

HOS-100 Serv-Safe Food Handling: Students are introduced to the basic principles and guidelines of sanitation and food safety in a professional food service environment. Topics include foodborne illness, microbiology, food allergens and facility sanitation. This course provides the benchmark to begin work in a safe food production environment. Included in the course is the opportunity to receive one Certificate (Serv-Safe Food Handling).

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-103 Food Production: The production of food in the professional environment is a demanding and time-consuming process which requires great skill. This course provides the framework from which to examine any organization and understand the principles and processes by which they prepare and manage food production.

HOS-123 International Cuisines: The study of the world of food and the cuisines of different cultures is one of the growing trends in the United States. Our modern culture brings together a multitude of different possibilities in the kitchen and is a fascinating and wide-ranging study of both practice and theory. This class will prepare menu items from around the world to delight the mind and expand the individual's cooking experience in a production kitchen.

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-126 American Regional Cuisine: American Regional Cuisine celebrates the diversity, distinction, and delectable essences of American cooking. Organized by region, these recipes are drawn from every part of the menu, offering a range of complete meals for each culinary style. CCM chef uniform, CCM cap or Chaine cap, check pants, apron (optional) and black non-skid work shoes required for class.

HOS-127 Italian Cuisine: From savory soups to sweet desserts, students study Italian cooking in the same manner as a typical menu. Recipes are drawn from every part of the meal and offer a wide range of culinary styles. The course provides a fascinating introduction to the widely diverse cuisine of Italy. CCM chef uniform, CCM cap or Chaine cap, check pants, apron (optional) and black non-skid work shoes required for class.

HOS-128 Chinese Cuisine: Chinese cooking is one of the world's oldest continuous culinary traditions, developed over the course of 4,000 years. A subject of profound importance for countless generations of Chinese philosophers, scholars, poets and ordinary people, the selection, preparation and consumption of food is much more than a matter of sustenance in Chinese tradition. This course examines several of these factors while preparing and sampling traditional Chinese dishes.

HOS-129 Latin Cuisines: Latin Cuisines investigates the origins of modern Iberian, Caribbean, Central, and South American cooking and develops the student knowledge of these areas. The many similarities are only a starting point for the incredible diversity that is modern Latin Cuisine. The class will produce full Latin menus based on different periods and areas of the global community. CCM chef uniform, CCM cap or Chaine cap, check pants, apron (optional) and black non-skid work shoes required for class.

HOS-250 Food Truck Entrepreneur: Food trucks have become a popular and important part of the hospitality industry. This course introduces the fundamentals of owning and operating a food trailer or truck. The relatively low cost of entry combined with free and low-cost ways to market via social media are just two of the reasons that budding entrepreneurs are joining this exciting field. The basics of food vending, business plans, menu planning, production design, location selection, federal/state/local regulations, licenses and permits will all be covered in the coursework. Students will develop the necessary skills to succeed in this exciting and growing industry while experiencing practical experience in customer service and food trailer operations.

HOS-229 Internship work Experience – Hospitality: This course provides students enrolled in the Hospitality Management and Culinary Arts Programs with job-oriented training and practical work experience in a work environment prior to permanent employment and amounting to between 135 and 300 hours in duration. The course may be taken in fulfillment of requirement or an elective in the Hospitality curricula. Students desiring to participate in this experience should make their intention known to the department chair at the beginning of their second semester.