

## COURSES

### FOOD SERVICE & RESTAURANT MANAGEMENT COURSES

#### HOSPITALITY MANAGEMENT (FDR)

##### **FDR 050A Introduction to the Hospitality Industry (3.0 Lecture) 3.0 UNITS**

Advisory: students should have basic arithmetic skills. This course is an overview of the Hospitality and Tourism Industry designed to prepare students for careers in hospitality management. Tours and guest lectures highlight this course. Information about the Hospitality Management Program is explained. C-ID # HOSP 100.

##### **FDR 051 Basic Food Preparation (2.0 Lecture/3.0 Lab) 5.0 UNITS**

Corequisite: FDR 051S. Advisory: INF 050. It is highly recommended that INF 050 be taken either before or concurrent with FDR 051. This is a lecture and laboratory course dealing with the fundamentals of food preparation. Students practice the basic principles of food preparation and prepare small quantities from standard recipes, and international cuisines are introduced. This class covers beginning recipes including appetizers, soups, salads, main courses, breads, desserts and pastries. C-ID # HOSP 160.

##### **FDR 051S Introductory Catering Operations Lab (0.5 Lab) 0.5 UNITS**

This course is required as a supplement to instruction in FDR 051: Basic Food Preparation. The purpose of this class is to increase students' skills, speed, and competence in hands-on food production. Concurrent registration in FDR 051 is required.

##### **FDR 052 Quantity Foods Operation (1.0 Lecture/5.0 Lab) 6.0 UNITS**

Prerequisite: FDR 051, FDR 058, FDR 075, INF 050 Co-Req: FDR 052S Advisory: FDR 059 In this course students engage in a real cafeteria operation and are rotated through all jobs. The emphasis is on management, quantity food preparation, and teamwork. Action station preparation and catering and banquet operations are emphasized as well. Menu planning, purchasing, commercial kitchen organization, sanitation and safety, and cost accounting are reinforced. A lab fee and uniform requirements apply.

##### **FDR 052S Quantity Foods Catering Lab (0.5 Lab) 0.5 UNITS**

This course is a required supplement for students enrolled in FDR 052, Quantity Foods. Students must fulfill 24-27.5 hours working on department on-site and off-site banquet and catering events. Activities include, but are not limited to, client contact and communication, event planning, service and execution, breakdown and follow up.

##### **FDR 053 Restaurant Operations (1.0 Lecture/5.0 Lab) 6.0 UNITS**

Prerequisite: FDR 052 Co-requisite: FDR 053S The students engage in an actual restaurant operation. Students rotate through all positions typically found in a full service restaurant. Additionally, each student is responsible for planning and managing two operational day's and/or live on-site or off-site catering events. The emphasis is on management, planning, food preparation, service, and evaluation. Cost accounting, purchasing, supervision, sanitation and safety, and marketing are reinforced. Uniforms are required, a lab fee applies. C-ID # HOSP 160.

##### **FDR 053S Restaurant Operations Lab (0.5 Arranged Lab) 0.5 UNITS**

This course is a required supplement for students enrolled in FDR 053, Restaurant Operation. Students must fulfill 27.5 hours working on department on-site and off-site banquet and catering events. Activities include, but are not limited to: client contact and communication, event planning, service and execution, breakdown and follow up.

##### **FDR 054 Hotel and Restaurant Accounting (3.0 Lecture) 3.0 UNITS**

This is a study of accounting principles and how hospitality managers use financial statements and accounting information for decision-making purposes. This course covers basic accounting concepts, the accounting cycle, the application of generally accepted accounting principles, the application

of the Uniform System of Accounts for hospitality service industries, and the critical analysis and interpretation of financial statements. Also included are issues relating to assets, liabilities, and owner's equity, cash flow, revenue and expenses, managing cash, accounts receivable and accounts payable, forecasting, budgeting and internal controls, and assessing actual performance.

##### **FDR 055 Procurement for Foodservice Operations (3.0 Lecture) 3.0 UNITS**

This course covers two basic areas. Product information which is required for procurement in the food services industry and fundamental principles and purchasing techniques, receiving and storage of supplies.

##### **FDR 058 Cost Control for Foodservice Organizations (3.0 Lecture) 3.0 UNITS**

Advisory: FDR 051, FDR 075 Advisory: Students should have basic arithmetic skills. This course addresses the food, beverage and labor cost control aspects of food service management. The scope of the cost control critical control points applicable to both small and large operations are covered in detail. Labor control components as well as labor cost optimization strategies are explained.

##### **FDR 059 Supervision Management & Leadership (4.0 Lecture) 4.0 UNITS**

Advisory: FDR 050A Traditional and contemporary theories, principles and practices of supervising and leading people will be discussed. The concepts introduced apply across all industries, with a focus on tourism, hospitality and foodservice industries; the combined engagement of which, account for the 2nd largest employer segment in the US. The unique challenges faced by supervisors of front-line and entry level employees will be discussed, as well as the shared & distinct variances in duties between a manager and a leader. Emphasis is placed on effectively directing today's diverse workforce, as well as on the exploration of legal/ethical boundaries, and sustainable business practices in this current and post Covid-19, environment. An inventory of personal supervisory and managerial traits and the development of a leadership action plan are also course highlights.

##### **FDR 060A Food Service Facilities Planning (3.0 Lecture) 3.0 UNITS**

The course is designed to familiarize the student with the complexities of planning, designing and equipping a food service operation.

##### **FDR 072 Intermediate Cuisine (2.0 Lecture/1.0 Lab) 3.0 UNITS**

Advisory: FDR 051 Advanced cooking techniques and international cuisines are explored in this class.

##### **FDR 072S Intermediate Cuisine Lab (0.5 Lab) 0.5 UNITS**

Corequisite FDR 072 This supplemental instruction class gives students hands-on practice in catering operations. It is a required corequisite for FDR 072: Intermediate Cuisine.

##### **FDR 073 Fundamentals of Baking and Confectionery (1.0 Lecture/1.0 Lab) 2.0 UNITS**

An introduction to baking & pastry work. A uniform is required.

##### **FDR 074 Intermediate Baking and Confectionery (1.0 Lecture/1.0 Lab) 2.0 UNITS**

Prerequisite: FDR 073 This course is a continuation of FDR 073 with an emphasis on advanced baking techniques and skills and confectionery design. A uniform is required. A fee is charged: check schedule of classes for exact amount.

##### **FDR 075 Menu Planning (2.0 Lecture) 2.0 UNITS**

Advisory: students should have basic arithmetic skills. This course covers the principles of menu planning for commercial, institutional, and industrial food service operations. Since the menu is the primary marketing tool and controlling document that affects every area of operation in the food service facility, all aspects of planning and execution are visited. Special attention is placed on menu psychology and menu price calculation.

**FDR 076 Sales and Marketing in the Hospitality Industry (3.0 Lecture) 3.0 UNITS**

This course provides students with the knowledge and practical experiences to understand and develop short term and strategic operating marketing plans for food and lodging segments of the industry. Marketing is emphasized as a management philosophy that guides the design and delivery of guest services. Advisory: students should have basic arithmetic skills.

**FDR 078 Advanced Baking and Pastry (1.0 Lecture/1.0 Lab) 2.0 UNITS**

Advisory: FDR 073, FDR 074. This class is the third in the series of hands-on baking classes offered for the Baking and Pastry certificate or A.S. degree. It covers the most advanced baking and decorating techniques. Multiple layer cakes, wedding cake decoration, royal icing, fondant and gum paste decoration are practiced. Advanced piping and other decorative techniques are introduced to advanced pastry students.

**FDR 079 Introduction to Food and Wine Pairing (2.0 Lecture/1.0 Lab) 3.0 UNITS**

This course introduces students to the fundamentals of food and wine pairing using traditional and non-traditional approaches. Students produce foods from various ethnic cuisines including French, Italian, Spanish, Mexican, Middle Eastern, Asian, and American to pair with wines from around the world. Why good pairings work is examined from a chemical interaction perspective. How to market wines with various menus is also be covered.

**FDR 081 Intro to Wines and Spirits of the World (2.0 Lecture) 2.0 UNITS**

This course introduces students to the wide variety of wines, beers, and spirits available in today's market. It covers how food service operations can use their wine, beer, and spirit sales to increase revenues. Liability issues in alcohol service are also discussed. The major wine, beer and spirit production areas of the world are examined. The techniques of production of these beverages are identified. Students taking this course must be over 21; I.D. showing proof of age is requested at the first class meeting.

**FDR 082 Introduction to Chocolate and Confectionary (1.0 Lecture/1.0 Lab) 2.0 UNITS**

This class introduces students to the fundamentals of chocolate and sugar confectionary work. Chocolate and sugar confectionary techniques, as well as the production of both traditional and contemporary delights, are integral aspects of this course. Tempering, molding and decorating with chocolate and sugar confections and decorations are practiced.

**FDR 085 Foundations for Sustainability in Hospitality, Tourism and Leisure Services (2.0 Lecture) 3.0 UNITS**

In this course students are introduced to concepts and principles that explore methods whereby the leisure, tourism and hospitality industries, and related businesses can mitigate some of the impact on the environment and reduce their environmental foot prints. Sustainable initiatives and practices that might favorably impact local communities, national and global hospitality, tourism and tourism developments are researched and assessed. Topics addressed include: energy and water usage, waste management and minimizing waste creation, sustainable procurement across the industry, packaging and marketing, and related topics. A focus is placed on impact on management; guest/customer impact and sentiment, and positive and adverse impact on tourism development. Socio-cultural, socioeconomic and the general advancement of sustainable initiatives are discussed.

**FDR 086 Beginning Bread Making (1.0 Lecture/1.0 Lab) 2.0 UNITS**

Advisory: FDR 073 Beginning Bread Making introduces students to the functions of baking ingredients (such as yeast, flour, and shortening) and mixing methods for doughs, to fermentation techniques, heat transfer methods, and hearth bread baking. Special emphasis is placed on lean dough production and ways to enrich dough (laminating, rubbing, and cut-in). Students taste and test products that they create, keep a dedicated research notebook to record their end results, as well as complete a research assignment.

**FDR 096 Healthy Cuisine (1.0 Lecture/1.0 Lab) 2.0 UNITS**

Advisory: INF 050 An examination of the physical, social and environmental impact of our dietary choices, as well as our relationship with food in general. A progressive analysis of The Standard American Diet as well as basic components of improved eating patterns are presented. This course

does not advocate that you adopt a particular way of eating, as everyone has their own unique dietary needs and preferences. However, a wide variety of special diets and plant-based diet variations, along with the appropriate preparation methods, will be introduced, demonstrated and practiced. A uniform is required, and a fee is charged for food supplies.

**FDR 105 Catering Management and Operations (1.0 Lecture/1.0 Lab) 2.0 UNITS**

Advisory: INF 050 This course provides an in-depth look at the professional caterer, from prospecting and initial client contact to executing the event and follow-up. Students learn about the physical and mental challenges of managing a full-service catering operation. A lab fee and uniform requirements apply.

**FDR 106A Starting a Mobile Food Business (2.0 Lecture) 2.0 UNITS**

Food trucks are a rapidly growing sector of the restaurant industry; they are also proven segues into the world of the brick and mortar establishments. In this course you will discover how to develop your business, build your brand, and gain a loyal following and become familiar with the local ordinances, rules and regulations governing mobile sales. Students will also learn how to adapt the common but critical food service operating control cycle to a mobile business.

**FDR 106B Food Trucks: Mobile Food Operations (1.0 Lecture/0.5 Lab) 2.0 UNITS**

Co-requisite: INF 050 Prerequisite: FDR 106A This is a continuation of Food Truck Course FDR 106A. In this lecture/lab structure, students discuss and then engage in practical application of setting up and managing food truck operations. Students gain hands-on experience at planning, preparing for, and execution of actual food truck service events. Students must be concurrently enrolled in or have completed Sanitation and Safety course INF 050. Students must also have completed FDR 106A with a passing grade. Uniform and lab fee requirements apply.

**(HMT)****HMT 075 Housekeeping in Hotels, Motels and Institutions (3.0 Lecture) 3.0 UNITS**

In a hotel, housekeeping is the largest department and is responsible for the delivery of the hotel's basic product, a clean room. A highly diverse workforce in this department necessitates skilled managers, according to hotel industry advisory board members. Standards today are such that managers whose ultimate goal is to achieve the executive position as general manager must have experience successfully managing the housekeeping department. This course provides students with fundamental principles for managing housekeeping operations. This is an elective course that is part of the Associate of Sciences Degree Foodservice/Restaurant Management, as well as the Hospitality Management transfer major.

**HMT 076 Hotel and Motel Front Office Management (3.0 Lecture) 3.0 UNITS**

This course is an introduction to the principles of effective front office management. Students examine the guest services role, reservations, registration, account settlement, the audit process and evaluate a hotel operation. Computer simulation provides a hands-on interactive learning experience. C-ID # HOSP 140.

**INSTITUTIONAL FOODS (INF)****INF 050 Sanitation and Safety (2.0 Lecture) 2.0 UNITS**

This class uses the National Restaurant Association Education Foundation's ServSafe® materials to certify students as food service safety managers. This course includes personal hygiene, types of hazards in food service, prevention and control of pathogens and other contaminants in food. Proper storage and cleaning and sanitizing are also covered. Systems for tracking food safety including HACCP and responding to outbreaks and inspections are taught. Students completing the final exam with 75% correct will be certified food safety managers in all 50 states for 5 years. C-ID # HOSP 110.