

Course Adaptations | Fall 2020

Learning modalities are changing quickly in order to continue delivering the excellent content that our students expect.

Course Name	Instructor (click name to email)	Adaptation
CHRM 1000 Orientation 4A, 4B, 5A	Cathy Curtis	<ul style="list-style-type: none"> Required virtual classroom via Zoom Course assignments and tests will all be electronically submitted via Canvas Instructor available via Zoom during set office hours No on-campus meetings
CHRM 1010 Culinary Math 4B	Vernetta Kosalka	<ul style="list-style-type: none"> Required virtual Classroom via Zoom Course assignments and tests will all be electronically submitted via Canvas Instructor available via Zoom during set office hours No on-campus meetings
CHRM 1020 Sanitation 4A, 4B	Cindy Brison Peter Walsh	<ul style="list-style-type: none"> Required virtual Classroom via Zoom Course assignments and tests will all be electronically submitted via Canvas Instructor available via Zoom during set office hours No on-campus meetings
CHRM 1020 Sanitation WW	Deke Reichardt	<ul style="list-style-type: none"> Class information delivered asynchronously via Canvas at canvas.mccneb.edu Course assignments, projects components, discussions will be electronically submitted via Canvas Instructor available via Zoom during set office hours No on campus meeting
CHRM 1030 Intro to Prof Cooking 4A, 4B, 5A, 4C, 5B, 5C, 6A	Øystein Solberg James Davis Peter Walsh Justin Stout	<ul style="list-style-type: none"> Required virtual lecture & lab demonstration via Zoom between scheduled class time Weekly Mise en Place kit to be used for weekly cooking assignments. Course assignments and tests will be electronically submitted via Canvas Potential of on campus assessment Instructor available via Zoom during set office hours
CHRM 1035 Regional Cuisine 4A, 5A, 6A	Steve Bell Deke Reichardt	<ul style="list-style-type: none"> Students required ON CAMPUS weekly for in-lab instruction. Lecture will be delivered asynchronously (on your time) NOT on-campus Instructor available via Zoom during set office hours
CHRM 1120 Soup and Sauce Basics 4A	Steve Bell	<ul style="list-style-type: none"> Required virtual lecture classroom via Zoom Tuesday & Thursday 8A – 8:55A Required pick up and use of weekly ingredient box Class assignments, quizzes and discussion board will be electronically submitted Potential of on campus assessment Instructor available via Zoom during set office hours

<p>CHRM 1120 Soup and Sauce Basics 5A</p>	<p>Erik Rickard</p>	<ul style="list-style-type: none"> • Req'd virtual lecture classroom via Zoom Mondays 4-4:55pm • Assigned Virtual Lab classroom via zoom Mondays 5-10:30pm • Required pick-up and use of weekly mise en place kits • Classroom assignments, discussion board, and quizzes will be electronically submitted via Canvas • Potential of on campus assessment • Instructor available via zoom during set office hours
<p>CHRM 1130 Protein Fabrication 4A, 5A</p>	<p>Øystein Solberg James Davis</p>	<ul style="list-style-type: none"> • Required virtual lecture & lab demonstration via Zoom between scheduled class time • Weekly Mise en Place kit to be used for weekly cooking assignments. • Course assignments and tests will be electronically submitted via Canvas • Potential of on campus assessment • Instructor available via Zoom during set office hours
<p>CHRM 1210 Baking Basics 4A, 5A, 6A</p>	<p>Maybell Galusha Janet Mar Alice Smith</p>	<ul style="list-style-type: none"> • Required ON CAMPUS demonstrations and/or assessments for sessions 1, 4, 7 and 10 during scheduled class time • Enrolled students must follow all MCC safety and health guideline when on campus • Required weekly session lecture, demonstration, lab on Zoom during scheduled class time • Course materials, assignment and presentation via Zoom, Canvas or electronic delivery • Weekly mise en place kits to be used for at home baking assignments • Weekly submission of work reflection, documentation and product samples for instructor evaluation • Instructor available via Zoom during set office hours <p><u>Basic tools and equipment needed at home for CHRM 1210, CHRM 1250 and CHRM 1260 activities:</u></p> <p><i>ICA knife kit (need: chef knife, paring knife, serrated knife, offset spatula, zester, thermometer)</i> <i>Stand mixer/hand mixer/hand whisk</i> <i>Digital Scale</i> <i>Plastic bench scraper</i> <i>Metal dough cutter</i> <i>One or two half-sheet pans (about 16 x12 inch or similar)</i> <i>Muffin pan (12 holes)</i> <i>Two 8- or 9-inch cake pans</i> <i>8 or 9-inch x 4-inch loaf pan</i> <i>Nested set of pastry piping tips (round)</i> <i>Piping bags</i> <i>Spatula (rubber or wooden)</i> <i>Whisk</i> <i>Plastic ruler (12 or 15 inch)</i></p>

		<i>Strainer or sifter (optional, not required)</i>
CHRM 1250 Artisan Bread 4A	Janet Mar	<ul style="list-style-type: none"> • Required ON CAMPUS instruction or skills demonstration and assessment for sessions 1, 4, 7 and 10 during scheduled time • Required Zoom lec/lab for sessions 2, 3, 5, 6, 8 and 9 during scheduled time • Required pick up and use of mise en place kits for at home baking assignments • Zoom sessions require submission of work documentation, evaluation and work samples for instructor evaluation • Course material available through Canvas • Enrolled students must follow all MCC safety and health guideline when on campus
CHRM 1260 Cakes 5A	Janet Mar	<ul style="list-style-type: none"> • Required ON CAMPUS instruction or skills demonstration and assessment for sessions 1, 4, 5, 7 and 10 during scheduled time. • Required lec/lab via Zoom for sessions 2, 3, 6, 8 and 9 with written work documentation, evaluation and submission of work samples for instructor evaluation • Required pick up and use of mise en place kits for at home baking assignments • Course material available through Canvas • Enrolled students must follow all MCC safety and health guideline when on campus
CHRM 1550 Customer Service 4A, 4B, 4C, 4D	Lauren Balak Vernetta Kosalka Joellen Zuk Peter Walsh	<ul style="list-style-type: none"> • Required ON-CAMPUS LAB (all meeting days) for instruction and assessments • Course materials will be available through Canvas at canvas.mccneb.edu • Course assignments, presentations, discussions will be electronically submitted via Canvas • Additional required reading and resources posted to Canvas • See course syllabus for instructor availability outside of class meetings
CHRM 1990 Practical Baking Exam 1 4A	Janet Mar	<ul style="list-style-type: none"> • Required WEEKLY ON CAMPUS skills demonstration and assessment at scheduled class time • Enrolled students must follow all MCC safety and health guideline

CHRM 1999 Practical Cooking Exam 1	Steve Bell	<ul style="list-style-type: none"> • Required virtual meeting via Zoom on first day of class Friday, September 11 at 8:00AM • Practice Mise en Place kits available upon request • Final practical requires on-campus demonstration. Time TBD • Instructor available via Zoom during set office hours
CHRM 2120 Garde Manger 5A	Combs, Michael	<ul style="list-style-type: none"> • Required virtual lecture via Zoom Tuesdays 3-5:30P • Required virtual lab via Zoom each Tu/Th 4P – 9:45P • Course assignments, projects, discussions will be submitted electronically via Blackboard • Required pick up and use of weekly Mise en Place kits (weeks 2-10) • Assigned home projects will be submitted for assessment • Potential on-campus assessment
CHRM 2125 Casual Dining 4A, 4B, 4C, 4D	Deke Reichardt	<ul style="list-style-type: none"> • Lab will be delivered live on campus as stated in catalog • Instructor available via Zoom during set office hours
CHRM 2130 Fine Dining 5A	James Davis	<ul style="list-style-type: none"> • On-campus class instruction held every Monday and Wednesday from 4P – 10:35P • Students and Faculty will always follow all MCC prescribed procedures regarding Covid-19 in order to participate in class. • Classroom assignments, discussion board, and quizzes will be electronically submitted via Canvas • Instructor available via Zoom during set office hours • A contingency plan and corresponding curriculum will be instituted if MCC determines on campus classes should go to virtual/remote learning
CHRM 2230 Baking Production 5A	Janet Mar	<ul style="list-style-type: none"> • Required ONCAMPUS activities every Monday and Tuesday at scheduled class time • Enrolled students must follow MCC safety and health guideline
CHRM 2280 Plated Desserts 5A	Janet Mar	<ul style="list-style-type: none"> • Required ON CAMPUS activities every Monday and Tuesday at scheduled class time • Enrolled students must follow MCC safety and health guideline
CHRM 2350 Nutrition 4B, 5A	Jennifer Meyer	<ul style="list-style-type: none"> • Lecture delivered asynchronously via Canvas • Assigned virtual lab via Zoom • Required weekly online course work includes recorded lectures, discussions, quizzes, lab reports and assignments. All assignments/course work will be submitted electronically via Canvas • Select schedule of Mise en Place kits will be needed for lab on scheduled class weeks/dates: <ul style="list-style-type: none"> ○ Pickup Mise en Place kits during week 3, 5, 6, 8 • Instructors available via Zoom during set office hours

CHRM 2470 Hospitality Supervision 4A	Joellen Zuk & Lauren Balak	<ul style="list-style-type: none"> • Required virtual classroom via Zoom for lecture and homework review • Course materials will be available through Canvas at canvas.mccneb.edu • Course assignments, projects components, discussions will be electronically submitted via Canvas • Instructor available via Zoom during set office hours • No on campus meetings
CHRM 2475 Leadership Principles 4A	Kori Wendt & Lauren Balak	<ul style="list-style-type: none"> • Class information delivered asynchronously via Canvas at canvas.mccneb.edu • Course assignments, projects components, discussions will be electronically submitted via Canvas • Instructor available via Zoom during set office hours • No on campus meetings
CHRM 2480 Purchasing & Cost Management 4A	Derek Peterson	<ul style="list-style-type: none"> • Lectures will be synchronous via Zoom • Labs will be a combination of on-campus, synchronous via Zoom, and asynchronous via Canvas • Student work will be submitted via Canvas
CHRM 2550 Table Service 5A	TBD	<ul style="list-style-type: none"> • Required ON CAMPUS lab • Course materials will be available through Canvas at canvas.mccneb.edu • Course assignments, presentations, discussions will be electronically submitted via Canvas • A couple of on campus meetings • Instructor available via Zoom during set office hours • Additional required reading and resources posted to Canvas
CHRM 2560 Beverage Management 5A	Kori Wendt & Lauren Balak	<ul style="list-style-type: none"> • Required virtual classroom via Zoom for lecture and homework review • Course materials will be available through Canvas at canvas.mccneb.edu • Course assignments, presentations, discussions will be electronically submitted via Canvas • A couple of on campus meetings • Instructor available via Zoom during set office hours • Additional required reading and resources posted to Canvas
CHRM 2900 Recipe & Menu Writing 5A	Katie Hupp	<ul style="list-style-type: none"> • Required virtual Classroom via Zoom • Course assignments and tests will all be electronically submitted via Canvas • Instructor available via Zoom during set office hours • No on-campus meetings
CHRM 2900 Adventures in Culinology	Grove	<ul style="list-style-type: none"> • Remote Delivery • Live on Zoom each Friday from 1130-1245

CHRM 2980 Student Manager 4A, 4B, 5A	TBD	<ul style="list-style-type: none"> • Required ON CAMPUS lab • Course materials will be available through Canvas at canvas.mccneb.edu • Course assignments, presentations, discussions will be electronically submitted via Canvas
CHRM 2981 Internship 4A	Brian O'Malley	TBA
CHRM 2982 Bakery Student Manager 5A, 5B	Janet Mar	<ul style="list-style-type: none"> • Required ON CAMPUS activities every Monday and Tuesday at scheduled class time • Enrolled students must follow MCC safety and health guideline
CHRM 2989 Hospitality Mgt. Intern 4A	Lauren Balak	<ul style="list-style-type: none"> • Required meetings via zoom
CHRM 2990 Practical Baking Exam 2 4A	Janet Mar	<ul style="list-style-type: none"> • Required WEEKLY ON CAMPUS skills demonstration and assessment at scheduled class time • Enrolled students must follow all MCC safety and health guideline
CHRM 2999 Practical Cooking Exam 2 4A	Oystein Solberg	<ul style="list-style-type: none"> • Required Zoom meeting on first day of class • Required ON CAMPUS demonstrations and assessments.
HUMS 1160	Laura Chambers Erik Rickard	<ul style="list-style-type: none"> • Required meetings via Zoom • Culinary kits to be picked up for each week assigned lab • Use of Canvas for uploading assignments and quizzes