

HMT 2201: Food Service Equipment, Design & Maintenance

Credit Type – Proficiency



MIAMI VALLEY
TECHPREP
CONSORTIUM

Course Description and Learning Outcomes:
https://www.sinclair.edu/course/params/subject/HMT/courseNo/2201/
Faculty Pathway Specialist(s) (Please include name, email and office hours):
Derek Allen, derek.allen@sinclair.edu
Resources Needed to Offer Course (software, equipment, books [include ISBN and edition], etc. – please include any associated costs):
There is no textbook required for this course. Resources required include: high speed internet and a computer or laptop to access all of the content and material in the eLearn shell.
For this course it will be helpful to have access to a commercial kitchen so students can perform tasks such as: • Light cooking on the equipment • Clean and Break-down equipment • Assemble equipment and have ready for use
How is the final grade for the course determined? (Please list all required assignments, assessments, etc.)
The final grade for the course is determined by a combination of discussions, assignments, and 1 final project. In total there are 11 discussions and 11 assignments for this course- the high school instructor is responsible for all grading and grades must be posted in eLearn.
Who is responsible for grading the required assignments and/or assessments? (faculty or instructor?)
High School instructor is responsible for grading and all grades must be posted in eLearn
What is the grading scale for the course?
Standard grading scale, 0-59% (F) 60-69% (D) 70-79% (C) 80-89% (B) 90-100% (A). If a grade is on the borderline and .5 or higher, then the student will be raised to the next letter grade. An example is, if a student has 69.5 % then he/she will be awarded a C for the course.
Must students access the eLearn shell regularly to complete requirements?
Work requirement is in eLearn, instructor has option to teach in person the material or online. All assignments, discussions and grades should be posted in eLearn.
Does the course require access to YouTube, GoogleDrive, etc.?
The course does require access to watching YouTube and using Google, Safari, Firefox, or Internet Explorer for videos and content.
Additional course details or requirements important for instructors not covered above:
This course can be customized into a quarter or semester.
Most common (or popular) degrees this course is in?
Hospitality Management & Tourism/Bakery & Pastry Arts BPAO.S.AAS Hospitality Management & Tourism/Culinary Arts CAO.S.AAS Hospitality Management & Tourism HMTT.S.AAS