, presentation slides, and so on. AI is more like your tutor or TA, not a replacement for your independent thinking.

This means that you must:

- Not use AI tools to replace your own thinking or analysis or to avoid engaging with the course content.
- Cite or explain any AI tools you use. Provide the name of the AI tool, the date of access, the URL of the interface, and the specific prompt or query you used to generate the output.

APA Example:

OpenAI. (2024). *ChatGPT* (Mar 14 version) [Large language model]. <https://chat.openai.com/chat>

- Be transparent and honest about how you used the AI tool and how it contributed to your assignment. Explain what you learned from the AI tool, how you verified its accuracy and reliability, how you integrated its output with your own work, and how you acknowledged its limitations and biases.

You are accountable for any mistakes or errors made by the AI tool. Always check and edit the output before submitting your work. If you discover any inaccuracies or inconsistencies in the output after submission, notify the instructor immediately and correct them as soon as possible. Using AI tools in an unethical or irresponsible manner, such as copying or paraphrasing the output without citation or transparency, using the output as your own work without verification or integration, or using the output to misrepresent your knowledge or skills, is considered a form of academic dishonesty and will result in a zero grade for the assignment and possible disciplinary action. If you have any questions about what constitutes ethical and responsible use

of AI tools, please consult with the instructor **before** submitting your work.

NOTE: Some instructors will also list specific acceptable and unacceptable uses or include a statement like “All written assignments, projects, and exams must be completed independently.”

Student Responsibilities & Instructor Expectations

- Assignments and due dates are found in the syllabus. Monday Assignments are due the following Monday. Wednesday Assignments are due the following Wednesday. There is no makeup work. There is no extended times for tests or quizzes. Late work will not be accepted and will be considered a 0. If you will not be in class on the day the assignment is due, you may email me the completed work to receive full credit. Attendance of on-campus classes is highly encouraged, to allow the opportunity to discuss and question the concepts presented.
- If delivered online (as required by OCC mandate), live session classes will be conducted via Blackboard Collaborate at the published time of land-based classes (M and W, 3:00 pm to 4:50 pm).
- Office hours will be available in person or via Blackboard Collaborate; these sessions will be conducted by email request and scheduling with the instructor.
- Consistent attendance and class participation, whether in-person or online, are encouraged to improve your understanding of the material and successful completion of the class.

Instructor Expectations:

Part of the assignments will be completed during class to help you have an understanding of the assignments before completing the assignment outside of class. Student can use this time to ask questions. I will check my email at least once a day and will respond to emails as soon as possible.

- Assignments are due by the date posted elsewhere in this syllabus. No late assignments will be accepted. Failure to submit an assignment will result in a grade of “F/0” for that assignment.
- Homework assignments are due on the date listed in the course calendar on the syllabus.
 - While attending on-campus classes, Monday written handouts will be due the following Monday of each week. Wednesday written handouts will be due the following Wednesday of each week.
 - In the event of transition to online classes, due dates will be set for Monday at 11:59pm.
- All course assignments must be submitted through Blackboard. Do not submit assignments by email.
- All assignments must be completed in Microsoft Word document file types (.rtf, .doc, or .docx) or as a PDF. Submitted assignments completed in any other formats (e.g. pages, gdoc, etc.) will receive a grade of “F/0” for that assignment.
 - Microsoft Word is available in all Owens Community College computer labs and as a download for your computer. To access your downloadable copy of Microsoft Office, or use the online Office suite, [visit the Office 365 homepage](#) and sign in with your Owens email and Ozone password.
- Visit the [Office of e-Learning's webpage for Blackboard Information and Tutorials](#) to view hardware/software requirements or view tutorials for assignment submissions.
- **Correspondence:** Email must come from an Owens email address only. Due to FERPA regulations, I will not respond to email from non-Owens addresses.
- Late arrivals are disruptive to both students and teachers. Plan travel time accordingly.
- Cell phones must have the ring mode turned off and cannot be used in class. **This includes texting.**

- Attendance is critical to your success as a student.
- **It is the responsibility of the student to formally drop the class if they will no longer be attending. Information concerning “Withdraw Dates”, “Registration Dates”, “Graduation Dates” and other important dates can be found at www.owens.edu/records/.**

Exam Policy:

- Dates for the exams are listed in the course calendar on the syllabus.
- Exams may contain true/false, multiple choice, short answer, and math problems.
- 3”x 5” index card with chapter formulas will be permitted for test use, along with standard 10 key calculator. No cell phones or other electronic device may be used.

How Grades are Determined and Major Assignments

Evaluation Measure	Student Learning Outcomes Assessed	Value
Culinary Math Worksheets & Book of Yields Worksheets (19@25;6@50)	1-6	775 points
Tests/Exam (3@100)	1-6	300 points
Math Exercises (Textbook) (6@50)	1-6	300 points
Total		1375 points

Grade	Percentage	Points
A	90 – 100 %	1238-1375
B	80 – 89 %	1100-1237
C	70 – 79%	963-1099
D	60 – 69%	825-962
F	0 – 59 %	824 or below

All students enrolled in the Culinary Arts Program or Hospitality Management Program and certificates must earn a “C” grade or better in each Food, Nutrition and Hospitality (FNH) course and maintain a 2.0 grade point average (GPA). Students that earn a grade of “D or F” must repeat the course and meet with their Academic Advisor for academic remediation. Students with a GPA below 2.0 will be placed on Academic Probation (<https://www.owens.edu/trustees/wp-content/uploads/sites/45/2022/02/2-42-academic-recovery-procedures.pdf>).

Tentative Class Assignment Calendar:

Week	SLO	Topic
1 2	1,8	Introduction: Syllabus Review Chapter 1: Basic Mathematics Whole Numbers Chapter 2. Weights and Measures; Measuring Tools, Pan Sizes, Scales/Timers, Thermometers Assignments: Chapter 1 Worksheets Due DATE Chapter 1 Math Exercises All Questions Due DATE Assignments: Chapter 2 Worksheets Due DATE Chapter 2 Math Exercises Odd numbers Only Due DATE
2	1,8	Chapter 3 Calculating Measurements; Whole Numbers, Fractions/Decimals/Percentages/Ratios (Chap 5) Area/Volume/Angles, Statistics (Average, Mean, Median) Assignments: Chapter 3 Worksheets Due DATE Chapter 3 Exercises Odd numbers only Due DATE Chapter 3 Calculating Measurements; Whole Numbers, Fractions/Decimals/Percentages/Ratios (Chap 5) Area/Volume/Angles, Statistics (Average, Mean, Median) Review Chapters 1-3 Assignments: FNH Test -Covers Chapter 1-3, Culinary Math -Online Test Due DATE at TIME
3	1,5,8	Review Test 1, Chapter 4 Converting Measurements/Scaling Recipes, Converting within/between Customary/Metric Measures, Converting Between Volume and Weight, Scaling Recipes; Standardized Recipes Assignments: Chapter 4 Worksheets Due DATE Chapter 4 Exercises odd numbers only Due DATE Review Test 1, Chapter 5 Converting Measurements/Scaling Recipes, Calculating Yield Percentage, Calculating As Purchased Amounts, Calculating Edible Portion Amounts, Converting Units of Measure, Baker's Percentage Assignments: Chapter 5 Math Exercises Due DATE Odd numbers only
4	1-8	Chapter 6 Calculating Costs; As Purchased Cost, Edible Portion Cost, Food & Beverage Cost Percentage Assignments: Chapter 6 Worksheets DATE Chapter 6 Exercises odd numbers only Due DATE Chapter 6 Calculating Costs; Target Price, Menu Price, Perceived Value Pricing, Contribution Margin Assignments: FNH Test 2 Chapter 4-6, Culinary Math -Online Test Due DATE at TIME
5	1-8	Review: Test 2/Culinary Math Book of Yields: Introduction/Costing Vs Purchasing Assignments: Worksheets Book of Yields: Dry Herbs and Spices Costing Due DATE Book of Yields/ Dry Herbs & Spices, Fresh Herbs Assignments: Worksheets Book of Yields: Dry Herbs and Spices Purchasing Due DATE

Week	SLO	Topic
		Book of Yields/ Produce Assignments: Worksheets Book of Yields: Produce Costing Due December 1st
6	1-3,5-8	Book of Yields/ Baking Items Assignments: Worksheets Book of Yields: Baking Items Costing Due DATE
7	1-3,5-8	Book of Yields/Meat Items Assignments: Worksheets Book of Yields Meat Costing Due DATE Worksheets Book of Yields Meat Purchasing Due DATE Review
8	1-8	Review Final Exam -Written, completed in class -Cover Culinary Math & Book of Yields

Disclaimer: The instructor reserves the right to amend this syllabus as deemed necessary and will communicate such amendment to the students in the course. Please note that while unlikely, there is a possibility courses might need to change the delivery method due to external issues like public health concerns, weather issues, etc. If this happens, the college will communicate any changes via email and/or other communication methods.