

## **Challenge Exams**

The opportunity to challenge the content of a course on the basis of an examination is permitted at the discretion of individual departments and may exclude courses where a laboratory or practicum is an integral part of the course being challenged.

### **Fee Information**

A fee of \$20 per credit hour attempted is assessed and is non-refundable. Upon successful completion of an exam, a grade of satisfactory (S) is recorded on the student's records. No record of unsuccessful attempts is recorded. Students who receive an unsatisfactory "U" score must complete the course.

### **Exceptions**

A course may not be challenged under the following conditions:

- To satisfy the resident instruction requirement for graduation.
- When the person seeking credit is not currently registered at Colorado State University at the time of the examination.
- When the student has previously challenged the course.

### **Additional Information**

For an application, please visit: <https://tilt.colostate.edu/testingCenter/clep/>. Return the completed and signed application to the University Testing Center, 203 General Services Building, 1251 Mason St, 8002 Campus Delivery. The application must be signed by the instructor, department head, and registrar. Your student account will be assessed. You may take the exam in another semester after completion of forms. The time and place of the test will be determined by the instructor/department administering the test. Test results may be obtained by contacting the instructor administering the test.

For more information, contact the University Testing Center at (970) 491-6498, <http://testing.colostate.edu/>, (8 am – 5 pm, M-F).

# FSHN 300 Graduate Challenge (fall and spring) Food Principles and Applications

The FSHN 300 challenge consists of three separate components, each weighted equally.

## Chapter Reading Assessments (in Canvas) (120 points possible, 85% required to pass)

- All quizzes must be completed by the last week of regular classes.
- Twelve (12) assessments/quizzes, based on Brown textbook concepts, will help reinforce topics. Each 20 question quiz (10 points) covers 2-3 chapters and is a single 60 minute session.
- Therefore, read and study the concepts before completing the quiz. You may use your textbook and notes for these quizzes. Students may make up (when appropriate) and/or review their graded quizzes with the instructor.

## Cumulative Exam (120 points possible – 75% needed to pass)

One comprehensive exam (Time to be determined) will assess your knowledge and application skills of Food Principles and Applications content. This exam will be proctored.

## Practical Application (pass or fail only)

A hands-on demonstration of your ability to successfully modify an existing recipe to meet both nutritional and functional requirements.

- You will provide a recipe of your choice
- You will need to modify the recipe in three specific ways (we will discuss your modifications).
  - Nutritionally - you must explain each modification to the original recipe, and provide *specific rationale* for why this alteration was made.
  - Functionally – you must explain the potential impact of each modification and also what you will do to compensate/mitigate for these effects.
  - You must provide documentation which illustrates how/why each modification meets the specific nutritional requirement
    - You must provide an accurate food label for each version of the recipe (Nutriscan or similar program is a great resource for this).
- You will then further demonstrate your applicable knowledge by preparing each of the three modifications of the recipe.
  - Your final product will be evaluated by the instructor and your fellow challengers
- IMPORTANT - Each product will be evaluated on a functional and nutritional level. PRODUCTS EITHER PASS OR FAIL THIS EVALUATION!**

## Additional Requirements

- All modifications must be approved by your instructor before you proceed with the demonstration portion of the challenge – by December 1

- We will meet in the food lab to prepare and taste these recipes – Hours arranged – possibly finals week or earlier
  - It is contingent upon all challengers to agree upon a time when all of you can participate in this portion of the challenge
- All materials must be presented in a professional format (typewritten, clear and concise information, all sources cited, etc.).

**FSHN 301  
Food Principles and  
Applications Laboratory  
(No Challenge Available)**

Please note, we no longer offer a challenge version of FSHN 301 Food Principles and Applications Laboratory. Therefore, graduate students who want to complete all course requirements for our Coordinated Master's Program in Dietetics and/or Dietetic Internships elsewhere must enroll in one of four sections of FSHN 301 (offered each fall and spring). This course can be taken concurrently or after completion of FSHN 300 Food Principles and Applications or its challenge equivalent.

Please see the challenge courses description attached.

If you think you have met FSHN 301 course requirements in a previous course or professional food preparation experience, provide information to Dr. Cunningham-Sabo. She will confirm that you need to enroll in the course or she will waive the requirement if you have met it.

**RRM 310 Graduate  
Challenge (spring)  
Foodservice Systems**

A class meeting will be held within the first 2 weeks of the term. This is the only class meeting to take place prior to the team presentations, and it is **mandatory for all students** who wish to challenge the course. Exceptions will not be made.  
The RRM310 challenge course consists of two parts:

**Part 1:**

First is an observation and analysis project. Students will form teams of 5-6 and visit a foodservice which represents a potential segment in which they could find themselves after graduation. The team will interview department heads, observe and analyze operational foodservice systems as outlined in the text. Additionally they will gather as many operational system artifacts as they can to present and discuss in an oral presentation. Teams will produce a 15-20 page paper of their observations.

Toward the end of the term, the students will schedule an oral presentation where they will present and discuss their observation and analysis project with the instructor.

## **Part 2:**

The second element is a comprehensive exam over the text. The exam is taken on-line in a computer lab, in their teams; however, no reference materials may be used during the exam. Practice quizzes covering each chapter are provided for study purposes.

Students should plan to spend time planning and visiting their selected foodservice, organizing and writing the paper, as well as reading and study time for the exam. Approximately 2 hours per week.

Students are required to purchase the text:

Text: Foodservice Organizations, A managerial and systems approach. Mary B. Gregorie  
8<sup>th</sup> or 9<sup>th</sup> edition

ISBN: 978-0-13-262081-9

Students will spend time planning, reading, and writing. They will travel to their food service operations site, interview professionals and make observations of systems management, as well as study time for the exam. Approximately an average of 1 hour per week.

## **RRM 311 Graduate Challenge (fall) Purchasing and Production**

A class meeting will be held within the first 2 weeks of the term. This is the only class meeting to take place and it is **mandatory for all students** who wish to challenge the course. Exceptions will not be made.

The RRM 311 challenge is composed of two parts:

### **Part 1:**

A proctored exam using the NRAEF Manage First text, "Purchasing", Second Edition will be administered. The test consists of 80 multiple choice questions. Students need to achieve 80%.

### **Part 2:**

Food Show Assignment

This is a written assignment involving products or services offered at a food show during the semester. This exercise will be performed in dyads.

### **Objective:**

Attend a food show this semester and select, analyze, and evaluate three products and/or services that would be useful to you as purchasing manager in an operation that serves foods to clients, guests or patients.

There are two ways to approach this assignment.

### *Option 1*

- A) At the show, pick three products and/or services that seem appropriate to the type of operation you envision yourself working at after graduation. Talk to the salesperson in the booth(s). Examine the product if possible and get literature to turn in with your paper.
  
- B) Analyze the product ingredients and performance elements. Evaluate the products based on anticipated standards, product specifications, and requirements of your operation. Then present recommendations why you think they would (or would not) be good products to use in your chosen operation. Don't be afraid to take the negative position if you think a product is over-priced, too gimmicky, or has some other major shortcomings based on your analysis. In food service, as in other occupations, there are always some hucksters out there looking for the fast buck.

### *Option 2*

- A) At the show, pick three products that the operation you currently work for uses. Find alternative products and analyze them for price, performance, presentation, flavor, or any other differentiating characteristics you deem important to your decision.
  
- B) Then make a recommendation as to keeping the old product(s) or using a new one(s).

Students will write a descriptive report of the products (include specifications and literature) and argue your case for its inclusion (or exclusion) from your operation.

### **Writing Guidelines**

Papers need to be double spaced, 12-font, with 1" margins and contain at least one page of written material per product or service, giving the finished paper a minimum of three pages (maximum of 6). Include any tear sheets, brochures, etc. available for your choices.

Papers will be graded on thoroughness of analysis of products selected.

Special Note: **Attach your show badge to the paper as proof of attendance. This is a non-negotiable.**

There is no cost to attend the food show. The food show is held by Shamrock Foods and it is north Denver usually in early October

Students will spend time planning, reading, and writing. They will travel to Denver or Loveland and back, as well as study time for the exam. Approximately an average of 1 hour per week.

## **MGT 305 Graduate Challenge (year-round) Fundamentals of Management**

A challenge option for Management 305 is MGT 320 - Contemporary Management Principles/Practices. See the information below for details on how to register, study for and take the challenge exam.

CSU deems the exam equivalent to MGT320 which is the major version of MGT305. About 40% of the exam is on understanding theory and significant underlying assumptions, concepts and limitations of management data, including a comprehension of the rationale of procedures, methods and analyses.

The study guides (\$10 for one subject matter) are available from the College Board website below.

Cost of the exam through the College Board is \$87; you need to pay the CSU testing center proctoring fee in addition (\$30)

Expect approximately 100 questions to be answered in 90 minutes

- CLEP equivalencies for CSU can be found [here](#) with required scores to receive credit
  - Register and pay for your test at [College board](#)
  - Schedule to take your test with the CSU University Testing Center (located in the General Services Building, Rm 203). You can schedule via a link on this [website](#)
- NOTE: If you pass (see scores on first website listed above) then you need to have your official transcripts sent to CSU – this can take a few weeks so you will want to make sure to budget time for the test scores to be sent and processed by CSU prior to your graduation. Information on transcript request found at the bottom of this [page](#).

# University Testing Center 203 General Service

