



### **HOS 101 Introduction to Food**

The modern kitchen offers a multitude of opportunities to explore the world of food. From the equipment available to the bounty of fresh and processed foods that can be obtained and prepared by both the novice and the more experienced cook, this course presents an introduction to the culinary arts. While the topics are basic, the course is also a foundation for more advanced studies in food.

### **HOS 102 Food Management**

The management of food and related costs in the professional environment is an underlying factor throughout the hospitality industry. This course provides the framework from which to examine any organization and understand the principles by which they operate and manage food production. Included in the course is the opportunity to receive one NRAEF certificate in Controlling Costs towards the ManageFirst Certification.

### **HOS 117 Introduction to Baking**

This is an introductory course in baking. This class introduces the student to the fundamental principles within a bakeshop and pastry kitchen. The student learns the basic baking ingredients and how they are used; weights, measurements, equipment and importance of accuracy; and basic procedure common to bakery formulas. Students create and bake breads, quick breads, muffins and assorted pies.

### **HOS 121 Advanced Baking**

This course is a continuation of the baking methods and formulas presented in Introduction to Baking. Students prepare a variety of cakes and icings and learn to apply a variety of decorating styles and techniques. In addition, students create advanced yeast bread, pies, tarts, mousses and chocolates. Emphasis is also placed on dessert plating and presentation which will be covered during the combined lecture and laboratory classes. CCM chef uniform, CCM cap or Chaine cap, check pants, apron (optional) and black non-skid work shoes required for class.

### **HOS 125 Chocolates**

The art of working with chocolate is the emphasis of this class. This course will cover the theoretical, practical and artistic aspects of chocolate and confections. The students will apply tempering techniques to create a variety of truffles, hand dipped and molded chocolates. The course will also build on sugar cooking skills for the students to create brittle and toffee.

### **HOS 233 Food as Art**

This course introduces students to the art of food styling, food photography, garde manger and cake decoration. Topics covered include how to prepare, arrange, and preserve food for a photo shoot; techniques on how to prepare pâtés, terrines and fresh cheese. This course also covers the art and science of cake preparation, assembly and decoration. Students will have the opportunity to create a portfolio of work. CCM chef uniform, CCM cap or Chaine cap, check pants, apron (optional) and black non-skid work shoes required for class.