

Course Adaptations | Winter 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, 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 1020 Sanitation 4A, 6A	Cindy Brison TBD	<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, 5B, 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	Steve Bell Erik Rickard	<ul style="list-style-type: none"> • Students required ON CAMPUS weekly for in-lab instruction. • Highlights of lecture will be talked about in lab. • Instructor available via Zoom during set office hours
CHRM 1120 Soup and Sauce Basics 4A, 5A, 6A	Steve Bell Justin Stout Erik Rickard	<ul style="list-style-type: none"> • Required virtual lecture classroom via Zoom • Required pick up and use of weekly ingredient box • Virtual and/or asynchronous (on your time) labs
CHRM 1130 Protein Fabrication 4A, 5A	Øystein Solberg	<ul style="list-style-type: none"> • Asynchronous lecture • WEEKLY ON CAMPUS demonstration and fabrication • Weekly remote cooking assignments using given ingredient kit • Course assignments and tests will be electronically submitted via Canvas • On campus midterm and finals • Instructor available via Zoom during set office hours

<p>CHRM 1210-4A, 5A and 6A Baking Basics</p>	<p>Maybell Galusha Janet Mar Alice Smith</p>	<ul style="list-style-type: none"> • Required On-Campus demonstration, instruction or assessment for sessions 1, 2, 4, 5, 7 and 10 during scheduled class time. Additional On-Campus sessions may occur • Enrolled students must follow MCC safety and health guidelines regarding Covid 19 when on campus • Remote delivery will occur via live Zoom during scheduled class time for lecture and lab. • Course materials, assignments and presentation available through Canvas or by electronic delivery • Pick up of 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 • <i>Listed below are basic tools and equipment students need to have at home for CHRM 1210, CHRM 1220 and CHRM 1250 activities:</i> • <u>ICA knife kit</u> (chef knife, paring knife, serrated knife, offset spatula, zester, digital thermometer, piping tips and bags, plastic bench scraper, metal dough cutter) (CHRM 1210, 1220, 1250) • <u>Stand mixer or hand mixer</u> (CHRM 1210, 1220) • <u>Digital scale</u> (CHRM 1210, 1220, 1250) • <u>Two half-sheet pans</u> (about 16 x12 inch or similar) (CHRM 1210, 1220, 1250) • <u>12-hole muffin pan</u> (CHRM 1210, 1220) • <u>Two 8- or 9-inch cake pans</u> (CHRM 1210, 1220) • <u>8 or 9 x 4-inch loaf pan</u> (CHRM 1210, 1220, 1250) • <u>Spatula</u> (rubber or wooden) (CHRM 1210, 1220, 1250) • <u>Whisk</u> (CHRM 1210, 1220, 1250) • <u>Plastic ruler</u> (12 or 15 inch) (CHRM 1210, 1220, 1250) • <u>Strainer or sifter</u> (optional, not required)
<p>CHRM 1220-4A Pastries</p>	<p>Janet Mar</p>	<ul style="list-style-type: none"> • Required ON CAMPUS instruction or skills demonstration and assessment for sessions 1, 4, 5, and 10 during scheduled time. Possible additional On-Campus sessions Required lec/lab via Zoom for sessions 2, 3, 6, 8 and 9 with required written and/or video work documentation and evaluation. And submission of lab products 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 MCC safety and health guidelines regarding Covid 19 when on campus

<p>CHRM 1250-5A Artisan Bread</p>	<p>Janet Mar</p>	<ul style="list-style-type: none"> • Required ON CAMPUS instruction, demonstration and assessment for sessions 1, 3, 4, 7, 8 and 10 during scheduled time. Possible additional On-Campus sessions • Required Zoom lec/lab for sessions 2, 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 student 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 regarding Covid 19 when on campus
<p>CHRM 1550 Customer Service 4A, 4B, 4C, 4D</p>	<p>Lauren Balak Vernetta Kosalka Joellen Zuk</p>	<ul style="list-style-type: none"> • Required ON CAMPUS instruction and assessments • 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
<p>CHRM 1990-4A Practical Baking Exam 1</p>	<p>Janet Mar</p>	<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
<p>CHRM 1999 Practical Cooking Exam 1</p>	<p>Steve Bell</p>	<ul style="list-style-type: none"> • Required virtual meeting via Zoom on first day of class Friday, February 5th. at 9:00AM • Practice Mise en Place kits available upon request • Final practical will require on campus demonstration. Individual start times will be sent later.
<p>CHRM 2120 Garde Manger 5A</p>	<p>Combs, Michael</p>	<ul style="list-style-type: none"> • Required virtual lecture via Zoom Mondays 8A – 10:30A • Required virtual lab via Zoom Mondays and Wednesdays between 9A – 2:45P • 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 on campus assessment • Potential on campus assessment
<p>CHRM 2125 Casual Dining 4A, 4B, 4C, 4D</p>	<p>Deke Reichardt</p>	<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, 5B	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 2230-5A Baking Production	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 guidelines regarding Covid 19
CHRM 2270-4A Chocolate, Sugar Decorations	Janet Mar	<ul style="list-style-type: none"> • Asynchronous lecture material via Canvas • Required ON CAMPUS demonstration, instruction and assessments at scheduled class time • Enrolled students must follow MCC safety and health guidelines regarding Covid 19
CHRM 2280-5A Plated Desserts	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 guidelines regarding Covid 19
CHRM 2350 Nutrition 4A, 5A	Jennifer Meyer	<ul style="list-style-type: none"> • Lecture delivered asynchronously via Canvas • Lab sessions delivered remotely via live Zoom during scheduled lab time • Required weekly online course work includes recorded lectures, discussions, quizzes, lab reports and assignments. All assignments/course work will be submitted electronically via Canvas • Pick up of Mise en Place kits for at home hands-on activities during week 3, 5, 6, and 8. Dates and times for kit pick-ups will be posted in course syllabus. • Instructors available via Zoom during set office hours
CHRM 2465 4C Food Service Financial Management	Wendt, Kori	<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 2470 Hospitality Supervision WW	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 2480 Purchasing & Cost Management 4A, 5A	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, 5B	Erin Doering Azalia Wheeler Anna Curry	<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 2610 Event Planning	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 • This is a blended course and will have an occasional on campus meeting
CHRM 2900 4A ENGL 1220 CA Recipe & Menu Writing / Tech Writing for Culinarrians	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 2980 Student Manager 4A & 4B	Lauren Balak Vernetta Kosalka Joellen Zuk	<ul style="list-style-type: none"> • Required ON CAMPUS instruction and assessments • 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 2980 Student Manager 5A, 5B	Azalia Wheeler Erin Doering Anna Curry	<ul style="list-style-type: none"> • Required ON CAMPUS instruction and assessments • 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 2981 Internship 4A	Brian O'Malley	
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 regarding Covid 19
CHRM 2989 Hospitality Mgt. Intern 4A	Lauren Balak	<ul style="list-style-type: none"> • Required meetings via zoom
CHRM 2990-4A Practical Baking Exam 2	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 regarding Covid 19
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 Humanities and Food Culture 4A	Laura Chambers Steve Bell	<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