



Figure 1: Owens Logo.

Course Syllabus
SEMESTER 8 weeks
School of Business Hospitality Management and Public Safety

<i>Course Name:</i>	American Regional Cuisine
<i>Course & Section Number:</i>	FNH 170-XXX
<i>Meeting Day(s) & Time(s):</i>	
<i>Credits:</i>	3
<i>Contact Hours:</i>	2 Lecture/4Lab:
<i>Location:</i>	
<i>Instructor's Name:</i>	
<i>Office Hours & Location:</i>	
<i>OCC Phone:</i>	
<i>OCC Email: *</i>	
<i>Additional Contact Information:</i>	

Catalog description:

The study of classical cooking skills associated with the preparation of cuisines associated with various regions of the United States. Topics include an examination of food production systems used in the United States. Students will plan menus, prepare food items and serve guests in a simulated restaurant setting. Laboratory work stresses principles, standards and techniques required for optimum quality and profit in quality food production. Instruction, preparation and merchandising of ethnic and traditional cuisines are included.

Prerequisite: FNH 112 with a 'C' or better

Corequisite: FNH 114

Course Materials:

SACKETT (2012) AMERICAN REGIONAL CUISINES: FOOD-CULTURE-COOKING,
(ISBN: 9780131109360)

Uniform Policy:

1. Lab Chef Uniform including:
 - a. Clean, white chef's coat with Owens Logo
 - b. Owens Community College Baseball cap or black skull cap
 - c. Socks
 - d. Hard top rubber soled shoes
 - e. White Kitchen Apron
2. Department Approved cutlery kit available through the Owens Book Store
3. Four clean side towels available through the Owens Book Store
4. Bi Metallic thermometer
5. Black "Sharpie" marker

What You Will Learn in the Course

Course Objectives:

Outcome	Where Assessed
Compare/Contrast ingredients and cooking methods found in various American Regional cuisines	Quizzes and Exams. Weekly MC Quiz (multiple attempts) 2 MC Exams (Cumulative) (Mirrors ACF online testing for certs)
Prepare American Regional dishes which employ standard food preparation principles, concepts, techniques, and quality factors.	Daily Lecture/Lab Work Reflective Lab Journal Work
Explain the influence of geography, fuel sources, religions, and traditions in the development of classical cooking principles and the preparation of food dishes related to various American Regional Cuisine.	Class Presentation- "Chef Du Jour" assignment
Interpret recipes and apply basic and advanced cooking principles essential for the preparation of American Regional cuisines.	Daily Lecture/Lab work Reflective Lab Journal "Cook's Journal"
Discuss topics related to Culinary Professionalism	Weekly Virtual Discussion- 1 Original posts, respond to 2 colleagues posts

Student Learning Outcomes:

Outcome	Where Assessed
1. Demonstrate professional behaviors in clean, sanitary food production environment	Daily Lab Work
2. Apply standardized recipes to produce American Regional cuisine.	Daily Lab work
3. Prepare American Regional cuisine using starches, vegetables, meat, fish, shellfish and poultry.	Daily Lab work Dining Room Service
4. Create a profit food cost and food cost analysis for a dish or dish(es) related to American Regional Cuisine.	Chef Du Jour project
5. Compose and produce regionally focused menu appropriate for the professional kitchen.	Daily Lab Work
6. Produce meals for The Terrace View Café that are based on techniques of American Regional cuisine.	Dining Room Service
7. Identify various aspects of American Regional cuisine including, but not limited to geography, attitudes, climate, politics, religion	Weekly Quizzes, Exams

Program Outcomes:

The following program outcomes are assessed in this course:

Outcome	Where Assessed
Demonstrate professional behaviors and skills required to be successful in professional food service settings	Daily Lecture/Lab
Apply sanitation and safety principles in the food service setting.	Daily Lecture/Lab
Write menus based on recognized industry standards.	Chef Du Jour Project/Presentation
Develop the management skills to prepare for the transition from employee to supervisor.	Daily Lecture Lab Chef Du Jour project

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.

Competency	Where Assessed
Communicate effectively.	Daily Lecture/Lab
Act with professional responsibility.	Daily Lecture Lab
Demonstrate sensitivity to others' beliefs and values.	Daily Lecture Lab/Asynchronous Virtual Discussion
Think analytically, critically, and creatively.	Daily Lecture/Lab, Asynchronous Virtual

Competency	Where Assessed
	Discussion Dining Room Service Project

Academic Support

Disability Services Resource Center: If you have a disability or acquire one, you may be entitled to receive reasonable accommodation intended to assure you an equal opportunity to participate in and benefit from the program. To receive more information or to register for accommodation, 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 Syllabus SEMESTER

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 shall only be attended by the officially registered OCC students or perspective students, instructor of record, guest lecturer, or substitute. Visitors are not permitted to be in the classroom and should not be invited to attend or participate in the class. See [FERPA | Protecting Student Privacy](#) regulations for more information.

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

Instructor Expectations: Practice 5 “P’s” for personal success in our course and other places too!

BE:

Punctual- on time means on your station, ready to work at the pre-determined time.

Professional- Operate with the success of the team in mind. Demonstrate appropriate safety, sanitation, and use technical food service terms

Prepared- Know your role, tasks, and recipes prior to your scheduled kitchen session.

Purpose-

Personable use appropriate, non-offensive language and make eye contact when communicating. Maintain appropriate space, register, and posture when talking.

Specific Course Rules:

Take careful note of the **additional policies** with professional Chef Apparel in mind:

1. All **black** slip resistant shoes, no open toes, no brightly colored sneakers/tennis shoes.
2. All students will arrive in **full clean and pressed uniform** and remain that way **until** class has been dismissed. Jacket is to be buttoned **completely**
3. All students will wear a **white shirt** under the Owens chef coat, this shirt is to have **no** visible writing on the front or the back. Tank tops are not acceptable.
4. All students will wear **black pants**, these pants will not be “jeans” material, yoga pants, sweat pants, or any type of athletic stretchy pants, **striped or checked**. Pants are not to be **cut** at the **bottoms** or frayed. No holes are to be visible!
5. **Absolutely no jewelry** is to be worn in the lab. This includes any rings, facial piercings, or ear jewelry. It must be removed; Band-Aids or tape are not an acceptable cover-up.
6. **Fingernails** must not extend over the finger, and are not to be painted.

Failure to adhere to these classroom policies will result in **dismissal from class until student has met compliance**. This dismissal will be considered a tardy/absence and can result in the missing of lecture material, incompleteness of lab activities, and eventually result in point reduction to final grade.

Assignment Policy:

- Assignments submitted after the due by date posted on the assignment are considered “Late”. Late assignments will be accepted up to 2 weeks past the due date and will be scored at 70% of the grade if received. Assignments submitted after the 2 weeks past due “grace” period will be worth 50% of grade.
- 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 no grade for that assignment until it is submitted. Late penalties will apply to assignments that are received in other formats.

- o 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.

Classroom Policy:

- **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.
- **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/.**

Test Make Up Policy:

- **In Class Test-** If a student is ill or unable to take any test during the scheduled (in-class) testing period, he/she may take a makeup test. Only one time during the course will a student be able to make up a test. Subsequent missed test(s) will result in a grade of Zero (0/F). Make up testing is conducted in the testing center (College Hall, Room 128). Make up test must be completed within seven (7) days of the missed test.
- **Online Test-** Students will have access to any online test/quizzes for a minimum of three days, so no makeup opportunities are granted for online assessments. It is the responsibility of the student to ensure that they schedule an appointment for makeup tests with the instructor.

How Grades are Determined and Major Assignments

Evaluation Measure	Student Learning Outcomes Assessed	Points Each	Total Points
Lab Performance Evaluations (8)	1,2,4,5	40	320
Quizzes (3)	7	20	60
Final Exam (comprehensive)	7	100	100
Chef Du Jour Project	1,2,3,4,5,6	250	250
Cook's Journal (8)		10	80
Peer Review (2)	1	50	100
		Total	910

Grade	Percentage	Points
A	90 – 100 %	819-910
B	80 – 89 %	728-818
C	70 – 79%	637-727
D	60 – 69%	546-636
F	0 – 59 %	0-545

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	1	Topic: Welcome to American Regional Cuisine Readings: Chapters 1, 2 Labs: • Market Basket • The Plantation South Menu Homework: • “About Me” Survey • Post Discussion 1 • Cook's Journal 1
2	2	Topic: New England and Mid Atlantic Readings: Chapters 3,4 Lab: • New England Menu Homework:

Week	SLO	Topic
		• Post Discussion 2 • Cook's Journal 2 • Quiz 1 online
3		Topic: South Florida, Louisiana Readings: Chapters 15, 6 Labs: • South Florida and Puerto Rico Menus • Louisiana Creole and Cajun menus Homework: • Post Discussion 3 • Cook's Journal 3
4		Topic: Anglo Asian California and The Mexican Border (SW United States) Readings: Chapters 12, 7 Lab: • Anglo-Asian California and Southwest Menus Homework: • Post Discussion 4 • Cook's Journal 4 • Mid Term Exam • Peer Review 1 • CDJ Menu Proposals Due DATE
5		Topic: Chef Du Jour Project Group 1-Menu development Lab: • Menu Development ○ Menu Presentation/Recipe testing ○ Menu Finalized ○ Purchase Requisitions finalized Homework: • Post Discussion 5 • Cook's Journal 5 • Quiz 2
6		Topic: Chef Du Jour Project Group 2 Menu Development Lab: • Menu Development ○ Menu Presentation/Recipe testing ○ Menu Finalized ○ Purchase Requisitions finalized Homework: • Read • Post Discussion 6 • Cook's Journal 6
7		Topic: Chef Du Jour Menu Project Service 1 Lab: • Prep Day • Service Day

Week	SLO	Topic
		Homework: • Post Discussion 7 • Cook's Journal 7 • Quiz 3
8		Topic: Chef Du Jour Menu Project Service 2 Lab: • Prep Day • Service Day Homework: • Post Discussion 8 • Cook's Journal 8 • Peer Review • Final Exam

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.