



STARK STATE COLLEGE

GENERAL SYLLABUS

Course Information

Course Name: Food Operations Lab
Course Number: NTR130L

Required Materials

Textbook(s): Walter, J. & Kincheloe, C. (2025) Lab Manual Understanding Food Principles and Preparation, 7th ed.. Cengage Publishing. ISBN: 978-0-357-97419-3

Required Readings: N/A

Additional Materials: To be used as reference throughout the course: Brown, Amy (2025). Understanding Food: Principles and Preparation (7th ed.)Cengage Publishing. ISBN: 978-0-357-97419-3.

Course Outline/Calendar

The date of coverage and order of coverage may be modified based on the faculty member and events beyond the control of faculty members that interfere with class times and teaching.

Week	Chapter/Topic/Lab
Week 1	Chapter 1 – Sensory Evaluation
Week 2	Chapter 2 – Food Preparation Basics
Week 3	Chapter 3 – Meat
Week 4	Chapter 4 – Poultry Chapter 5 – Fish and Shellfish
Week 5	Chapter 6 – Milk Chapter 7 – Cheese Cookery
Week 6	Chapter 8 – Egg cookery
Week 7	Chapter 9 – Vegetables and Fruits Chapter 10 – Legumes
Week 8	Special Dietary Needs
Week 9	Chapter 11 – Cereals and Flours
Week 10	Chapter 12 – Starches and Sauces Chapter 13 – Quick Breads

Week	Chapter/Topic/Lab
Week 11	Chapter 14 – Yeast Breads
Week 12	Chapter 15 – Fats and Oils Meatless meals
Week 13	Chapter 16 – Cakes Chapter 17 – Pastry
Week 14	No lab
Week 15	Chapter 18 – Candy
Week 16	Appointments with students, as needed.