

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

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
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

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).

Program and /or individual course contents are subject to modification by the college when such are deemed advisable or required by regulatory or accrediting agencies. The college reserves the right to schedule classes and/or approve substitutions, as it deems appropriate.

TUITION

<i>Optimal Completion Time 64 Academic Weeks, 8 Terms, 90 Credit Hours</i>	
Tuition	\$31,050
Tuition cost per credit	345
Application Fee	50
Registration Fee	500
Graduation Fee	50
Lab Fee/Other Fee	1,200
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	\$32,850

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 and baking process
- Demonstrate comprehension of basic kitchen vocabulary.
- Demonstrate skill in scaling.
- Demonstrate comprehension of culinary math conversions, baker's percentage, weights and measures.
- Equipment identification

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 baking science and process
- Understand flavors, gluten, sugars, starch, and proteins in baking.
- 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, paper cornet, and chocolate filigrée.
- Properly prepare basic cookies, quick breads, and batters including 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.
- Demonstrate comprehension and proper application of baking, baking times, color and doneness in a variety of products, including bread, pastry 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 and demonstrate long fermentation techniques including sponge method, sour dough, and retarding.
- Understand and demonstrate laminated yeast doughs and rich yeasted 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 petit fours including madeleines, meringue, florentines, and petit four glace.

BAK131¹ - INTERMEDIATE PASTRY ARTS - 8.0

Entering their third term of baking, students will begin to explore the world of pastry arts including sponge cakes, flourless cakes, icings, and meringues. 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 chocolate, cakes, pastries, and influential pastry chefs.
- Prepare and compare sponge cakes including genoise, chiffon, 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 and buttercream.
- Properly prepare ganache base for truffles.
- Prepare and present basic candies including pralines, 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 soufflés, ice creams, sorbets, dessert sauces, and garnishing techniques. Students will also be introduced to sugar artistry and pastry show work.

Learning Objectives

- Calculate food cost and set menu pricing.
- Properly prepare mousse including Bavarian cream.
- Properly prepare stovetop custard (crème Anglaise)
- Prepare and present a soufflé.
- Prepare and present baked custards, such as: bread pudding or flan.
- Demonstrate caramel decorations including piped, cage, and angel hair.
- Prepare and present frozen desserts including custard ice cream, sorbet, and chocolate marquise.
- 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. 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

- 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.
- Demonstrate professional attitude, performance, and attendance.
- Apply safe and sanitary practices.
- Student will quickly and efficiently assist with baking and/or 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.

Learning Objectives

- Understand the basics of safety and sanitation in the foodservice 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.
- Use good communication skills.

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.
- Use good communication skills.
- 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 of culinary, 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, charcuterie, cold sauces and emulsions.

Learning Objectives

- Understand and demonstrate proficiency in the production of eggs and omelettes.
- Understand and demonstrate proficiency in the production of sandwiches and salads.
- Understand and demonstrate proficiency in the production of basic charcuterie.
- Understand and demonstrate proficiency in the production of healthy cuisine.
- Understand and demonstrate proficiency in the proper cooking of beef.
- Understand and demonstrate proficiency in the production of yielding and edible portion costing.
- 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 entrees, 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 and pastry.

Learning Objectives

- Understand and demonstrate proficiency in the production of quick breads, dough and pâte à choux.
- 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.
- Use good communication skills.

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 "plating project".
- 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.

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. 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

- 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.
- Demonstrate professional attitude, performance, and attendance.
- Apply safe and sanitary practices.
- Quickly and efficiently assist with food production as needed.

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.

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.
- 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 be introduced to POS technology as it relates to dining room service. Students will be trained in responsible alcohol serving and obtain OLCC server's permit.

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 and maintain a loyal customer base 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.

Note: In order to taste wines, students must meet the age requirements of the State of Oregon. Students not meeting this requirement are taught the principles through the sense of smell.

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, and others to build upon teaching from RMT 170. A primary focus will be food and wine pairing and how to cost and develop a successful wine list.

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.
- 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 strategies. In this course students will have the opportunity to create a marketing strategy 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, P&L reports 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 history behind the commercialization of the food system.
- Understand the legal definition of food labels.
- 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.
- Discuss the role of the media in developing consumer policy and perception.
- Make connections between these issues and how they impact chefs and bakers in the industry.
- Use this information to decide where the student stands on contemporary food issues.

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

Students will learn how to use a variety of writing modes to meet their personal and vocational goals. Careful thinking, clear communication, and understanding the audience are stressed, whether the author's purpose is factual, argumentative, or expressive. As they add tools to their "writing toolbox" and learn to edit their own work, students will experience more power in their public and private writing lives. To sharpen their critical abilities as readers and writers and to appreciate diverse styles and views, students will analyze and evaluate the work of other 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 skills needed to write and research the academic essay that supports an argumentative thesis. It also emphasizes the critical reading and writing skills involved in defining a genuine problem of inquiry, as distinct from encyclopedic-style reporting.

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 or APA effectively in research writing.
- Produce research papers compliant with current standards and practices of college research writing in MLA.

Certain courses require prerequisite courses or the equivalent coursework. Please refer to the catalog for specific information on these requirements.