

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 to 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-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-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 individuals cooking experience in a production kitchen.

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.