

FNUT 2612L - Food Systems: Operations, Production, and Service Laboratory

Fall 2026 Syllabus, Section 01, CRN 43960,

Credit hours: 2

Instructor

Julieann Cheng

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Public Instructor Information

Instructor Title: Part-Time Faculty-Dietetics, Department of Human Performance and Rehabilitation Sciences

Instructor Professional Qualifications:

Master of Science, Strategic Leadership, Mountain State University, 2003

Bachelor of Science in Applied Science, Food and Nutrition Dietetics, Youngstown State University, 1996

Associate of Applied Science, Dietetic Technology, Youngstown State University, 1994

ServSafe Instructor and Proctor

Approved Provider of Ohio Manager Certification in Food Protection

Registered Dietitian Nutritionist/Licensed Dietitian KY, OH, WV

Instructor Office Location: *Cushwa Hall 3201*

Instructor Office Phone: 330-941-2558

Course Description

2612L. Food Systems: Operations, Production, and Service Laboratory. Application of the fundamentals of food systems operations, management, and service. Six hours lab per week. Prereq.: FNUT 1553 and FNUT 1553L. Concurrent with FNUT 2612. 2 s.h.

Course Readings

Group	Title	Author	ISBN
Required	Food for Fifty	Mary K. Molt	9780134437217

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

Schedule of Topics and Assignments

Day	Date	Reading(s)	Proposed Topic	Due/To Prepare for Class
Mon	8/24		Dietetics In Foodservice	
Tue	8/25		Dietetics In Foodservice	Dietetics In Foodservice
Mon	8/31		Case Study: Worker Safety	
Tue	9/1	Chapter 2 Recipe Development, Construction, and Adjustment	Recipe Development, Construction, and Adjustment	Read Chapter 2 Recipe Development, Construction, and Adjustment
Mon	9/7		Food Safety and Sanitation Education	
Tue	9/8		Food Safety and Sanitation Presentations	
Mon	9/14		Active Learning Lab	
Tue	9/15		Active Learning Lab	



Mon	9/21	Chapter 3 Planning Menus and Service Guidelines for Special Meals and Events	Planning Menus and Service Guidelines for Special Meals and Events	Read Chapter 3 Planning Menus and Service Guidelines for Special Meals and Events
Tue	9/22	Chapter 5 Food Product Information and Food Science	Food Product Information and Food Science	Read Chapter 5 Food Product Information and Food Science
Mon	9/28	Chapter 6 Quantity Food Production Fundamentals and Evaluating Food Quality	Quantity Food Production Fundamentals and Evaluating Food Quality	Read Chapter 6 Quantity Food Production Fundamentals and Evaluating Food Quality
Tue	9/29		Quantity Food Production Fundamentals and Evaluating Food Quality	
Mon	10/5		Therapeutic Menus	
Tue	10/6		Therapeutic Menus	Lab Assignment Therapeutic Menus
Mon	10/12		Texture Modifications and Nutritional Supplementation	
Tue	10/13		Texture Modifications and Nutritional Supplementation	Lab Assignment Texture Modifications and Nutritional Supplementation
Mon	10/19		The Menu	
Tue	10/20		Active Learning Lab - Recipes	The Menu Assignment
Mon	10/26	Chapter 4 Food Production Resources	Active Learning Lab - Preparation	
Tue	10/27		Food Service Calculations	
Mon	11/2		Active Learning Lab - Preparation of Thanksgiving Meal	
Tue	11/3		Active Learning Lab - Preparation of Thanksgiving Meal	
Mon	11/9		Case Study: Quantity Food Procurement and Production	Case Study Quantity Food Procurement and Production
Tue	11/10		Case Study: Kitchen Renovations	Case Study: Kitchen Renovations
Mon	11/16		Active Learning Lab	
Tue	11/17		Active Learning Lab	
Mon	11/23		Foodservice Options	
Tue	11/24		Foodservice Options	Lab Report: Foodservice Options
Mon	11/30		Active Learning Lab Demonstrations	
Tue	12/1		Active Learning Lab Demonstrations	
Mon	12/7			Comprehensive Calculations

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.