



Course Syllabus
SEMESTER
School of Business Hospitality Management and Public Safety

Course Name:	Culinary Arts Capstone Practical
Course & Section Number:	FNH 292-XXX
Meeting Day(s) & Time(s):	
Credits:	1
Contact Hours:	4 Lab
Location:	
Instructor's Name:	
Office Hours & Location:	
OCC Email: *	
Additional Contact Information:	

Catalog description:

Designed to meet or exceed the Certified Culinarian requirements established by American Culinary Federation through the demonstration of skill, knowledge and professionalism in the food service industry. This assessment for certification practical testing is divided into four general areas: Safety and Sanitation Skills; Organization; Craftsmanship Skills; Finished Product Skills. Candidates with a one-year Culinary Arts program certificate require one year of entry level work experience. Candidates with an associate's degree in Culinary Arts do not require job experience.

Prerequisite/Corequisites:

FNH 251 OR FNH 271

Course Materials:

Lab Manual on Black Board

Uniform Policy:

High standards of conduct and appearance are expected of the professional person. The industry and general public expect competency, integrity, and professional demeanor from a professional.

All personal hygiene practices will be enforced as part of the dress code. **-Directly from the Handbook**

1. Clean white chef's coat (with Owens Logo)
2. Black Chef Pants
3. Owens Community College Baseball cap or plain skull cap
4. Hair must be neat, restrained, off of neck and face
5. Hard top rubber soled shoes
6. Socks
7. White kitchen apron
8. Mask
9. Department approved 7-piece cutlery kit
10. 4 clean side towels; 2 for cleaning and 2 for side towels
11. Bi-Metallic stem thermometer
12. Black permanent marker (Sharpie)

All uniforms must be clean when preparing or serving food products or washing and sanitizing equipment and utensils.

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

1. 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**
2. 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.
3. 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!
4. **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.**
5. Fingernails must not extend over the finger, and are not to be painted.

Students not properly attired will not be permitted to participate in the lab, clinical or supervised practice experience. Attendance participation and lab points and clinical hours may be forfeited as a result for that day. 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.

What You Will Learn in the Course

Course Objectives:

Outcome	Where Assessed
Illustrate the specific assessment areas as required by the American Culinary Federation for the Certified Culinarian® practical exam or Certified Pastry Culinarian®.	Prep Days, Post Practice Exams, Workshop Day
Teach guidelines required for safety and sanitation throughout production.	Prep Days, Practice Exams, Workshop Day
Explain successful approaches to the practical exam and industry standard bench tests.	Pre-Assessment, Prep Days, Post Practice Exams, Workshop Day

Student Learning Outcomes:

Outcome	Where Assessed
Develop planning strategies that assist in completion of the practical exam.	Pre-Assessment, Prep Days, Practice Exams, Workshop Day
Initiate self-evaluation and assessment after repetitive application of practical skills	Pre-Assessment, Practice Exams, Workshop Day
Execute an organized timeline that will clearly demonstrate abilities acquired throughout education.	Prep Days, Workshop Day
Successfully complete the Certified Culinarian® practical exam or Certified Pastry Culinarian® practical exam.	Practical Exam

Program Outcomes:

The following program outcomes are assessed in this course

Outcome	Where Assessed
Demonstrate the food production skills essential for success in the professional kitchen.	Pre-Assessment, Practice Exams, Workshop Day, Practical Exam
Apply basic principles of food sanitation and safety in the food service operation.	Pre-Assessment, Prep Days, Practice Exams, Workshop Day, Practical Exam
Evaluate menus based on recognized industry standards.	Pre-Assessment, Prep Days, Practice Exams, Workshop Day, Practical Exam
Develop the management skills to prepare for the transition from employee to supervisor.	Pre-Assessment, Prep Days, Practice Exams, Workshop Day, Practical 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.

Competency	Where Assessed (List assignments, exams, discussions; items must be graded.)
Communicate effectively.	Pre-Assessment, Prep Days, Practice Exams, Workshop Day, Practical Exam
Act with professional responsibility.	Pre-Assessment, Prep Days, Practice Exams, Workshop Day, Practical Exam
Demonstrate sensitivity to others' beliefs and values.	Pre-Assessment, Prep Days, Practice Exams, Workshop Day, Practical Exam
Think analytically, critically, and creatively.	Pre-Assessment, Prep Days, Practice Exams, Workshop Day, Practical Exam

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 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:

Attendance and punctuality are crucial for the success of this class and ensures the best possible outcome for the Final Practical of the Certified Culinarian® Exam. Late students will receive a 5-point deduction for the day and absent students will receive a 0 for the day. Make-up work will be available but, it will be the responsibility of the STUDENT to request a time with the professor as to when to complete the makeup work. Emails are checked at a minimum of twice a week (Monday and Tuesday), so have questions and/or concerns ready during class hours. Because I do not have an office, any questions or concerns can be addressed 15 minutes before class or after class Mondays and Tuesdays.

How Grades are Determined and Major Assignments

Evaluation Measure	Student Learning Outcomes Assessed	Value
Pre-assessment, Sanitation	1,2,3	50 points
Prep Days (3 Each)	1	90 points
Practices (3 Each)	2,3	300 points
Workshop Day	1,2,3	50 points
Final Practical	2,3,4	300 points
Professional Portion/Paperwork		100 points
Runner Day		35 points
Reflection	1,2,3,4	75 points
Total		1000 points

Grade	Percentage	Points
A	90 – 100 %	900-1000
B	80 – 89 %	800-899
C	70 – 79%	700-799
D	60 – 69%	600-699
F	0 – 59 %	0-599

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	-Introduction to American Culinary Federation -Review assessment for certification Certified Culinarian -Focus on Safety and Sanitation -Resume/Portfolio/Professionalism -Bring your 112 textbook if you have it -Development and Planning of Practical Menu -Timing, Production schedule, order guides
1	1,2,3	-Introduce practical testing in four general areas: Safety and Sanitation Skills; Organization; Craftsmanship Skills; Finished Product Skills. -ACF membership application -Practice, chicken fabrication, veg knife skills, spritz, Bavarian, genoise
2	1	Prep #1
2	2,3	Dry Run # 1 of Practical -30 minute set up, 2 hours 30 min practical, 30 min clean up (B&P: 3-hour practical)
3	1	Prep #2
3	2,3	Dry Run #2 of Practical -30 minute set up, -2 hours 30 min practical, 30 min clean up (B&P: 3-hour practical)
4	1,2,3	Workshop Day -Practice the item that is the least strong suit of your exam.
4		TBD
5	1	Prep #3
5	2,3	Dry Run # 3 of Practical -30 minute set up, -2 hours 30 min practical, 30 min clean up (B&P: 3-hour practical)
6	1	Final Prep
6	2,3,4	Final Practical (Group 1) -30 minute set up, -2 hours 30 min practical, 30 min clean up (B&P: 3-hour practical)
7	1	Final Prep
7	2,3,4	Final Practical (Group 2) -30 minute set up, -2 hours 30 min practical, 30 min clean up (B&P: 3-hour practical)
8		Marketing Yourself Complete all Paperwork for Certification Reflective Paper due Monday beginning of class. Round table <i>Casual dress</i>
8		TBD

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.