

## **FNUT 1553L - Food Science and Management Principles Laboratory**

**Fall 2026 Syllabus, Section 01, CRN 40867,**

Credit hours: 1

### **Instructor**

**Jeanine Mincher**

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### **Public Instructor Information**

Instructor Title: Dr. Jeanine L. Mincher

Instructor Professional Qualifications:

Ph.D. in Education: Health Education and Promotion, Kent State University

M.S. in Ed. Secondary Curriculum, Youngstown State University

B.S.A.S. Foods & Nutrition, Youngstown State University

Minor: Management

A.A.S. Dietetic Technology

Registered Dietitian, Licensed in Ohio

Instructor Office Location: Cushwa 1102

Instructor Office Phone: 330-941-3346

### **Course Description**

1553L. Food Science and Management Principles Laboratory. Application of principles from FNUT 1553. Three hours lab per week. Prereq.: FNUT 1553 or concurrent. 1 s.h.

### **Course Readings**

| Group    | Title | Author | ISBN |
|----------|-------|--------|------|
| Optional |       |        |      |

We have no readings for this course. Recipes will be supplied each week by the instructor.

The course readings are subject to change in the event of extenuating circumstances, research developments, current events, and/or to ensure better learning.

### **Schedule by Week**

| Week of | Proposed Topic                                                                                                              | Due/To Prepare for Class          |
|---------|-----------------------------------------------------------------------------------------------------------------------------|-----------------------------------|
| 8/24    | Intro. to class/lab<br>Kitchen Safety & Sanitation Principles<br>Knife Skills<br>Kitchen Math<br>Ethnicity Project Overview |                                   |
| 8/31    | Salad Lab                                                                                                                   | Hot Tips Due                      |
| 9/7     | Fruits Lab                                                                                                                  | Salad & Salad Dressing Report Due |
| 9/14    | Vegetables Lab                                                                                                              | Fruits Lab Report Due             |
| 9/21    | Starch & Cereal Cookery                                                                                                     | Food Safety Faux Pas Due          |



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|-------|--------------------------------|-----------------------------------------------|
| 9/28  | Eggs & Dairy Lab               | Safe at Plate Due                             |
| 10/5  | Ground Meats & Meats Lab       | One Day Menu Due                              |
| 10/12 | Poultry & Seafood Lab          | Dinner Menu Due<br>Market Order Due           |
| 10/19 | Quick Breads Lab               | Ethnicity Paper Due                           |
| 10/26 | Cookies Lab                    | Recipes Costing Due (Three Recipes)           |
| 11/2  | Gluten Free & Lactose Free Lab | Cookie Lab Report Due                         |
| 11/9  | Pastry Lab                     | Unhappy Holidays Due                          |
| 11/16 | Vegan Lab                      | Idea and Recipe Submission Due for Last Class |
| 11/23 | Ethnicity Lab                  | Two Minute Food Safety Video Due              |
| 11/30 | TBD by Instructor and Students |                                               |
| 12/7  | Course Eval; Make Up Lab       | Per Final Exam Schedule                       |

The course schedule, policies, procedures, and assignments in this course are subject to change in the event of extenuating circumstances, by mutual agreement, and/or to ensure better learning.