

Hospitality Management AOS Degree

VOCATIONAL OBJECTIVE

The Hospitality Management Associate of Occupational Science program is designed to prepare graduates for a management career in a wide variety of food-service industry work settings. The core curriculum covers safety, sanitation, the understanding of ingredients, flavors and cooking methods, professional cuisine, culinary artistry, food and beverage service, wine studies, dining room management, computer applications, marketing principles, human resource management, and the development of essential communication skills. Related business management studies and general education rounds out the program. Students learn through a combination of lecture, demonstration, extensive practice in the schools' kitchen labs and open-to-the-public restaurant, and gain valuable experience during their externship at a school-approved industry property. Students choose between a major in *Baking & Pastry*¹ or *Culinary Arts*²:

BAKING & PASTRY¹ MAJOR

In the intensive, hands-on Baking & Pastry programs at OCI, we offer a methodical approach to classic principles and techniques. You'll have the opportunity to learn product identification, weights and measures, how leavening agents work; the function of ingredients and how they behave under different temperatures; the mechanics of kneading and the art of blending; mixing methods and how they're applied; the principles and idiosyncrasies of chocolate tempering and sugar work; the technique of cake formulas and assembly; and the delicate artistry of decorative showpiece work, such as wedding cakes. You will also have the opportunity to gain valuable practical experience, prior to your externship and graduation, by producing breads and plated desserts for OCI'S open-to-the-public restaurant.

MAJOR OUTLINE

Course Number	Course Title	Lecture Hours	Lab Hours	Extern Hours	Quarter Credits
<i>Major Requirements</i>					
BAK101 ¹	Baking & Pastry Fundamentals	30	40		5.0
BAK111 ¹	Introduction to Baking & Pastry	40	80		8.0
BAK121 ¹	Advanced Baking	40	80		8.0
BAK131 ¹	Intermediate Pastry Arts	40	80		8.0
BAK141 ¹	Advanced Pastry Arts	40	80		8.0
BAK198 ¹	Baking & Pastry Externship			240	8.0
RMT110	Beverage Service & Mixology	20			2.0
RMT130	Dining Room Essentials	20			2.0
RMT142	Restaurant Service Practical	20	40		4.0
RMT150	Fundamentals of Restaurant Marketing	20			2.0
RMT161	Food & Beverage Systems Management	30			3.0
RMT170	Oenology & Viticulture	20			2.0
RMT220	Labor Costing & Analysis	20			2.0
RMT230	Wine Regions of the World	20			2.0
RMT260	Advanced Restaurant Marketing	20			2.0
RMT270	Restaurant Management Capstone	20			2.0
Major Requirements:		400	400	240	68.0
<i>General Education Requirements</i>					
SOC105	Food in Popular Culture	20			2.0
HUM170	Food Ethics & Social Responsibility	40			4.0
COM131	Workplace Communications	30			3.0
COM151	Communications in Diverse Organizations	40			4.0
ENG115	Introduction to College Writing	20	20		3.0
ENG121	English Composition	20	20		3.0
ENG221	Writing the Research Paper	20	20		3.0
General Education Requirements:		190	60		22.0
Program Total:		590	460	240	90.0

TOOL KIT

The Baking & Pastry Tool Kit includes a Cutlery Set by Mercer Tools made of fully-forged, German engineered knives. The complete set, provided with carrying case, includes:

Large & Small Offset Spatula	Grater	Ring Cutters
Electronic Scale	Zester	Scissors
10" French Knife	Peeler	Digital Thermometer
8" Serrated Knife	Parisiennne Scoop	Silicone Mat
Paring Knife	Pastry Tips	Measuring Spoons

CLASS SCHEDULES

Actual time at OCI is generally five to six hours a day between 7am-5pm or 1-10pm (outside ranges). Core Baking & Pastry and Culinary classes are two hours lecture, three-four hour lab between 1-10 pm (outside range).

UNIFORMS AND SUPPLIES

Three OCI Chef Jackets
Three Sets Chef Pants
Two OCI Baseball Caps
Four-way aprons
Side Towels
Pocket Calculator
OCI Hot/Cold Travel Mug

TUITION

<i>Optimal Completion Time 64 Weeks, 8 Terms, 90 Credit Hours</i>	
Tuition	\$29,250
Tuition cost per credit	325
Application Fee	50
Registration Fee	400
Graduation Fee	50
Lab Fee	1,200
	\$30,950

CULINARY ARTS² MAJOR

Our Culinary Arts diploma students are in the kitchen developing the essential "real world" skills and proper technique that can lead to a successful career. From the basics of identifying products, determining flavor profiles and developing knife skills, to practicing the professional cooking methodology for seafood, meats, starches, vegetables and sauces, the culinary arts programs are designed to teach students how cooking works. As the programs progress, we turn up the heat and the curriculum moves into the nuance of spice, advanced sauces, wild game, world cuisine and culinary artistry, all punctuated by a month spent on the front line of our restaurant in preparation for your externship and career.

MAJOR OUTLINE

Course Number	Course Title	Lecture Hours	Lab Hours	Extern Hours	Quarter Credits
<i>Major Requirements</i>					
CUL111 ²	Introduction to Professional Cuisine	40	60		7.0
CUL121 ²	Cooking Methods & Flavor Essentials	40	60		7.0
CUL131 ²	Professional Culinary Technique	40	60		7.0
CUL141 ²	Advanced Culinary Technique	40	60		7.0
CUL152 ²	Culinary Artistry	20	20		3.0
CUL161 ²	Restaurant Practical	10	100		6.0
CUL197 ²	Culinary Practical Externship			240	8.0
RMT110	Beverage Service & Mixology	20			2.0
RMT130	Dining Room Essentials	20			2.0
RMT142	Restaurant Service Practical	20	40		4.0
RMT150	Fundamentals of Restaurant Marketing	20			2.0
RMT161	Food & Beverage Systems Management	30			3.0
RMT170	Oenology & Viticulture	20			2.0
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TOOL KIT

The Culinary Arts Tool Kit includes a Cutlery Set by Mercer Tools made of fully-forged, German engineered knives. The complete set, provided with carrying case, includes:

10" French Knife	Boning Knife	Santoku Knife
12" Meat Slicing Knife	Grater	Thermometer
8" Serrated Knife	Zester	Silicone Mat
7.5" Bench Scaper	Peeler	Diamond Steel
Paring Knife	Measuring Spoons	

MAJOR COURSE DESCRIPTIONS AND LEARNING OBJECTIVES

BAK101¹ - BAKING & PASTRY FUNDAMENTALS - 5.0

This course will introduce students to fundamental kitchen skills as they relate to baking and pastry arts. It will cover an introduction to the history, science and fundamental skills that are applicable to the baking and pastry kitchen. Students will be taught common kitchen terminology, etiquette, knife skills, basic product identification and ingredient function. These fundamental theory principles will be combined with practical skills exercises that will give the students skills to build upon in future classes.

Learning Objectives

- Show proficiency in basic knife skills and classic cuts
- Understand the functions of a recipe and product formula as they relate to commercial kitchens
- Attain a basic understanding of flavoring
- Identify basic mixing methods
- Demonstrate comprehension of basic kitchen vocabulary
- Demonstrate skill in scaling
- Understand unit and recipe conversions

BAK111¹ - INTRODUCTION TO BAKING & PASTRY - 8.0

This course will introduce students to modern baking and pastry arts. It will provide the theoretical and technical foundation for the entire program, covering kitchen safety and sanitation, knives and equipment, culinary math conversions, and weights and measures. Students will be taught the proper use of basic ingredients and mixing methods while preparing simple yeast breads, quick breads, cookies, pies and tarts. Students will also begin the ServSafe sanitation training certified by the National Restaurant Association.

Learning Objectives

- Describe and demonstrate proper safety and sanitation procedures for a professional pastry kitchen.
- Identify essential baking and pastry equipment, and demonstrate their use
- Understand and demonstrate the proper use of scales
- Understand basic culinary math, baker's percentages, and metric conversions
- Identify and compare basic baking ingredients
- Properly prepare baguettes, bagels, braided breads, and rolls
- Understand and execute each step in the straight dough mixing method
- Demonstrate piping skills including shells and rosettes, roses, paper cornet, and chocolate filigree
- Properly prepare basic cookies, quick breads, and batters including biscuits, scones, and muffins
- Properly prepare pastry doughs including pie dough, mealy dough, short dough, and pate a choux
- Properly prepare pastry fillings including pastry and whipped cream, fruit pie filling, and custard

BAK121¹ - ADVANCED BAKING - 8.0

Building on information and skills developed in BAK111, this course will provide students with a thorough understanding of advanced baking techniques and science. Artisan breads, including sour dough, focaccia, and ciabatta will be covered, as well as proper preparation of Danish, Croissant, puff dough, petit fours and strudel. Students will also complete the ServSafe sanitation training certified by the National Restaurant Association.

Learning Objectives

- Understand baking science and process
- Understand flavors, gluten, sugars, starch, and proteins in baking
- Understand and demonstrate long fermentation techniques including sponge method, sour dough, and retarding

- Understand and demonstrate laminated yeast doughs
- Compose bread shapes including ciabatta, sourdough, focaccia, brioche, croissant, and danish
- Demonstrate proper proofing, preparation, and baking of yeasted dough
- Understand frying techniques for yeasted dough
- Prepare and present puff dough items including bouches, cream horns, and palmiers
- Prepare and present apple strudel
- Prepare and present petit fours including madeleines, lady fingers, florentines, and petit four glaze

BAK131¹ - INTERMEDIATE PASTRY ARTS - 8.0

Entering the second term, students will begin to explore the world of pastry arts including sponge cakes, flourless cakes, icings, meringues, and mousses. The course will also cover assembly and decoration of both classic and modern cakes, including wedding cakes. Students will also work with tempered chocolate and make basic candies.

Learning Objectives

- Understand the history of baking and pastry, including breads, chocolate, cakes, pastries, and influential pastry chefs
- Prepare and compare sponge cakes including Genoise, chiffon, butter cake, flourless cake, and cheesecake
- Demonstrate the proper use of ganache glaze and pulled stripe decoration
- Properly prepare Swiss meringue buttercream
- Demonstrate proper icing, portioning, and cutting techniques for finished cakes
- Describe classic European cakes including Sacher, Dobos, Opera, and Kirsch Torte
- Prepare and present special occasion cakes with piped flowers, inscriptions, and side decorations
- Properly prepare Italian meringue
- Properly prepare ganache base for truffles
- Prepare and present basic candies including toffee, brittle, nougat, and jellies
- Properly temper chocolate and demonstrate its use in candy making

BAK141¹ - ADVANCED PASTRY ARTS - 8.0

This course is designed to integrate knowledge and skills developed throughout the program to produce advanced desserts and decorations. New topics covered will include Crème Brûlée, soufflés, ice creams, sorbets, dessert sauces, and garnishing techniques. Students will also be introduced to sugar artistry and pastry show work.

Learning Objectives

- Calculate yields and food cost, and set menu pricing
- Properly prepare mousse including Bavarian and chocolate Marquis
- Properly prepare stove-top custard (crème Anglaise)
- Prepare and present a soufflé
- Prepare and present three baked custards: bread pudding, flan, and Crème Brûlée
- Demonstrate caramel decorations including piped, cage, angel hair, and brûlée
- Prepare and present frozen desserts including custard ice cream, sorbet, and frozen mousse
- Prepare basic dessert sauces including chocolate, caramel, and coulis
- Properly prepare pastillage and chocolate showpieces
- Properly prepare sugar for casting and pulling
- Understand sugar-free and gluten-free baking techniques
- Understand basic nutrition related to pastry products

BAK198¹ - BAKING & PASTRY EXTERNSHIP - 8.0

Upon successful completion of substantially all major requirements in baking and pastry arts, students work under the supervision of an extern site manager and an OCI externship coordinator to develop practical experience in a food service industry setting. Specific training goals and objectives are prepared prior to the start of the externship and tailored to the needs of the site chosen. Whether or not a student has successfully completed substantially all on-campus required course work will be determined at the discretion of the program director or director of education. Successful completion of the externship is required for graduation.

Learning Objectives

- Student will demonstrate professional attitude, performance, and attendance.
- Student will apply safe and sanitary practices.
- Upon a successful training and orientation period, the student will be able to smoothly and efficiently, under the direct supervision of the site supervisor, assist with the preparation and production of food in an industry setting. The procedures may include the following:
- Student will quickly and accurately receive and stock shipments.
- Student will quickly and efficiently prepare baked goods and desserts for production.
- Student will quickly and efficiently assist with baking and pastry production in various capacities.

CUL111² - INTRODUCTION TO PROFESSIONAL CUISINE - 7.0

This course will introduce students to the modern world of professional cuisine and provide the theoretical and technical foundation for the entire program. Topics covered will include kitchen safety and sanitation, proper use of equipment, knife skills, culinary math conversions, basic cooking methods, stock making, and soups. Students will also begin the ServSafe sanitation training certified by the National Restaurant Association.

Learning Objectives

- Understand the basics of safety and sanitation in the food-service industry
- Show proficiency in basic knife skills and classic cuts
- Understand and execute the basic dry and moist heat cooking methods
- Understand the basics of culinary math and function of the recipe
- Understand and execute the production of stocks and soups
- Take good notes from readings and in class discussions

CUL121² - COOKING METHODS AND FLAVOR ESSENTIALS - 7.0

While continuing to develop foundational skills, students in this course will begin to explore the world of ingredients and flavor profiles, training their palates to determine proper seasoning and balance of flavor. Fabrication and technical ability in the cooking of various proteins, vegetables, and starches will be stressed, along with an introduction to fresh herbs and hot sauces. Students will also complete the ServSafe sanitation training certified by the National Restaurant Association.

Learning Objectives

- Understand, identify, fabricate, and demonstrate the proper cooking of poultry and pork
- Understand, identify, fabricate, and demonstrate the proper cooking of vegetables
- Understand, identify, fabricate, and demonstrate the proper cooking of potatoes, grains, legumes, and pasta
- Understand the fundamentals of hot sauce creation
- Show proficiency in intermediate knife skills and classic cuts
- Record appropriate notes from text materials and class discussions
- Apply food to serving surfaces in a decorative and logical manner
- Attain a basic understanding of flavoring

CUL131² - PROFESSIONAL CULINARY TECHNIQUE - 7.0

Entering the second term, students in this course will continue to practice foundational skills covered in term one such as knife handling, palate development, and essential cooking methods. Intermediate culinary math focuses on yields, recipe conversion, and ingredient cost. In addition, students will work on more advanced techniques and plate presentation as they start to develop true culinary artistry. Nutritional and international cuisine, the world of herbs and spices, and breakfast production will also be covered, along with the garde manger skills of meat fabrication, forcemeats, cold sauces and emulsions.

Learning Objectives

- Understand and demonstrate proficiency in the production of eggs, crepes and omelettes.
- Understand and demonstrate proficiency in the production of sandwiches.
- Understand and demonstrate proficiency in the production of basic forcemeats.
- Understand and demonstrate proficiency in the production of healthy cuisine.
- Understand and demonstrate proficiency in the production of beef cuts.
- Understand and demonstrate proficiency in the production of yielding and edible portion costing.
- Take good notes from readings and in class discussions.
- Listen actively with comprehension.
- Use good communication skills.

CUL141² - ADVANCED CULINARY TECHNIQUE - 7.0

Students in this course will be asked to take what they've learned and put it together into a synthesized cooking plan. Teamwork and time management will be stressed in the "live fire drill" as students develop and cost out menus, then execute the production of hot entrées, soups and salads, working on multiple tasks simultaneously and together with classmates to get an accurate feel for how industry professionals function as a team. Wild game and seafood fabrication will also be covered, as well as baking, pastry, and plated desserts.

Learning Objectives

- Understand and demonstrate proficiency in the production of quick breads, dough and pate choux
- Understand and demonstrate proficiency in the production of custards, mousses, and dessert sauces
- Understand and demonstrate proficiency in the production and cooking of basic fin fish and shellfish
- Understand and demonstrate the basics of line cooking and production
- Understand and demonstrate proficiency in the production and plating of entrées
- Understand and demonstrate proficiency in recipe conversions, plating diagrams, recipe analysis and portion costing

CUL152² - CULINARY ARTISTRY - 3.0

Students in this class will develop skills in advanced culinary theory, technique and plate presentation. Special emphasis is placed on plate composition and flavor techniques. The lab time will be devoted to advanced meat, game and seafood fabrication and utilization, with an emphasis on proper execution and plating for fine dining.

Learning Objectives

- Practice the fabrication and production of proteins, starches, vegetables, and sauces in advanced cooking methodology.
- Practice techniques of fine dining plate presentation
- Demonstrate technique and proficiency in "mystery basket" testing
- Take good notes from readings and during class and lab discussions
- Listen actively with good comprehension
- Use good communication skills

CUL161² - RESTAURANT PRACTICAL - 6.0

Students in this course will gain valuable practical experience by operating the school's full-service, fine-dining restaurant. They will be responsible for all preparation and hot line production of contemporary cuisine for the multi-course, prix fixe meals, including soups, appetizers, salads, and hot entrées. Proper dining room food and beverage service will also be covered, and in addition to all stations on the line, students will work the floor as servers and expeditors.

Learning Objectives

- Understand the scope of operations in a fine-dining restaurant
- Apply previously-developed culinary skills in an active restaurant environment
- Use good communication skills

CUL197² - CULINARY PRACTICAL EXTERNSHIP - 8.0

Upon successful completion of substantially all major requirements in culinary arts, students work under the supervision of an extern site manager and an OCI externship coordinator to develop practical experience in a food service industry setting. Specific training goals and objectives are prepared prior to the start of the externship and tailored to the needs of the site chosen. Whether or not a student has successfully completed substantially all on-campus required course work will be determined at the discretion of the program director or director of education. Successful completion of the externship is required for graduation.

Learning Objectives

- Apply safe and sanitary practices
- Quickly and accurately receive and stock shipments
- Quickly and efficiently prepare food for production
- Quickly and efficiently assist with food production at various stations, including grill, sauté, pantry, and expeditor
- Demonstrate professional attitude, performance, and attendance

RMT110 - BEVERAGE SERVICE AND MIXOLOGY - 2.0

This course is designed to give students the opportunity to learn basic functions of beverage service and management. Topics include basic product knowledge, distilled spirits production, mixology, bar mise en place and customer service. The role of the barista will be explored and students will have the opportunity to learn drink recipes and coffee service. Responsible alcohol server training will be accomplished during this course and students will be required to obtain an OLCC Service Permit.

Learning Objectives

- Understand the basics of beverage service in the restaurant industry
- Show proficiency in basic mixology and beverage mise en place
- Understand and practice good customer service techniques in the beverage environment
- Understand the principles of responsible alcohol management and server responsibilities and obtain a valid OLCC service permit
- Develop a foundation of product knowledge regarding distilled spirits and their production
- Understand and develop skills associated with coffee service

RMT130 - DINING ROOM ESSENTIALS - 2.0

The purpose of this course is to give students the opportunity to understand dining room service and management. Emphasis is placed on customer service, phone etiquette and reservation systems, sales techniques, and service sequence and mechanics in an American a la Carte setting. Students will have the opportunity for basic training in POS technology as it relates to dining room service.

Learning Objectives

- Understand the basics of dining room service in the restaurant industry

- Show proficiency in basic reservation systems
- Understand and practice good customer service techniques in the dining room environment
- Understand the principles of basic dining room management and server responsibilities
- Develop a foundation of customer centered sales techniques in presenting food and beverage menus

RMT142 - RESTAURANT SERVICE PRACTICAL - 4.0

In this dynamic course students have the opportunity to practice principles taught in RMT 110, 130, and 170 in our student-run restaurant. Routines, systems, techniques and service mechanics in beverage and dining operations are taught in a hands-on, practical setting. Emphasis is placed on customer service, food and wine pairing, sales techniques, opening and closing responsibilities, and team building.

Learning Objectives

- Understand the basic staff positions in an American a la Carte dining room system
- Practice proficiencies in basic reservation systems
- Understand and execute basic opening and closing procedures for a dining room operation
- Understand the sequence of service and service mechanics and routines
- Practice customer centered sales techniques in presenting food and beverage menus
- Develop opening and closing manuals for each staff position

RMT150 - FUNDAMENTALS OF RESTAURANT MARKETING - 2.0

How to build a loyal customer base and maintain them is essential to the success of any business. In this important course students are given the opportunity to understand the relationship between the business' products and services and the customer's needs and wants. Emphasis is placed on promotions and public relations in developing the foundation for a customer relations management system.

Learning Objectives

- Understand the basic elements of marketing: product, place, price, promotion
- Understand branding and its relationship to customer loyalty
- Understand and practice basic restaurant promotional and public relations strategies
- Understand how to develop a customer relationship management system
- Understand the role of personal selling in building customer satisfaction and profitability

RMT161 - FOOD AND BEVERAGE SYSTEMS MANAGEMENT - 3.0

This course is designed to give students the opportunity to understand basic business systems and controls used in the restaurant industry. Through data analysis, students will build foundational skills in strategic problem solving directly related to driving profitability in a business. Areas covered are inventory procedures, ordering routines, food and beverage costing principles, sales mix and menu analysis, and production control systems.

Learning Objectives

- Understand the basics of inventory and product ordering systems in the restaurant industry.
- Show proficiency in basic food and beverage menu analysis
- Understand and practice good vendor relations
- Understand the principles of costing and analysis of all major restaurant costs
- Identify strategic solutions in relation to product management
- Show proficiency in reading financial statements
- Develop a foundation of management skills designed to create profitability in the restaurant environment

RMT170 - OENOLOGY AND VITICULTURE - 2.0

Wine is an essential element of every fine restaurant and hotel. Customers expect knowledgeable and professional wine service. This course gives students the opportunity to develop the knowledge and skills to meet these expectations. Students explore soil and climate, vineyard operations, wine making and production, and grape varieties. Utilizing the principles of wine tasting students will examine flavor and component profiles of the major grape varieties. Emphasis is placed on the student-run restaurant's wine list to allow students the opportunity to develop service techniques and understand how to pair the wine list with the menu.

Learning Objectives

- Understand the basic principles of wine making and production
- Understand and practice techniques associated with wine service
- Understand the influence of climate and soil on various grape varieties
- Understand the vineyard cycle and basic operational requirements
- Develop sales techniques associated with food and wine pairing
- Examine flavor and component profiles for the major grape varieties
- Take good notes from readings and in class discussions

RMT220 - LABOR COSTING AND ANALYSIS - 2.0

The cost of labor is the largest expense for most restaurants and the least understood. This course builds on the principles of costing analysis with a focus on labor and how it influences profit and loss. Students will have the opportunity to understand scheduling of staff by department while focusing on productivity and efficiency.

Learning Objectives

- Understand labor needs for each department in a restaurant
- Understand and develop a labor schedule for a restaurant utilizing Excel
- Understand the relationship between productivity and a labor schedule
- Understand the importance of labor systems and controls and profitability
- Understand the differences between fixed, semi-variable, and variable labor costs
- Take good notes from readings and in class discussions

RMT230 - WINE REGIONS OF THE WORLD - 2.0

Building on the knowledge gained in RMT 170, Oenology and Viticulture, the dynamic world of wine is explored. Students will be exposed to the major wine regions of the world and the grape varieties that make them famous. Areas studied will be France, Italy, Spain, Germany, South Africa, Argentina, Chile, Australia, New Zealand, California, and the Pacific Northwest. A primary focus will be food and wine pairing.

Learning Objectives

- Identify the leading wine producing regions of the world
- Recognize the typical varieties of various regions
- Understand the impact of latitude, climate and soil that influences grape production from region to region
- Understand the differences between old world and new world wine styles and production
- Develop tasting and/or olfactory skills to identify varieties from each other
- Develop a wine list for a concept of their choosing
- Take good notes from readings and in class discussions

RMT260 - ADVANCED RESTAURANT MARKETING - 2.0

Independent restaurateurs and restaurant managers need the ability to understand and develop effective marketing plans. In this course students will have the opportunity to create a marketing plan for a restaurant project including site development, market research, target marketing, product positioning, and the creation of a marketing mix including advertising, public relations, promotions, personal selling and direct marketing.

Learning Objectives

- Develop market research and analysis skills
- Understand site location
- Identify market segments and target markets
- Understand the value of positioning and positioning messages
- Develop a marketing and promotional mix
- Create a marketing strategy and implement using social media

RMT270 - RESTAURANT MANAGEMENT CAPSTONE - 2.0

This capstone course builds on and synthesizes previous coursework. Students will have the opportunity to understand how to become an effective operations manager. The course focuses on understanding the various roles of each department in a restaurant and how to anticipate typical situations and proactively lead a team in a challenging and busy environment. Students will have the opportunity to examine budgets and the process of writing a variance report.

Learning Objectives

- Develop awareness of customer service issues
- Recognize the workloads for various departments
- Understand how to delegate responsibilities between staff members to create better service protocols.
- Develop communication systems between departments
- Develop team building skills
- Understand the basic elements of a P&L and how to interpret results
- Understand how to develop an annual budget and apply it as a comparative tool to actual financial performance

GENERAL EDUCATION COURSE DESCRIPTIONS AND LEARNING OBJECTIVES

SOC105 - FOOD IN POPULAR CULTURE - 2.0

From The French Chef to Kitchen Confidential, the American public's perception of and relationship to food has undergone significant transformations. One of the greatest influences in those changes has been the explosive growth of food in media, including newspapers, magazines, literature, television, film, advertising, and the internet. In this course students will explore the ways in which popular culture has both influenced and reflected relationships with food in the United States from WWII to the present through lecture, readings, media viewing, class discussion, and student presentations.

Learning Objectives

- Describe the state of food culture in the United States immediately prior to and following WWII
- Describe the current state of food culture and how it has changed over the past 70 years
- Discuss the changing images of food in memoir and literature
- Explore the birth and evolution of food on television and in film
- Be able to identify food trends and differentiate between food traditions and food fads
- Recognize the role of the food critic in electronic and print media

HUM170 - FOOD ETHICS AND SOCIAL RESPONSIBILITY - 4.0

This dynamic course addresses issues in society regarding the commercialization of the modern farm. Students will have the opportunity to study marketing terms, their legal meaning and consumer perception, consumer protection laws and ethical responsibility, methods of raising/growing food and its social ramifications, and social health issues facing our society as a result of the modern industrialized food chain. Concepts such as sustainability, local, free range, and organic will be explored.

Learning Objectives

- Define ethics and its role in the food industry
- Understand the legal definition of sustainable, organic, pasture raised, grass fed, free range and GMOs
- Discuss the advantages and disadvantages of the use of the above terms, and the consumer perception of these terms in marketing
- Express personal opinions on an issue and defend those opinions based on fact and established ethical theory and research
- Describe the governing bodies and their role in the inspection process
- Discuss the role of the media in developing consumer policy and perception
- Discuss world and national policy on labeling
- Formulate a personal morality platform on ethics relating to food production

COM131 - WORKPLACE COMMUNICATIONS - 3.0

This course gives students the opportunity to understand, develop, and enhance their own communications and leadership style. Students will employ effective interpersonal skills in order to develop and maintain constructive working relationships. Students will be exposed to business communication models, public speaking techniques, the role of self awareness in leaders, teamwork concepts, listening and responding techniques, and mediation and conflict resolution techniques.

Learning Objectives

- Identify various leadership, learning, and communication styles
- Develop the ability to create logical presentations
- Work with others to develop good communication and interpersonal relationship skills
- Understand the role of self and bias in leadership development
- Practice specific methods to improve listening, speaking, and non-verbal communication skills
- Explore a variety of mediation and conflict resolution techniques

COM151 - COMMUNICATIONS IN DIVERSE ORGANIZATIONS - 4.0

This course identifies barriers to effective communication associated with racial, gender, cultural, and socioeconomic diversity in the workplace, and in the community. Students will develop an understanding of why and how diversity issues influence effective communication, and develop strategies for effective communication in diverse workplace settings.

Learning Objectives

- Identify and define what diversity is and the different visible and hidden dimensions
- Identify behaviors (such as limited perceptions and stereotyping) that may have a negative effect in an organization or society
- Describe the reasons why organizations benefit from having a diversity-conscious culture
- Recognize the characteristics of social inequality
- Describe the differences in verbal and nonverbal communications between different cultures
- Identify the strategies for communicating inclusively
- Develop personal strategies for diversity consciousness

ENG115 - INTRODUCTION TO COLLEGE WRITING - 3.0

This course consists of writing, revising, and editing to help students learn to express ideas clearly in standard English sentences, unified paragraphs, and logically organized essays. Because the course serves as an introduction to college writing, it also addresses the analytical and thinking skills essential for success in ENG121, English Composition.

Learning Objectives

- Develop understanding of the writing process
- Understand the connection between use of writing conventions and effective writing
- Organize information for effective written expression
- Recognize different types of writing for accomplishing different purposes
- Use different patterns of writing
- Use peer editing to improve the quality of written expression
- Locate and utilize various reference materials

ENG121 - ENGLISH COMPOSITION - 3.0

This course concentrates on defining and developing a significant topic and using principles of clear thinking to support an assertive thesis. Students should understand their subject matter, audience, purpose, and point of view, and demonstrate that understanding through the organization and development of essays. Students will develop argumentation skills and control of style to suit a variety of writing situations. Students will analyze and evaluate other writers' work to sharpen their critical abilities as readers and writers.

Learning Objectives

- Analyze the purpose of a writing project
- Recognize the connections between purpose and writing pattern
- Develop a focus or thesis appropriate to a writing project
- Work in writing groups to cultivate writing as a community activity
- Read actively and critically to assess a writer's purpose and point of view
- Use a process for editing their own work
- Write clearly using a variety of writing patterns.

ENG221 - WRITING THE RESEARCH PAPER - 3.0

This course emphasizes the ability to take an idea and express it in words. To do that, we concentrate on several modes of writing: narrative, descriptive, exemplary, causative, comparative, and classification to name a few. These modes have a particular technique that requires some practice to master their usefulness, and we will spend some time on each mode to understand their differences and similarities. Within these different styles of writing, the emphasis will always be on clarity of expression, unity of purpose and having a clear audience in mind.

Learning Objectives

- Formulate a genuine problem for inquiry
- Develop an argumentative thesis for the purpose of this inquiry
- Apply the process of research in the writing of a research essay
- Support a hypothesis by collecting research data from bona fide sources
- Use critical skills in order to translate his or her research into writing
- Recognize the differences between the MLA and APA formats, and use MLA effectively in research writing
- Produce research papers compliant with current standards and practices of college research writing in MLA