

HOSPITALITY AND TOURISM MANAGEMENT TECHNOLOGYMISSISSIPPI CURRICULUM FRAMEWORK

Baking and Pastry Arts (CIP: 12.0501 – Baking and Pastry Arts)
Culinary Arts (Program CIP: 12.0500 – Culinary Arts Technology)
Hotel and Restaurant Management (Program CIP: 52.0901 – Hospitality Administration/Management)
Travel and Tourism (Program CIP: 52.0903 – Travel and Tourism)

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The Office of Curriculum and Instruction (OCI) was founded in 2013 under the Division of Workforce, Career, and Technical Education at the Mississippi Community College Board (MCCB). The office is funded through a partnership with The Mississippi Department of Education (MDE), who serves as Mississippi's fiscal agent for state and federal Career and Technical Education (CTE) Funds. The OCI is tasked with developing statewide CTE curriculum, programming, and professional development designed to meet the local and statewide economic demand.

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Contents

HOSPITALITY AND TOURISM MANAGEMENT TECHNOLOGYMISSISSIPPI CURRICULUM FRAMEWORK	1
FACULTY WRITING TEAM MEMBERS	2
ADMINISTRATOR WRITING TEAM MEMBERS	2
BUSINESS AND INDUSTRY CONTRIBUTING MEMBERS	2
OFFICE OF CURRICULUM AND INSTRUCTION TEAM MEMBERS.....	2
NATIONAL CERTIFICATION STANDARDS	6
Industry Job Projection Data	9
Articulation	13
Technical Skills Assessment.....	14
Research Abstract	17
Revision History	17
Program Descriptions	18
Suggested Course Sequence.....	19
Suggested Course Sequence	22
Suggested Course Sequence.....	25
Suggested Course Sequence.....	30
COURSES	39
BPT 1224 Cookies, Mignardise and Frozen Desserts	39
BPT 1234 Classic Pastry, Pies and Tarts	40
BPT 1314 Restaurant and Catering Operations for Baking and Pastry Arts	41
BPT 2214 Artisan Breads and Viennoiserie	42
BPT 2324 Advanced Cakes and Patisserie	43
BPT 2334 Chocolates, Confections Sugar Artistry	44
BPT 291(3-6) Supervised Work Experience in Baking and Pastry Arts.....	45
HRT 1123 Introduction to the Hospitality and Tourism Industry	46
HRT 1213-4 Sanitation and Safety.....	47
HRT 1223-4 Restaurant and Catering Operations	48
HRT 1413 Rooms Division Management	49
HRT 1511, HRT 1521, HRT 1531, HRT 1541, or 1552, 1562, or 1573 or HRT 1514	50
Hospitality Seminar.....	50
HRT 1813 Tourism Specialist	51
HRT 1823 The Travel Agency.....	52
HRT 1833 Travel and Tourism Geography	53
HRT 2233 Hospitality Cost Control	54
HRT 2323 Hospitality Facilities Management and Design	55
HRT 2423 Hospitality Security Management and Law	56
HRT 2613 Hospitality Supervision	57
HRT 2623 Hospitality Human Resource Management	58

HRT 2713	Marketing Hospitality Services	59
HRT 2853	Convention and Meeting Planning.....	61
HRT 2863	Tourism Planning and Development.....	62
HRT 291(3-6)	Supervised Work Experience in Hotel and Restaurant.....	63
Management	63
HRT 292(3-6)	Supervised Work Experience in Travel and Tourism	64
CUT 1114-5	Culinary Principles I.....	65
CUT 1124-5	Culinary Principles II.....	66
CUT 1133-5	Principles of Baking.....	67
CUT 1153	Introduction to Culinary Arts	68
CUT 1163	Culinary Math	69
CUT 1513-4	Garde Manger.....	70
CUT 1613	Nutrition	71
CUT 2223	Menu Planning.....	72
CUT 2243-4	Dining Room Management.....	73
CUT 2314	American Regional Cuisine.....	74
CUT 2424	International Cuisine	75
CUT 2514	Wine and Beverage Studies.....	76
BPT 2414	Advanced Baking and Pastry Arts.....	77
CUT 2114	Culinary Principles III.....	78
CUT 2124	Advanced Plating.....	79
CUT 292(3-6)	Supervised Work Experience in Culinary Arts Technology	80
Appendix A:	Recommended Tools And Equipment.....	81
Appendix B:	Curriculum Definitions And Terms	85
Appendix C:	Course Crosswalk	87
Appendix D:	Recommended Textbook List.....	91

NATIONAL CERTIFICATION STANDARDS

American Hotel and Lodging Association Educational Institute Foundation –

Established in 1953, the American Hotel & Lodging Educational Institute (AHLEI), a non-profit organization, is committed to investing in the workforce development of the hospitality industry. For over 60 years, we have provided hospitality education and training solutions to those preparing for hospitality careers and those already working in the industry.

Because AHLEI is the training and education arm of the American Hotel & Lodging Association, they have a clear vision of what the industry needs and how to prepare people to succeed in this vibrant field. Direct industry input goes into the development of every one of our products, ensuring that the knowledge you gain is up-to-date, practical, and accurate.

Leading hotel brands, management companies, hospitality schools, convention bureaus, and associations around the world turn to AHLEI for hospitality education and training resources and professional certification. More than 1,500 universities, colleges, vocational technical schools, and government agencies worldwide use AHLEI courses, textbooks, and supplemental media assets in their classroom.

As the certifying body for hospitality, several of our training programs feature portable, stackable, industry-recognized certifications that provide participants with tangible recognition for their skills and knowledge. Their training programs and distance learning platforms are offered for hotel staff certification and training. AHLEI is the global leader in hospitality training and hotel management certifications and offers online learning and courses with textbooks and digital material to enhance the hospitality learning experience. AHLEI's programs are all recognized by the American Hotel & Lodging Association (AH&LA) and conform to the best practices in the hotel and lodging industry.

For more information on AHLEI, contact: 407.999.8100
<https://www.ahlei.org>

National Restaurant Association Educational Foundation –

The restaurant industry employs 14 million people – about one in 10 working Americans. The National Restaurant Association Educational Foundation (NRAEF) exists to enhance the restaurant industry's service to the public through education, community engagement and promotion of career opportunities. The NRAEF works to attract, develop and retain a career-oriented professional workforce for the restaurant industry.

Founded in 1987, the NRAEF is the philanthropic foundation of the National Restaurant Association. The NRAEF impacts the prosperity of the restaurant industry by developing a stronger workforce and building the next generation of industry leaders. The Foundation's educational initiatives provide culinary, management, food safety and employability skills training to build a pipeline of talent for the growing industry. Students earn nationally accredited food safety certification from the National Restaurant Association's ServSafe® certification.

For further information on the NRAEF, contact: 1.800.424.5156
<https://www.nraef.org>

National Occupational Competency Testing Institute –

The National Occupational Competency Testing Institute (NOCTI) is the largest provider of industry-based credentials and partner industry certifications for career and technical education (CTE) programs across the nation. Whether using assessments to meet Perkins accountability requirements, to guide data-driven instructional improvement, or to assist with teacher evaluation systems, NOCTI provides a credible solution through its

validated and reliable technical skill assessment. With over five decades of experience in developing tools to continuously improve the field of Career and Technical Education (CTE), NOCTI delivers solutions for increasing students' technical competence and certifying new and incumbent workers in the private sector. NOCTI is a national leader in creating customized and standardized assessment solutions.

Since it was first funded by a federal grant to Rutgers University in the late 1960s, NOCTI has functioned as a not-for-profit consortium representing each of the fifty states and the US territories and is governed by a prestigious Board of Trustees. This group of individuals reinforces NOCTI's expertise in, and strong commitment to, improving America's workforce.

NOCTI's commitment to building a competent workforce extends to business and industry through [Nocti Business Solutions](#) (formerly The Whitener Group) which was organized in 1999 as a separate company to work with corporate management, unions, and employees to address their assessment needs.

Over the years, NOCTI, originally a national source for occupational teacher assessments, has evolved into a full-service provider of quality technical assessments for secondary and post-secondary students, teacher candidates, and business and industry. NOCTI has become a valuable partner in the CTE community's efforts to improve America's workforce. Our products and services have expanded beyond cutting edge assessments to include classroom materials for test preparation, tools for data usage, delivery of national certification exams, customized reporting, and professional development. QuadNet, NOCTI's custom online system, was built by NOCTI specifically for our customers and is continuously being updated and improved to address their needs.

For further information on NOCTI, contact: 231.796.4890

www.nocti.org

Safety & Pollution Prevention Educational Services –

Safety & Pollution Prevention Educational Services (S/P2) is the automotive industry standard for online safety and pollution prevention training, with courses that provide the knowledge and skills necessary for employees and students to complete their work effectively, efficiently, and safely. S/P2 industry-specific content helps managers, technicians, safety supervisors, shop owners, instructors, and students alike stay safe and compliant on the job or in the classroom.

Collision, Mechanical, and Claims Staff courses are available to businesses, whereas overview and awareness courses are available for Automotive, Construction, Cosmetology, and Culinary instructors and students at high schools, career and technical education schools, and colleges and universities. S/P2 covers everything from basic workplace safety topics to targeted training for specific industry segments or groups of students.

Each year, S/P2® helps protect more than 150,000 students, instructors, schools, shop owners, shops, and employees nationwide through industry-specific online safety and pollution prevention training.

Launched in 2002 to help the automotive service and repair industry meet annual OSHA and EPA requirements, S/P2 has become the automotive repair industry standard for online safety and pollution prevention training, with over 20,000,000 tests taken to date.

To help meet the rising demand for safety and pollution prevention training in career and technical education, S/P2 expanded its course offerings and now serves schools in the automotive, construction, cosmetology, and culinary trades.

S/P2 offers consistent safety and pollution prevention training to existing business customers, and an expanding portfolio of courses to school audience. What started as a single online training product has now evolved into a full-service training package for businesses and schools, with more on the way.

From fast food to fine dining, the foodservice industry is as diverse as the students who will become our future culinary leaders. This course prepares students for the hazards they will encounter in kitchens, dining areas, and other culinary environments.

The S/P2 Culinary courses include:

S/P2 Culinary Food Safety

S/P2 Culinary Workplace Safety

Land That Job: Interview Skills for Culinary Students

Ethics in the Culinary Industry (*Coming Soon*)

For further information on S/P2, contact:888.241.8332

<https://sp2.org>

The Travel Institute –

For over 50 years The Travel Institute has been helping excellent travel professionals stand out from the crowd with industry recognized certifications. It isn't just "letters after your name" they are a statement about who you are and the commitment you have made to your career. Customers like dealing with a recognized professional, and having earned a CTA, CTC or CTIE will let them know you are serious about what you do.

Hundreds of thousands of students have used Travel Career Development as a key to unlocking a career in the travel industry. It is widely used as a core text in survey courses, as an office reference for new employees, and as the centerpiece for various programs on specific aspects of the travel industry. The ninth edition provides a systematic, comprehensive overview of the travel and tourism industry. Its content is organized into four parts: Part 1: Exploring the World of Travel sets the foundation for the rest of the book, introducing students to basic concepts and topics.

Part 2: The Travel Product examines the key sectors of the travel industry one by one.

Part 3: Marketing Travel provides both an overview of basic principles and a discussion of effective practices for selling travel products.

Part 4: The Travel Workplace gives a practical introduction to key aspects of working in the travel and tourism industry. It discusses the essential tasks of communicating and managing money in travel offices and the operation of home-based travel businesses. It also offers guidelines for finding employment and building a successful career. Contents

Chapter 1: Overview of the Travel and Tourism Industry Chapter 2: Geography and International Travel Chapter 3: Using Technology

Chapter 4: Air Travel Chapter 5: Ground Travel Chapter 6: Accommodations Chapter 7: Cruises Chapter 8: Tours and Packages Chapter 9:

Marketing Chapter 10: Making a Sale Chapter 11: Specialized Sales Chapter 12: Communications Chapter 13: Money Matters Chapter

14: Home-Based Agents Chapter 15: Finding Employment Chapter 16: Building a Career © The Travel Institute Page 1

For further information on The Travel Institute's Travel Agency Proficiency Exam: 781-237-0280 ext 139

www.thetravelinstitute.com

Industry Job Projection Data

Baking and Pastry

A summary of occupational data is available from the Mississippi Department of Employment Security.

Computer Installation and Repair Technology occupations require an education level of a postsecondary career and technical certificate. A summary of occupational data from the [Mississippi Occupational Employment Projections](#) is displayed below:

Standard Occupational Classification (SOC)		2016 Employment	2026 Projected Employment	Projected Employment Growth 2016-2026		Total Projected Avg. Annual Job Openings
SOC Code	Occupation			Number	Percent	
51-3011	Bakers	1,18	1,270	90	7.6	175

11-

Note. The data was retrieved May 18, 2022 from the Mississippi Occupational Employment Projection Standard Occupational Classification (SOC) data

<https://mdes.ms.gov/information-center/labor-market-information/>

Culinary Arts

A summary of occupational data is available from the Mississippi Department of Employment Security.

Computer Installation and Repair Technology occupations require an education level of a postsecondary career and technical certificate. A summary of occupational data from the [Mississippi Occupational Employment Projections](#) is displayed below:

Standard Occupational Classification (SOC)		2016 Employment	2026 Projected Employment	Projected Employment Growth 2016-2026		Total Projected Avg. Annual Job Openings
SOC Code	Occupation			Number	Percent	
35-1011	Chefs and Head Cooks	640	700	60	9.4%	140
51-3011	Bakers	1,18	1,270	90	7.6	175
35-1011	Chefs and Head Cooks	640	700	60	9.4%	95
35-1012	First-Line Supervisors of Food Preparation and Serving Workers	9,590	10,830	1,240	12.9%	1,645
35-2012	Cooks, Institution and Cafeteria	7,800	8,090	290	3.7%	1,155
35-2014	Cooks, Restaurant	10,400	12,890	2,490	23.9%	1,895
35-2019	Cooks, All Other	160	160	0	0.0%	25
11-9051	Food Service Managers	3,040	3,420	380	12.5%	410

Note. The data was retrieved May 18, 2022 from the Mississippi Occupational Employment Projection Standard Occupational Classification (SOC) data

<https://mdes.ms.gov/information-center/labor-market-information/>

Hotel and Restaurant Management

A summary of occupational data is available from the Mississippi Department of Employment Security. Computer Installation and Repair Technology occupations require an education level of a postsecondary career and technical certificate. A summary of occupational data from the [Mississippi Occupational Employment Projections](#) is displayed below:

Standard Occupational Classification (SOC)		2016 Employment	2026 Projected Employment	Projected Employment Growth 2016-2026		Total Projected Avg. Annual Job Openings
SOC Code	Occupation			Number	Percent	
11-9081	Lodging Managers	690	680	10	1.4%	70

Note. The data was retrieved May 18, 2022 from the Mississippi Occupational Employment Projection Standard Occupational Classification (SOC) data

<https://mdes.ms.gov/information-center/labor-market-information/>

Travel and Tourism

A summary of occupational data is available from the Mississippi Department of Employment Security. Computer Installation and Repair Technology occupations require an education level of a postsecondary career and technical certificate. A summary of occupational data from the [Mississippi Occupational Employment Projections](#) is displayed below:

Standard Occupational Classification (SOC)		2016 Employment	2026 Projected Employment	Projected Employment Growth 2016-2026		Total Projected Avg. Annual Job Openings
SOC Code	Occupation			Number	Percent	
	Data Unavailable at time retrieved					

Note. The data was retrieved May 18, 2022 from the Mississippi Occupational Employment Projection Standard Occupational Classification (SOC) data <https://mdes.ms.gov/information-center/labor-market-information/>

Articulation

At this time, there is no secondary Interpreter Training Technology program to articulate into this postsecondary program.

Technical Skills Assessment

Colleges should report the following for students who complete the program with a career certificate, technical certificate, or an Associate of Applied Science Degrees for technical skills attainment. To use the approved Alternate Assessment for the following programs of study, colleges should provide a Letter of Notification to the Director of Career Technical Education at the MS Community College Board. Please see the following link for further instructions:

<http://www.mccb.edu/wkfEdu/CTDefault.aspx>.

CIP Code	Program of Study
52.0901	Hotel and Restaurant Management
Level	Standard Assessment
Accelerated /15 Hour	NOCTI Restaurant Food and Beverage Services OR National Restaurant Association (NRA) Manage First® Customer Service OR AHLEI: Hospitality Today: An Introduction AHLEI: Managing Service in Food and Beverage Operations
Level	Standard Assessment
Career	AHLEI- Hospitality Today: An Introduction <ul style="list-style-type: none"> • -Food Safety: Managing with the HACCP System • -Managing Front Office Operations • -Managing Housekeeping Operations • -Managing Service in Food and Beverage Operations OR NOCTI Hospitality Management - <ul style="list-style-type: none"> • Restaurant Food and Beverage Services • Hospitality Management-Lodging OR National Restaurant Association (NRA) Manage First® <ul style="list-style-type: none"> • Customer Service • Principles of Food and Beverage Management • Nutrition • ServSafe Manager • ServSafe Alcohol
Level	Standard Assessment
Technical/AAS	NRA ServSafe Workplace

CIP Code	Program of Study
12.0500	Culinary Arts
Level	Standard Assessment
Accelerated /15 Hour	

Level	Standard Assessment
Career	NRA ManageFirst- <ul style="list-style-type: none"> • -Nutrition • -ServSafe • -Culinary Arts • -Baking Arts <p><u>OR</u></p> NOCTI- <ul style="list-style-type: none"> • -Culinary Arts Level 1 • -Culinary Arts Level 2 • -Retail Commercial Baking <p><u>OR</u></p> Skills USA Culinary
Level	Standard Assessment
Technical/AAS	American Culinary Federation CertifiedCulinarian Certification <u>OR</u> National Career Readiness Certificate <u>OR</u> NRA ManageFirst- <ul style="list-style-type: none"> • -ServSafe

CIP Code	Program of Study
12.0501	Baking and Pastry Arts
Level	Standard Assessment
Accelerated /15 Hour	
Level	Standard Assessment
Career	NOCTI - Retail Commercial Baking And Culinary Principles Level 1 <u>OR</u> NRA ManageFirst- <ul style="list-style-type: none"> • ServSafe • Baking Arts • Nutrition
Level	Standard Assessment
Technical/AAS	NRA ManageFirst- <ul style="list-style-type: none"> • ServSafe • Baking Arts • Nutrition <p><u>OR</u></p> American Culinary Federation <ul style="list-style-type: none"> • Certified Culinarian

CIP Code	Program of Study
52.0903	Travel and Tourism
Level	Standard Assessment
Accelerated /15 Hour	
Level	Standard Assessment
Career	NOCTI Hospitality Management- Lodging OR ServSafe Food Manager
Level	Standard Assessment
Technical/AAS	NOCTI Hospitality Management- Lodging OR ServSafe Food Manager

Research Abstract

The curriculum framework in this document reflects the changes in the workplace and a number of other factors that impact local vocational–technical programs. Federal and state legislation calls for articulation between high school and community college programs, integration of academic and vocational skills, and the development of sequential courses of study that provide students with the optimum educational path for achieving successful employment. National skills standards, developed by industry groups and sponsored by the U.S. Department of Education and Labor, provide vocational educators with the expectations of employers across the United States. All of these factors are reflected in the framework found in this document.

Culinary industry members stated that for students going into more of the restaurant management side, there should be some basic knowledge of planned/preventive maintenance and troubleshooting equipment. These student learning outcomes were added to the program. Many of the industry members stated there is a need for additional coursework/skills training with culinary math. Therefore, an Introduction to Culinary Arts and Culinary Math courses were created. The Hospitality Seminar courses were also changed to reflect more professional development for the students in the soft skills and professional areas for employment.

Revision History

2009-Research & Curriculum Unit, Mississippi State University

2016-Office of Curriculum & Instruction, Mississippi Community College Board

2022-Office of Curriculum & Instruction, Mississippi Community College Board

Program Descriptions

The **Hotel and Restaurant Management** concentration provides specialized career/technical instruction in all phases of hotel and restaurant management to prepare students for careers in the hospitality and tourism industry. This concentration leads to an Associate of Applied Science degree with benchmarks as outlined at the 15-hour, 30-hour, 45-hour, and 60-hour marks. Students who successfully complete 30 semester hours as outlined in the program of study may be awarded a career certificate, along with additional certifications. Students who successfully complete 45 semester hours as outlined in the program of study may be awarded a technical certificate, along with additional certifications. Students who successfully complete 60 semester hours as outlined in the program of study may be awarded an Associate of Applied Science degree. In addition, students completing this program will be eligible to obtain ServSafe® Sanitation certification from the National Restaurant Association.

The **Travel and Tourism** concentration provides specialized career/technical instruction and practice to prepare students for careers in tourism and travel occupations. Students will also learn how to perform reservation functions by utilizing the internet. This concentration leads to an Associate of Applied Science degree with benchmarks as outlined at the 15-hour, 30-hour, 45-hour, and 60-hour marks. Students who successfully complete 30 semester hours as outlined in the program of study may be awarded a career certificate, along with additional certifications. Students who successfully complete 45 semester hours as outlined in the program of study may be awarded a technical certificate, along with additional certifications. Students who successfully complete 60 semester hours as outlined in the program of study may be awarded an Associate of Applied Science degree. In addition, students completing this program will be eligible to obtain ServSafe® Sanitation certification from the National Restaurant Association.

The **Culinary Arts Technology** concentration provides a solid foundation in the methods and science of cooking through exposure to classical, American, and international cuisine as well as the art of baking and pastries. Special emphasis is placed on culinary tools, equipment, techniques, and specialty ingredients. The heart of the Culinary Arts Technology program is hands-on lab instruction by a chef instructor in a commercial kitchen. All students must wear appropriate chef's uniforms for all lab classes. This concentration leads to an Associate of Applied Science degree with benchmarks as outlined at the 15-hour, 30-hour, 45-hour, and 60-hour marks. Students who successfully complete 30 semester hours as outlined in the program of study may be awarded a career certificate, along with certifications from the National Restaurant Association. Students who successfully complete 45 semester hours as outlined in the program of study may be awarded a technical certificate, along with certifications from the National Restaurant Association. Students who successfully complete 60 semester hours as outlined in the program of study may be awarded an Associate of Applied Science degree. In addition, after successful completion of the Sanitation and Safety course, students will be eligible to obtain ServSafe® Sanitation certification from the National Restaurant Association.

The **Baking and Pastries Technology** concentration provides a solid foundation in the methods and science of baking. The program provides a solid foundation in everything from breads and cakes to confections and frozen desserts. Special emphasis is placed on baking and pastry tools, equipment, techniques, and specialty ingredients. This concentration leads to an Associate of Applied Science degree with benchmarks as outlined at the 15-hour, 30-hour, 45-hour, and 60-hour marks. Students who successfully complete 30 semester hours as outlined in the program of study may be awarded a career certificate. Students who successfully complete 45 semester hours as outlined in the program of study may be awarded a technical certificate. Students who successfully complete 60 semester hours as outlined in the program of study may be awarded an Associate of Applied Science degree. In addition, after successful completion of the Sanitation and Safety course, students will be eligible to obtain ServSafe® Sanitation certification from the National Restaurant Association.

Suggested Course Sequence

Baking and Pastry Arts Concentration Accelerated Pathway Credential

Course Number	Course Name	Semester Credit Hours	SCH Breakdown		Total Contact Hours	Program Certification
			Lecture	Lab		
BPT 1234	Classic Pastry, Pies, and Tarts	4	2	4	90	
CUT 1153	Introduction to Culinary Arts	3	3	0	45	
	Electives	4				
	TOTAL	15				

Baking and Pastry Arts Concentration Career Certificate Required Courses

Course Number	Course Name	Semester Credit Hours	SCH Breakdown		Total Contact Hours	Program Certification
			Lecture	Lab		
HRT 1213-4	Sanitation and Safety	3 or 4				NOCTI - Retail Commercial Baking and Culinary Principles Level 1
CUT 1133-5	Principles of Baking	3-5				
HRT/CUT 1114-5	Culinary Principles I	5	3	4	105	
BPT 1224	Cookie , Mignardise and Frozen Desserts	4	2	4	90	NRA ManageFirst- • ServSafe • Baking Arts • Nutrition
CUT 1153	Introduction to Culinary Arts	3	3	0	45	
BPT 2214	Artisan Breads and Viennoiserie	4	2	4	90	
BPT 1234	Classic Pastry, Pies, and Tarts	4	2	4	90	
	Instructor approved electives per local community college	1-4				
	TOTAL	30				

Baking and Pastry Arts Concentration Technical Certificate Required Courses

Course Number	Course Name	Semester Credit Hours	SCH Breakdown		Total Contact Hours	Program Certification
			Lecture	Lab		
BPT 2324	Advanced Cakes and Patisserie	4	2	4	90	NRA ManageFirst- • ServSafe • Baking Arts • Nutrition OR American Culinary Federation Certified Culinarian
BPT 2334	Chocolates, Confections Sugar Artistry	4	2	4	90	
BPT 1314	Restaurant and Catering Operations for Baking and Pastry Arts	4	2	4	90	
	Instructor approved electives per local community college	3				
	TOTAL	15				

General Education Core Courses

To receive the Associate of Applied Science degree, a student must complete all of the required coursework found in the Career Certificate option, Technical certificate option, and a minimum of 15 semester hours of General Education core. The courses in the General Education Core may be spaced out over the entire length of the program so that students complete some academic and Career Technical courses each semester or provided primarily within the last semester. Each community college will specify the actual courses that are required to meet the General Education Core Requirements for the Associate of Applied Science degree at their college. The Southern Association of Colleges and Schools Commission on Colleges (SACSCOC) Section 9 Standard 3 of the *Principles of Accreditation: Foundations for Quality Enhancement*¹ describes the general education core.

Section 9 Standard 3:

3. The institution requires the successful completion of a general education component at the undergraduate level that
 - a) is based on a coherent rationale.
 - b) is a substantial component of each undergraduate degree program. For degree completion in associate programs, the component constitutes a minimum of 15 semester hours of the equivalent; for baccalaureate programs, a minimum of 30 semester hours or the equivalent.
 - c) ensures breadth of knowledge. These credit hours include at least one course from each of the following areas: humanities/fine arts, social/behavioral sciences, and natural science/mathematics. These courses do not narrowly focus on those skills, techniques, and procedures specific to a particular occupation or profession.

General Education Courses

Course Number	Course Name	Semester Credit Hours	SCH Breakdown		Total Contact Hours	Contact Hour Breakdown		Certification Information
			Lecture	Lab		Lecture	Lab	Certification Name
	Humanities/Fine Arts	3						
	Social/Behavioral Sciences	3						
	Math/Science	3						
	Academic electives	6						
	TOTAL	15						

¹ Southern Association of Colleges and Schools Commission on Colleges. (2017). *The Principles of Accreditation: Foundations for Quality Enhancement*. Retrieved from <http://www.sacscoc.org/2017ProposedPrinc/Proposed%20Principles%20Adopted%20by%20BOT.pdf>

Suggested Course Sequence

Culinary Arts Concentration Accelerated Pathway Credential

Course Number	Course Name	Semester Credit Hours	SCH Breakdown		Total Contact Hours	Program Certification
			Lecture	Lab		
CUT 1153 OR HRT 1123	Introduction to Culinary Arts OR I Introduction to the Hospitality and Tourism Industry	3	3	0	45	
CUT 2223	Menu Planning	3	3	0	45	
	Instructor Approved Electives per local community college	3				
	TOTAL	15				

Culinary Arts Concentration Career Certificate Required Courses

Course Number	Course Name	Semester Credit Hours	SCH Breakdown		Total Contact Hours	Program Certification NRA ManageFirst- -Nutrition -ServSafe -Culinary Arts -Baking Arts OR NOCTI- -Culinary Arts Level 1 -Culinary Arts Level 2 -Retail Commercial Baking OR Skills USA Culinary
			Lecture	Lab		
CUT 1153 OR HRT 1123	Introduction to Culinary Arts OR I Introduction to the Hospitality and Tourism Industry	3	3	0	45	
HRT/ CUT 1114-5	Culinary Principles I	4 OR 5				
CUT/HRT 1213-4	Sanitation and Safety	3 OR 4				
CUT 1124-5	Culinary Principles II	4 OR 5				
CUT 1133-5	Principles of Baking	3-5				
CUT 2223	Menu Planning	3	3	0	45	
	Instructor Approved Electives per local community college	6-9				
	TOTAL	30				

Culinary Arts Concentration Technical Certificate Required Courses

Course Number	Course Name	Semester Credit Hours	SCH Breakdown		Total Contact Hours	Program Certification
			Lecture	Lab		
CUT 2424	International Cuisine	4	2	4	90	American Culinary Federation Certified Culinarian Certification American Culinary Federation Certified Culinarian Certification OR National Career Readiness Certificate OR NRA ManageFirst-ServSafe
CUT 2314	American Regional Cuisine	4	2	4	90	
	Instructor approved technical electives	7				
TOTAL		15				

General Education Core Courses

To receive the Associate of Applied Science degree, a student must complete all of the required coursework found in the Career Certificate option, Technical certificate option, and a minimum of 15 semester hours of General Education core. The courses in the General Education Core may be spaced out over the entire length of the program so that students complete some academic and Career Technical courses each semester or provided primarily within the last semester. Each community college will specify the actual courses that are required to meet the General Education Core Requirements for the Associate of Applied Science degree at their college. The Southern Association of Colleges and Schools Commission on Colleges (SACSCOC) Section 9 Standard 3 of the *Principles of Accreditation: Foundations for Quality Enhancement*² describes the general education core.

Section 9 Standard 3:

3. The institution requires the successful completion of a general education component at the undergraduate level that
 - a) is based on a coherent rationale.
 - b) is a substantial component of each undergraduate degree program. For degree completion in associate programs, the component constitutes a minimum of 15 semester hours of the equivalent; for baccalaureate programs, a minimum of 30 semester hours or the equivalent.
 - c) ensures breadth of knowledge. These credit hours include at least one course from each of the following areas: humanities/fine arts, social/behavioral sciences, and natural science/mathematics. These courses do not narrowly focus on those skills, techniques, and procedures specific to a particular occupation or profession.

General Education Courses

Course Number	Course Name	Semester Credit Hours	SCH Breakdown		Total Contact Hours	Contact Hour Breakdown		Certification Information
			Lecture	Lab		Lecture	Lab	Certification Name
	Humanities/Fine Arts	3						
	Social/Behavioral Sciences	3						
	Math/Science	3						
	Academic electives	6						
	TOTAL	15						

² Southern Association of Colleges and Schools Commission on Colleges. (2017). *The Principles of Accreditation: Foundations for Quality Enhancement*. Retrieved from <http://www.sacscoc.org/2017ProposedPrinc/Proposed%20Principles%20Adopted%20by%20BOT.pdf>

Suggested Course Sequence

Hotel and Restaurant Management Concentration Accelerated Pathway Credential

Course Number	Course Name	Semester Credit Hours	SCH Breakdown		Total Contact Hours	Certification Information
			Lecture	Lab		
HRT 1123	Introduction to the Hospitality and Tourism Industry	3	3	0	45	NOCTI Restaurant Food and Beverage Services OR National Restaurant Association (NRA) Manage First® Customer Service OR AHLEI: Hospitality Today: An Introduction AHLEI: Managing Service in Food and Beverage Operations Standard Assessment
HRT 1223-4	Restaurant and Catering Operations	3 OR 4	3	0	45	
			OR 4	OR 0	OR 60	
			OR 2	OR 2	OR 60	
			OR 2	OR 4	OR 90	
	Electives	8-9				
TOTAL		15				

Hotel and Restaurant Management Concentration Career Certificate Required Courses

Course Number	Course Name	Semester Credit Hours	SCH Breakdown		Total Contact Hours	Program Certification
			Lecture	Lab		
HRT 1123	Introduction to the Hospitality and Tourism Industry	3	3		45	AHLEI- Hospitality Today: An Introduction -Food Safety: Managing with the HACCP System -Managing Front Office Operations -Managing Housekeeping Operations -Managing Service in Food and Beverage Operations OR NOCTI Hospitality Management - Restaurant Food and Beverage Services Hospitality Management -Lodging OR National Restaurant Association (NRA) Manage First® Customer Service Principles of Food and Beverage Management Nutrition ServSafe Manager ServSafe Alcohol
HRT/CUT 1114-5	Culinary Principles I	4 OR 5	2 OR 3	4		
HRT 1213-4	Sanitation and Safety	3 OR 4	3 OR 4 OR 2 OR 3	0 OR 2	45 OR 60 OR 75	
HRT 1413	Rooms Division Management	3	3 OR 2	0 OR 2	45 OR 60	
HRT 1223-4	Restaurant and Catering Operations	3 OR 4	3 OR 4 OR 2 OR 2	0 OR 0 OR 2 OR 4	45 OR 60 OR 60 OR 90	
	Instructor approved electives	11-14				

	TOTAL	30				
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Hotel and Restaurant Management Concentration Technical Certificate Required Courses

Course Number	Course Name	Semester Credit Hours	SCH Breakdown		Total Contact Hours	Program Certification
			Lecture	Lab		
HRT 2613	Hospitality Supervision	3	3 <u>OR</u> 2	0 <u>OR</u> 2	45 <u>OR</u> 60	NRA ServSafe Workplace
HRT 2623	Hospitality Human Resource Management	3	3 <u>OR</u> 2	0 <u>OR</u> 2	45 <u>OR</u> 60	
HRT 2233	Hospitality Cost Control	3	3 <u>OR</u> 2	0 <u>OR</u> 2	45 <u>OR</u> 60	
	Instructor approved technical electives	6				
TOTAL		15				

General Education Core Courses

To receive the Associate of Applied Science degree, a student must complete all of the required coursework found in the Career Certificate option, Technical certificate option, and a minimum of 15 semester hours of General Education core. The courses in the General Education Core may be spaced out over the entire length of the program so that students complete some academic and Career Technical courses each semester or provided primarily within the last semester. Each community college will specify the actual courses that are required to meet the General Education Core Requirements for the Associate of Applied Science degree at their college. The Southern Association of Colleges and Schools Commission on Colleges (SACSCOC) Section 9 Standard 3 of the *Principles of Accreditation: Foundations for Quality Enhancement*³ describes the general education core.

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 - c) ensures breadth of knowledge. These credit hours include at least one course from each of the following areas: humanities/fine arts, social/behavioral sciences, and natural science/mathematics. These courses do not narrowly focus on those skills, techniques, and procedures specific to a particular occupation or profession.

General Education Courses

Course Number	Course Name	Semester Credit Hours	SCH Breakdown		Total Contact Hours	Contact Hour Breakdown		Certification Information
			Lecture	Lab		Lecture	Lab	Certification Name
	Humanities/Fine Arts	3						
	Social/Behavioral Sciences	3						
	Math/Science	3						
	Academic electives	6						
	TOTAL	15						

³ Southern Association of Colleges and Schools Commission on Colleges. (2017). *The Principles of Accreditation: Foundations for Quality Enhancement*. Retrieved from <http://www.sacscoc.org/2017ProposedPrinc/Proposed%20Principles%20Adopted%20by%20BOT.pdf>

Suggested Course Sequence

Travel and Tourism Concentration Accelerated Pathway Credential

Course Number	Course Name	Semester Credit Hours	SCH Breakdown		Total Contact Hours	Program Certification
			Lecture	Lab		
HRT 1123	Introduction to the Hospitality and Tourism Industry	3	3		45	
HRT 1813	Tourism Specialist	3	3	0	45	
			<u>OR</u> 2	<u>OR</u> 2	<u>OR</u> 60	
HRT 1823	The Travel Agency	3	3	0	45	
			<u>OR</u> 2	<u>OR</u> 2	<u>OR</u> 60	
	Electives	6				
	TOTAL	15				

Travel and Tourism Concentration Career Certificate Required Courses

Course Number	Course Name	Semester Credit Hours	SCH Breakdown		Total Contact Hours	Program Certification
			Lecture	Lab		
HRT 1123	Introduction to the Hospitality and Tourism Industry	3	3	0	45	AHLEI: Hospitality Today: An Introduction AHLEI: Managing Front Office Operations and Managing Housekeeping Operations AHLEI: Food Safety: Managing with the HACCP System <u>OR</u> NRA ManageFirst® ServSafe® <u>OR</u> S/P2 Culinary Food Safety
HRT 1413	Rooms Division Management	3	3	0	45	
			<u>OR</u> 2	<u>OR</u> 2	<u>OR</u> 60	
HRT 1813	Tourism Specialist	3	3	0	45	
HRT 1213-4	Sanitation and Safety	3 <u>OR</u> 4	3		45	
			<u>OR</u> 4		<u>OR</u> 60	
			2	<u>OR</u> 2	<u>OR</u> 60	
			3		75	
HRT 1823	The Travel Agency	3	3	0	45	
			<u>OR</u> 2	<u>OR</u> 2	<u>OR</u> 60	
HRT 1833	Travel and Tourism Geography	3	3	0	45	
	Instructor approved technical electives	11-12				

						NOCTI Hospitality Management- Lodging
						<u>OR</u> ServSafe Food Manager
TOTAL		30				

Travel and Tourism Concentration Technical Certificate Required Courses

Course Number	Course Name	Semester Credit Hours	SCH Breakdown		Total Contact Hours	Program Certification
			Lecture	Lab		
HRT 2613	Hospitality Supervision	3	3 <u>OR</u> 2	0 <u>OR</u> 2	45 <u>OR</u> 60	NOCTI Hospitality Management-Lodging OR ServSafe Food Manager
HRT 2843	Fundamentals of Travel and Tourism	3	3 <u>OR</u> 2	0 <u>OR</u> 2	45 <u>OR</u> 60	
HRT 2853	Convention and Meeting Planning	3	3 <u>OR</u> 2	0 <u>OR</u> 2	45 <u>OR</u> 60	
	Instructor approved technical electives	6				
TOTAL		15				

General Education Core Courses

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 - c) ensures breadth of knowledge. These credit hours include at least one course from each of the following areas: humanities/fine arts, social/behavioral sciences, and natural science/mathematics. These courses do not narrowly focus on those skills, techniques, and procedures specific to a particular occupation or profession.

General Education Courses

Course Number	Course Name	Semester Credit Hours	SCH Breakdown		Total Contact Hours	Contact Hour Breakdown		Certification Information
			Lecture	Lab		Lecture	Lab	Certification Name
	Humanities/Fine Arts	3						
	Social/Behavioral Sciences	3						
	Math/Science	3						
	Academic electives	6						
	TOTAL	15						

⁴ Southern Association of Colleges and Schools Commission on Colleges. (2017). *The Principles of Accreditation: Foundations for Quality Enhancement*. Retrieved from <http://www.sacscoc.org/2017ProposedPrinc/Proposed%20Principles%20Adopted%20by%20BOT.pdf>

Hospitality and Tourism Cluster Electives

Any course from this list may be used as an elective if not already counted in a student's program of study as a required course.

Course Number	Course Name	Semester Credit Hours	SCH Breakdown			Total Contact Hours	Contact Hour Breakdown		
			Lecture	Lab	Clinical/ Internship		Lecture	Lab	Clinical/ Internship
ACC 1213	Principles of Accounting I	3							
BAD 1113	Introduction to Business	3							
BAD 2323	Business Statistics								
BAD 2413	Legal Environment of Business I	3							
BAD 2533	Computer Applications in Business and Industry	3							
BAD 2613	Entrepreneurship	3							
BIO 1613	Nutrition	3							
BOT 1133	Microcomputer Applications	3							
BOT 1313	Applied Business Math	3							
BOT 1493	Social Media Management	3							
BOT 1213	Professional Development	3							
BOT 1233	Microsoft® Word® I	3							
BOT 1763 OR BOT 1713 OR BOT 2813	Communication Essentials OR Mechanics of Communication AND Business Communication*	3 or 6							
BOT 1823	Microsoft® Excel® I	3							
BOT 2433	QuickBooks®	3							
CPT 1113	Fundamentals of Microcomputer Applications	3							
CPT 2133	Career Development	3							
CPT 1324	Survey of Microcomputer Applications	4							
BPT 1224	Cookies, Mignardise and Frozen Desserts	4							
BPT 1234	Classic Pastry, Pies, and Tarts	4							
BPT 1314	Restaurant and Catering Operations for Baking and Pastry Arts	4							
BPT 2214	Artisan Breads and Viennoiserie	4							
BPT 2334	Chocolates, Confections Sugar Artistry	4							
BPT 2324	Advanced Cakes and Patisserie	4	2	4		90	30	60	

BPT 291(3-6)	Supervised Work Experience in Baking and Pastry Arts Technology	3-6							45-270
HRT/CUT 1114-5	Culinary Principles I	4 <u>OR</u> 5							
CUT 1124-5	Culinary Principles II	4 <u>OR</u> 5							
CUT 1133-5	Principles of Baking	3 to 5							
HRT/CUT 1163	Culinary Math	3							
CUT 1153	Introduction to Culinary Arts	3							
CUT 1513-4	Garde Manger	3 <u>OR</u> 4							
CUT 1613	Nutrition	3							
CUT 2223	Menu Planning and Facilities Design	3							
CUT 2243-4	Dining Room Management	3 <u>OR</u> 4							
CUT 2314	American Regional Cuisine	4							
CUT 2424	International Cuisine	4							
CUT 292(3-6)	Supervised Work Experience in Culinary Arts Technology	3-6							
GRA 1143	Graphic Communication I	3							

HRT 1123	Introduction to the Hospitality and Tourism Industry	3							
HRT 1213-4	Sanitation and Safety	3 <u>OR</u> 4							
HRT 1223-4	Restaurant and Catering Operations	3 OR 4							
HRT 1413	Rooms Division Management	3							
HRT 1511	Hospitality Seminar I	1							
HRT 1521	Hospitality Seminar II	1							
HRT 1531	Hospitality Seminar III	1							
HRT 1541	Hospitality Seminar IV	1							

HRT 1552	Hospitality Seminar	2							
HRT 1562	Hospitality Seminar	2							
HRT 1573	Hospitality Seminar	3							
HRT 1514	Hospitality Seminar	4							
HRT 1813	Tourism Specialist	3							
HRT 1823	The Travel Agency	3							
HRT 1833	Travel and Tourism Geography	3							
HRT 2233	Hospitality Cost Control	3							
HRT 2323	Hospitality Facilities Management and Design	3							
HRT 2423	Hospitality Security Management and Law	3							
HRT 2613	Hospitality Supervision	3							
HRT2623	Hospitality Human Resource Management	3							
HRT 2713	Marketing Hospitality Services	3							
HRT 2843	Fundamentals of Travel and Tourism	3							
HRT 2853	Convention and MeetingPlanning	3							

HRT 2863	Tourism Planning and Development	3							
HRT 291(3-6)	Supervised Work Experience in Hotel and Restaurant Management	3-6							
HRT 292(3-6)	Supervised Work Experience in Travel & Tourism	3-6							
MMT 1323	Advertising	3							
MMT 1313	Salesmanship	3							
MMT 2233	Human Resource Management	3							
MMT 1113	Marketing Management I	3							
MMT 1123	Marketing ManagementII	3							
MMT 2513	Entrepreneurship	3							
BAD 2413	Legal Environment of Business I	3							
	Quantitative Reasoning	3							
FCS 1253	Nutrition	3							
WBL 191(1-3) WBL 192(1-3) WBL 193(1-3) WBL 291(1-3) WBL 292(1-3) WBL 293(1-3)	Work-Based Learning	1-3							

COURSES

Course Number and Name:

BPT 1224 Cookies, Mignardise and Frozen Desserts

Description:

This course is designed as instruction on how to make a variety of cookies, biscotti's, miniature desserts, ice creams, anglaise, petit fours and sorbets. Different methods and techniques will be covered such as creaming, tempering, foaming, product knowledge, and terminology. Provide skills in the production of churned and frozen desserts.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
4	2	4	90

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Demonstrate knowledge and skill in the preparation of cookies and frozen desserts.
 - a. Demonstrate knowledge in operating bakery equipment and safety.
 - b. Understand baking math, proper weight of ingredients in a formula using a baker's balance and digital scale, implement use of conversion factors and demonstrate understanding of the ingredients being used in the formulas.
 - c. Produce a variety of cookies from around the world using the creaming, foaming, cut-in method and twice baked.

2. Demonstrate knowledge and skill in the preparation of mignardises.
 - a. Understand how to make basic cakes using the creaming and foaming methods.
 - b. Demonstrate knowledge on the making and use of ganache, poured fondant and marzipan.
 - c. Produce a variety of petit fours and small desserts.

3. Demonstrate knowledge and skill in the preparation of frozen desserts.
 - a. Demonstrate the proper use of a batch freezer.
 - b. Produce gelato, ice cream, frozen custard, frozen Bavarian, Hippen Masee and Tuile Batter containers.
 - c. Knowledge of proper plating of frozen desserts will also be observed.
 - d. Demonstrate knowledge of dairy ingredients, stabilizers and sweeteners.
 - e. Students should know and understand Brix, agitation and air-run.

Course Number and Name:

BPT 1234 Classic Pastry, Pies and Tarts

Description:

This course is designed to provide students with the fundamental knowledge of producing various pies, puff pastry, pate a choux, custards, creams and tarts utilizing traditional methods. This course will also include platter and plate design arrangements for different menu styles.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
4	2	4	90

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Understand the history of Classical Pastries, Pies and Tarts.
 - a. Regions of the world from which classical pastries, pies and tarts were derived.
2. Classical Plating and Platter designs.
 - a. Apply different plating techniques to present desserts in a simple yet elegant manner.
 - b. Set up and maintain an a la carte plating station for proper work flow and timely assembly and presentation of desserts within the given service time.
 - c. Identify equipment needs for preparing and serving desserts from the various categories
3. Classical Piping.
 - a. Traditional piping techniques will be utilized.
4. Produce a variety of cakes and tarts.
 - a. Make, slice, fill, ice and decorate a variety of filled cakes and tarts
 - b. Apply the pastry bag and various tips, using butter cream to pipe rosettes, borders, and simple flowers/leaves.
 - c. Use a paper cone to pipe lettering, borders and individual designs with piping gel and chocolate.
 - d. Prepare marzipan and make plaques, and other molded décor.
 - e. Decorate and complete special occasion cakes, efficiently and on time.

Course Number and Name:

BPT 1314

Restaurant and Catering Operations for Baking and Pastry Arts

Description:

Principles of organizing and managing a food and beverage operation. This course includes instruction on how to operate a baking and/or pastry operation/department for a retail market.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
4	2	4	90

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Demonstrate knowledge and skill in the preparation of cookies, plated desserts, and frozen desserts for use in a restaurant setting:
 - a. Implement proper operation of bakery equipment and safety.
 - b. Implement baking math, proper weight of ingredients in a formula using a baker's balance and digital scale, implement use of conversion factors and demonstrate and understanding of the ingredients being used in the formulas.
 - c. Produce a variety of pastries.
2. Demonstrate knowledge and skill in the preparation breads and pastries to be displayed in a café setting:
 - a. Implement use of creaming and foaming methods.
 - b. Execute the making/baking of morning breads and bakery items.
3. Demonstrate knowledge and skill in Sanitation and Safety:
 - a. Demonstrate FIFO.
 - b. Proper cooling and storing.
 - c. Proper flow of goods.
 - d. HACCP
4. Practice proper use of culinary math:
 - a. Calculate baker's percentages.
 - b. Solve for conversion factors in recipes.
 - c. Solve for desired dough temperatures and friction factors when making dough.
 - d. Calculate proper food cost percentages and menu prices.
5. Learn and use Micros while interacting with customers:
 - a. Properly interact with guests.
 - b. Properly use Micros.
 - c. Understand steps of service.

Course Number and Name:

BPT 2214 Artisan Breads and Viennoiserie

Description:

This course is designed to provide students with the knowledge, skills and techniques of artisan breads and viennoiserie production. Laminated doughs, quick breads, yeast breads, rolls and savory quick breads products, techniques and skills are applied. The properties of scaling, mixing, production and baker's percentage are studied. Baking methodology, fermentation, proper mixing and production are emphasized.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
4	2	4	90

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Discuss regional breads and breads of the world.
 - a. Assemble various regional and ethnic breads.
 - b. Discuss the value of holiday breads as they apply to specific meanings/backgrounds.

2. Identify and apply the dough mixing methods necessary to fabricate "specialty breads".
 - a. Understand and apply the use of sourdough technology.
 - b. Identify the need for soaker technology and assemble multigrain type breads.
 - c. Explain and demonstrate the fabrication processes for traditional bagels and soft pretzels.
 - d. Assemble two unique styles of flat breads and explain the use of each in terms of history.
 - e. Produce a variety of enriched dough products.

Course Number and Name:

BPT 2324 Advanced Cakes and Patisserie

Description:

This course is designed for students to apply fundamental skills of icing cakes in creating special occasion cakes. Emphasis is placed on developing skills in making various flowers out of modeling chocolate, marzipan and gum paste. Students are introduced to covering and glazing special occasion cakes with rolled fondant and build their piping skills through intricate patterns and techniques.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
4	2	4	90

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Apply fundamental skills of icing cakes and creating special occasion cakes.
 - a. Prepare various fillings and base cakes that are commonly used in the production of wedding style cakes
 - b. Assemble, ice, and decorate a three tier wedding cake for service; using the materials and techniques taught in class
 - c. Produce a variety of rolled décor media such as pastillage, gumpaste, marzipan, modeling chocolate, and rolled fondant.
 - d. Use templates to make royal icing décor work, including piped run-out designs
 - e. Apply proper storage procedures for rolled décor materials
 - f. Recognize and list defining features of British, Australian, and south African style wedding cakes
 - g. Design a three tier special occasion cake utilizing concepts covered and applied in previous course work.

Course Number and Name:

BPT 2334 Chocolates, Confections Sugar Artistry

Description:

This course is designed as a production and history of chocolate and other confection techniques necessary to work with chocolate and sugar. Various candies are to be hand dipped or molded into form. Sugar artistry to include pastillage- blown, pulled or poured while in production. Edible centerpiece showcases design explored.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
4	2	4	90

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Explain the basic principles of chocolate, methods and equipment used.
 - a. Discuss and apply chocolate percentage basics.
 - b. Temper chocolate properly for the production of various decorative pieces.
 - c. Apply tempered chocolate in the production of various decorative pieces using molds.
 - d. Demonstrate the proper technique for modeling chocolate.
 - e. Apply learned concepts on design to create a finished decorative piece for display.
2. Explain the basic principles of confections sugar artistry, methods and equipment used.
 - a. Demonstrate critical safety measures when working with sugar.
 - b. Identify ingredients and equipment used for sugar artistry.
 - c. Demonstrate proper techniques for pulling sugar including storage for future use.
 - d. Apply learned concepts on design to create a finished decorative piece for display.

Course Number and Name:

BPT 291(3-6) Supervised Work Experience in Baking and Pastry Arts

Description:

This course is a cooperative program between industry and education and is designed to integrate the student's technical studies with industrial experience. Variable credit is awarded on the basis of one semester hour per 45 industrial contact hours.

Hour Breakdown:

Semester Hours	Lecture	Externship	Contact Hours
3		9	135
4		12	180
5		15	225
6		18	270

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Apply technical skills needed to be a viable member of the workforce.
 - a. Prepare a description of technical skills to be developed in the supervised work experience.
 - b. Develop technical skills needed to be a viable member of the workforce.
2. Apply skills developed in other program area courses.
 - a. Perform skills developed in other program area courses.
3. Apply human relationship skills.
 - a. Use proactive human relationship skills in the supervised work experience.
4. Apply and practice positive work habits and responsibilities.
 - a. Perform assignments to develop work habits and responsibilities.
5. Work with the instructor and employer to develop written occupational objectives to be accomplished.
 - a. Perform written occupational objectives in the supervised work experience.
6. Assess accomplishment of objectives.
 - a. Prepare daily written assessment of accomplishment of objectives.
 - b. Present weekly written reports of activities performed and objectives accomplished to the instructor.
7. Utilize a set of written guidelines for the supervised work experience.
 - a. Develop and follow a set of written guidelines for the supervised work experience

Course Number and Name:

HRT 1123 Introduction to the Hospitality and Tourism Industry

Description:

This course is designed as an introduction to the hospitality and tourism industry. The course includes discussions and industry observations to discover the opportunities, trends, problems, and organizations in the field.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Analyze the trends of the hospitality and tourism industry.
 - a. List recent world changes that affect the travel and tourism industry.
 - b. Discuss the influence that domestic terrorism has had on the hospitality industry.
 - c. Discuss security measures that can be put in place.

2. Characterize the various components of the hospitality industry.
 - a. List and explain the major classifications of the hospitality industry to include ownership and operating formats.
 - b. Describe the divisions and functional areas of the lodging, foodservice, and tourism industries.
 - c. Explain the relationship of lodging and foodservice operations to the travel and tourism industry.
 - d. Explore job opportunities in the hospitality industry using the Internet.

3. Define and demonstrate quality service.
 - a. Compare how service businesses differ from manufacturing businesses.
 - b. Demonstrate keys to delivering good service.
 - c. Incorporate soft skills and their importance in the industry.
 - d. Define and train students about disability, in providing customer service and its implications from a customer's perspective.

Course Number and Name:

HRT 1213-4 Sanitation and Safety

Description:

This course . examines, and outlines, the basic principles of microbiology, sanitation, and safety procedures for a food service operation. Implementation of sanitation procedures, pest control, and risk reduction standards in a hospitality operation are covered.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45 <i>OR</i>
4	4	0	60 <i>OR</i>
3	2	2	60 <i>OR</i>
4	3	2	75 <i>OR</i>

Student Learning Outcomes:

1. Apply the principles of microbiology and food safety in the foodservice environment.
 - a. Identify biological, chemical, and physical hazards that are related to food-borne illness/spoilage.
 - b. Explain how specific time and temperature guidelines can reduce growth of pathogens to include the use of thermometers and food, acidity, time, temperature, oxygen, and moisture (FAT-TOM).
2. Explain the current laws and rules of the regulatory agencies governing sanitation and safety in the hospitality industry.
 - a. Identify federal laws, the Food and Drug Administration, and the Occupational Safety and Health Administrations rules pertaining to sanitation and safety.
 - b. Identify state and local laws pertaining to sanitation and safety.
 - c. Demonstrate appropriate emergency treatment for workplace injuries.
 - d. Demonstrate appropriate fire prevention techniques.

Course Number and Name:

HRT 1223-4 Restaurant and Catering Operations

Description:

This course focuses on principles of organizing and managing food and beverage facilities, along with catering operations.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45 OR
4	4	0	60 OR
3	2	2	60 OR
4	2	4	90 OR

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Demonstrate the importance of the menu to foodservice operations, facility design, and cost standards.
 - a. Develop and cost meal plans for various market demands.
 - b. Analyze factors affecting facility design, space allocation, and equipment selection.
2. Organize the dining/service area.
 - a. Summarize typical service procedures and suggestive selling techniques for food and beverage operations.
 - b. Plan a cost-effective dining service area that is appealing, safe, and sanitary for guests and employees.
 - c. Relate computer applications for food and beverage operations, and explain the value of a fully integrated computer system.
3. Identify special considerations and legal ramifications of beverage service.
 - a. Examine the production and preparation of the various types of beverages.
 - b. Identify the presentation, glassware, and equipment needs for beverage service.
 - c. Discuss alcohol laws, how federal laws are implemented at the state level, and the Dram Shop Act (server's responsibility).

Course Number and Name:

HRT 1413 Rooms Division Management

Description:

This course offers an operational approach to rooms division management in the hospitality industry including front office management and housekeeping operations.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45 OR
3	2	2	60

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Explain the flow of business through a hotel, from the reservations process to checkout and settlement, with an emphasis on the planning and evaluation of front office operations within the context of the overall operation of a lodging facility.
 - a. Explain the function and operation of various systems, forms, equipment, and computer applications found in a front office and the relationship among hotel divisions and departments.
 - b. Develop procedures for handling guest services, security, and crisis management.
 - c. Demonstrate procedures for reservations, registration, accounting/night audit, and checkout and settlement.
 - d. Apply and use statistics relevant to forecasting room availability and evaluating front office operations.
2. Examine the role of the housekeeping department in hotel operations.
 - a. Describe the organizational structure and administrative procedures for housekeeping department operations.
 - b. Develop procedures to ensure efficient and cost effective use of labor and supplies.
 - c. Construct safety, security, and hazard communication programs for the housekeeping department.

Course Number and Name:

HRT 1511, HRT 1521, HRT 1531, HRT 1541, or 1552, 1562, or 1573 or HRT 1514
Hospitality Seminar

Description:

Students will build professional development skills necessary for success in hospitality and tourism management.

Hour Breakdown:

Course	Semester Hours	Lecture	Lab	Contact Hours
HRT 1511, 1521, 1531, 1541,	1	0	2	30 OR
HRT 1511, 1521, 1531, 1541,	1	1	0	15
HRT 1552 or HRT 1562	2	2	0	30
HRT 1573	3	3	0	45
HRT 1514	4	2	4	9 0

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Demonstrate professionalism through activities and projects.
 - a. Examine and demonstrate team-building skills.
 - b. Investigate professional/industry organizations.
 - c. Integrate employability skills.

Course Number and Name:

HRT 1813 Tourism Specialist

Description:

This course covers activities associated with organizing, booking, and conducting tours.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45 <i>OR</i>
3	2	2	60

Pre-requisite:

Instructor Approved

Student Learning Outcomes:

1. Prepare a client travel package.
 - a. Determine travel preferences of client prospects.
 - b. Research special services.
 - c. Develop itinerary.
 - d. Compute cost and selling price.

2. Identify special services and needs of the client.
 - a. Identify documentation needed for travelers.
 - b. Analyze special situations to include language barriers, customer complaints, and social mores.
 - c. Examine the facets of customs regulations and insurance requirements.

Course Number and Name:

HRT 1823 The Travel Agency

Description:

Exploration of the travel agency professional including how to become a travel professional, the certifications, and licenses required and additional training available. This course will also compare travel agencies such as an independent, home based agents, internet marketing, and career options.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45 OR
3	2	2	60

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Examine the requirements of becoming an accredited travel agency.
 - a. Identify positions required to staff a travel agency.
 - b. List and describe accreditation procedures and agencies.
 - c. Assess legal implications of a travel agency regarding taxation, licensing, and insurance.
 - d. Describe the physical requirements of a travel agency.

2. Compare and contrast the different forms of business structure under which a travel agency can be operated.
 - a. Examine the budgetary requirements of a travel agency.
 - b. Compute commissions that apply to services previously booked.
 - c. Describe the interaction of travel agents with airlines, cruise ships, tour, and other segments of the travel industry.
 - d. Code, maintain, and follow up on client files, electronic and paper.

Course Number and Name:

HRT 1833 Travel and Tourism
Geography

Description:

Location, currency, port of entry, and form of governments in various countries around the world are discussed. Exercises involve itinerary planning, knowledge of time zones, and familiarity with the countries' natural, cultural, and entertainment attractions.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45 OR
3	2	2	60

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Classify major travel locations and time zones using a map or GPS navigation.
 - a. Illustrate the continents and oceans.
 - b. Analyze countries and cities of major points of interest.
 - c. Examine the major tourist attractions worldwide.
 - d. Relate the major ports of entry into tourists' destinations.

2. Discuss the history and culture of various regions around the world.
 - a. Explain the history of the countries and the major points of interest.
 - b. Compare and contrast the cultures of the countries.

3. Describe the monetary factors affecting travel decisions worldwide.
 - a. Identify currencies of specified countries around the world.
 - b. Calculate exchange rates of foreign currency.

Course Number and Name:

HRT 2233 Hospitality Cost Control

Description:

This course focuses on principles and procedures involved in an effective food and beverage control system, including standards determination, the operating budget, cost-volume-profit analysis, income and cost control, menu pricing, labor cost control, and computer applications.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45 <i>OR</i>
3	2	2	60

Pre-requisite:

Instructor Approved

Student Learning Outcomes:

1. Explain the control process, and apply it to the hospitality control points.
 - a. Explain the purposes and applications of standard costs and the uses of standard cost tools.
 - b. Explain the basic formula for calculating cost of sales and labor cost.
 - c. Demonstrate the role of budget standards in planning and control and the concept of profit as a cost.
 - d. Relate computer applications to the control and budgeting processes.
 - e. Compare and contrast how analysis, corrective action, and evaluation are used in the hospitality control process.
2. Recognize the menu's importance as both a control tool and a marketing tool.
 - a. Perform menu engineering analysis, and make menu revisions that reflect the results.
 - b. Contrast subjective and objective methods of menu pricing, and incorporate profit requirements in menu prices.

Course Number and Name:

HRT 2323 Hospitality Facilities Management and Design

Description:

Design and manage the physical plant of a hotel or restaurant and work effectively with the engineering and maintenance department.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45 OR
3	2	2	60

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Design a hotel facility layout.
 - a. Identify building design in relation to safety, equipment, and site preparation.
 - b. Discuss basic elements of HVAC systems, lighting, water waste, and parking.
 - c. Describe the management maintenance systems related to the physical plant.
 - d. Distinguish between types of renovations.

2. Design a restaurant facility layout.
 - a. Design a restaurant in relation to safety, equipment, and site preparation.
 - b. Discuss basic elements of HVAC systems, lighting, water and solid waste, and parking.
 - c. Describe the use of energy efficient equipment in regard to utilities.
 - d. Distinguish between types of restaurant renovations.

3. Discuss the importance of preventative maintenance within the facility.

Course Number and Name:

HRT 2423 Hospitality Security Management and Law

Description:

This course explains issues surrounding the need for individualized security programs, examines a variety of security equipment and procedures, and discusses internal and external security for foodservice and lodging operations. This course provides awareness of the rights and responsibilities that the law grants to or imposes upon a hotelier and consequences of failure to satisfy legal obligations.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45 <i>OR</i>
3	2	2	60

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Develop individualized security programs.
 - a. Identify legal concerns associated with security program development.
 - b. Critique methods of staffing security departments.
 - c. Cite security concerns for report writing and record keeping.
2. Discuss procedures associated with guest protection and internal control.
 - a. Identify security's role in protecting hotel and guests' assets.
 - b. Develop emergency management and safety programs.
3. Identify and explain the functions of security equipment.
 - a. Discuss the elements of and need for computerized security systems.
 - b. Analyze the application of a wide variety of security systems in various departments.
4. Discuss the rights and responsibilities that the law grants to or imposes on a hotelier and the possible consequences of failure to satisfy legal obligations.
 - a. Identify laws related to protecting and duty under common law to receive guests.
 - b. Explain laws related to music licensing, telephone re-sale, and antitrust laws.
 - c. Explain laws related to employment and employee safety.
 - d. Discuss typical provisions of various forms of ownership and the law.

Course Number and Name:

HRT 2613 Hospitality Supervision

Description:

This course focuses on supervisory skills in leadership styles, communication skills, motivational techniques, employee training techniques, and evaluation methods.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45 OR
3	2	2	60

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Analyze the management functions and roles.
 - a. Describe the basic management processes (planning, organizing, directing, and controlling) and effective supervisory skills and responsibilities.
 - b. Demonstrate the communication skills essential for effective leadership.
 - c. Analyze management's role in decision making, problem solving, and delegation of duties.
 - d. Compare/contrast supervisory techniques and practices.
 - e. Analyze the different leadership styles and their effect on employees.

Course Number and Name:

HRT 2623 Hospitality Human Resource Management

Description:

This course is designed to explore the principles of hospitality human resource management with an emphasis placed on the study of human behavior and human relations in the hospitality industry.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45 OR
3	2	2	60

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Analyze employment laws and applications and the functions of planning, recruiting, and selection in the hospitality industry.
 - a. Describe the evolution of EEO legislation.
 - b. Identify major areas of abuse and litigation in the hospitality industry.
 - c. Discuss the techniques and applications of job analysis, job design, and staffing guides.
 - d. Understand the principles of forecasting supply and demand.
 - e. Analyze common hiring selection methods.
2. Determine factors involved in human resources development.
 - a. Describe typical orientation and socialization programs.
 - b. Evaluate the effectiveness of various training and development programs.
 - c. Compare the advantages and disadvantages of several performance appraisal systems.
 - d. Engage in activities that teach the orientation paperwork.
3. Define methods of compensation, and explain present labor trends and issues.
 - a. Outline basic considerations of compensation administration.
 - b. Evaluate the effectiveness of various individual and group incentive programs.
 - c. Examine the major legislation affecting the organization of unions.
 - d. Describe the process of negotiation and collective bargaining.
4. Identify important factors dealing with safety, discipline, and ethics.
 - a. Analyze employee health and safety issues as well as the programs designed to address them.
 - b. Compare common approaches to employee discipline, and understand possible consequences of each.
 - c. Describe the foundations of ethics in the hospitality industry.

Course Number and Name:

HRT 2713 Marketing Hospitality Services

Description:

This course covers the application of marketing methodologies and terms to the hospitality and tourism industry, the use of sales techniques for selling to targeted markets, and developing marketing plans for hospitality and tourism operations.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45 <i>OR</i>
3	2	2	60

Pre-requisite:

Instructor Approved

Student Learning Outcomes:

1. Develop a marketing plan at the unit level that includes a mission statement, well-defined objectives, and specific strategies and tactics by which to achieve those objectives.
 - a. Identify appropriate market research techniques for specific target markets.
 - b. Analyze environmental threats and opportunities that affect the lodging industry.
 - c. Analyze demand by segmenting markets.
 - d. Implement a marketing plan by coordinating price, promotion, place, and product.
2. Develop effective sales plans to reach decision makers in the hospitality markets.
 - a. Discuss internal and external marketing sales techniques.
 - b. Demonstrate the techniques of effective personal selling.

Course Number and Name:

HRT 2853 Convention and Meeting Planning

Description:

Planning, promotion, and management of meetings, conventions, expositions, and events.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45 OR
3	2	2	60

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Determine the fundamentals of the meeting industry.
 - a. Discuss the history of the meeting industry.
 - b. Explain the purposes of meetings and trade shows.
 - c. Identify the categories of meeting planners.
 - d. Discuss proper ethics in the meeting industry.

2. Outline the financial impact of meetings.
 - a. Prepare a budget and meeting plan.
 - b. Identify the components of liability insurance for meetings.
 - c. Explain the relationship with suppliers in the meeting industry.

Course Number and Name:

HRT 2863 Tourism Planning and Development

Description:

This course is designed to provide the knowledge to plan and implement the marketing and management of special events and tourism events.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45 OR
3	2	2	60

Pre-requisite:

Instructor Approved

Student Learning Outcomes:

1. Describe the funding process for special events/tourism development.
 - a. Identify the process for needs assessment.
 - b. Describe the process for writing grants/proposals.
 - c. Explore in-kind funding sources.

2. Describe the components of event management.
 - a. Develop a theme for various special events.
 - b. Discuss the logistics for planning special events.
 - c. Examine the accounting procedures and controls required by both management and government for internal auditing, financial reporting, and governmental control.
 - d. Determine research methodologies for evaluation and follow-up of special events.

3. Identify infrastructure requirements.
 - a. Discuss security, crowd control, and liability considerations.
 - b. Examine special event contracts (i.e., concessions, facilities, and entertainment).
 - c. Coordinate special effects, lighting, decorations, sound, and so forth.

Course Number and Name:

HRT 291(3-6) Supervised Work Experience in Hotel and Restaurant Management

Description:

This course is a cooperative program between industry and education and is designed to integrate the student's technical studies with industrial experience. Variable credit is awarded on the basis of one semester hour per 45 industrial contact hours.

Hour Breakdown:

Semester Hours	Lecture	Externship	Contact Hours
3		9	135
4		12	180
5		15	225
6		18	270

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Apply technical skills needed to be a viable member of the workforce.
 - a. Prepare a description of technical skills to be developed in the supervised work experience.
 - b. Develop technical skills needed to be a viable member of the workforce.
2. Apply skills developed in other program area courses.
 - a. Perform skills developed in other program area courses.
3. Apply human relationship skills.
 - a. Use proactive human relationship skills in the supervised work experience.
4. Apply and practice positive work habits and responsibilities.
 - a. Perform assignments to develop work habits and responsibilities.
5. Work with the instructor and employer to develop written occupational objectives to be accomplished.
 - a. Perform written occupational objectives in the supervised work experience.
6. Assess accomplishment of objectives.
 - a. Prepare daily written assessment of accomplishment of objectives.
 - b. Present weekly written reports of activities performed and objectives accomplished to the instructor.
7. Utilize a set of written guidelines for the supervised work experience.
 - a. Develop and follow a set of written guidelines for the supervised work experience.

Course Number and Name:

HRT 292(3-6) Supervised Work Experience in Travel and Tourism

Description:

This course is a cooperative program between industry and education and is designed to integrate the student's technical studies with industrial experience. Variable credit is awarded on the basis of one semester hour per 45 industrial contact hours.

Hour Breakdown:

Semester Hours	Lecture	Externship	Contact Hours
3		9	135
4		12	180
5		15	225
6		18	270

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Apply technical skills needed to be a viable member of the workforce.
 - a. Prepare a description of technical skills to be developed in the supervised work experience.
 - b. Develop technical skills needed to be a viable member of the workforce.
2. Apply skills developed in other program area courses.
 - a. Perform skills developed in other program area courses.
3. Apply human relationship skills.
 - a. Use proactive human relationship skills in the supervised work experience.
4. Apply and practice positive work habits and responsibilities.
 - a. Perform assignments to develop work habits and responsibilities.
5. Work with the instructor and employer to develop written occupational objectives to be accomplished.
 - a. Perform written occupational objectives in the supervised work experience.
6. Assess accomplishment of objectives.
 - a. Prepare daily written assessment of accomplishment of objectives.
 - b. Present weekly written reports of activities performed and objectives accomplished to the instructor.
7. Utilize a set of written guidelines for the supervised work experience.
 - a. Develop and follow a set of written guidelines for the supervised work experience.

Course Number and Name:

CUT 1114-5 Culinary Principles I

Description:

Fundamentals of food preparation and cookery emphasizing high standards for preparation of meat, poultry, seafood, vegetables, soups, stocks, sauces, and farinaceous items.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
4	2	4	60 OR
5	3	4	105

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Explain and demonstrate the proper procedure for reading and following a recipe.
 - a. Examine terminology related to culinary arts.
 - b. Analyze the structure of a standardized recipe.
 - c. Apply basic math skills to basic recipe conversions.
 - d. Utilize weights and measures to demonstrate proper scaling techniques.
 - e. Perform cost analysis of various recipes.

2. Explain and demonstrate utensils and equipment used in commercial kitchens.
 - a. Demonstrate knife skills including all classical cuts.
 - b. Explain and demonstrate hand tools, pots and pans, and other equipment operation emphasizing proper safety and sanitation.
 - c. Explain and demonstrate knowledge of kitchen etiquette and mise en place.

3. Explain and demonstrate various cooking techniques, and identify specialty ingredients.
 - a. Explain and demonstrate the preparation of various soups, stock, and sauces utilizing the correct ratio of ingredients.
 - b. Identify, fabricate, and prepare various meats, seafood, and poultry emphasizing quality and freshness.
 - c. Identify and prepare various vegetables, starches, and farinaceous items emphasizing quality and freshness.
 - d. Identify and use herbs, spices, oils, and vinegars emphasizing quality and freshness.
 - e. Determine the application of processed and/or convenience foods.

Course Number and Name:

CUT 1124-5 Culinary Principles II

Description:

This course offers advanced study and application of Culinary Principles I to polish and perfect the techniques of food preparation and cookery emphasizing high standards for food preparation.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
4	2	4	90 <i>OR</i>
5	3	4	105

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Examine the science of dry, moist, and combination cooking methods.
 - a. Apply and critique the techniques employed in dry heat cooking methods to include grilling, roasting, baking, broiling, smoking, and so forth.
 - b. Apply and critique the techniques employed in moist heat cooking methods to include poaching, steaming, boiling, and so forth.
 - c. Apply and critique the techniques employed in combination cooking methods to include stewing and braising and so forth.

2. Utilize food preparation and service techniques.
 - a. Demonstrate proper meal planning applications to include flavor, color, texture, and nutritional value.
 - b. Demonstrate balanced plate presentation to include proper saucing techniques.
 - c. Explain and demonstrate preparation applications for wine and spirits.
 - d. Demonstrate efficient expedition of food from production to service.

Course Number and Name:

CUT 1133-5 Principles of Baking

Description:

This course focuses on fundamentals of baking science, terminology, ingredients, weights and measures, and formula conversion and storage. Students will prepare yeast goods, pies, cakes, cookies, and quick breads and use and care for equipment.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
4	2	4	90 OR
5	3	4	105

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Explain basic principles and fundamentals of baking.
 - a. Identify ingredients used in baking.
 - b. Describe properties and list functions of various baking ingredients.
 - c. Define baking terms.
 - d. Identify and discuss application of convenience and/or processed food products.
 - e. Discuss nutritional considerations as they apply to baking.
2. Identify and demonstrate baking equipment.
 - a. Demonstrate proper selection of equipment for specific applications.
 - b. Demonstrate proper scaling and measurement techniques.
 - c. Apply basic math skills to basic recipe conversions.
 - d. Perform cost analysis of various recipes.
3. Demonstrate preparations using basic doughs.
 - a. Prepare items using short dough.
 - b. Prepare choux pastries.
 - c. Prepare a variety of pies and tarts.
 - d. Prepare puff pastries.
 - e. Prepare basic cookie doughs.
 - f. Prepare a variety of types of cakes.
 - g. Prepare a variety of frozen desserts.
4. Explain and prepare various breads.
 - a. Prepare crusty, soft, and specialty yeast dough products.
 - b. Prepare quick breads.
 - c. Prepare flatbreads.

Course Number and Name:

CUT 1153 Introduction to Culinary Arts

Description:

This course is designed as an introduction to the culinary arts industry. The course includes discussions and industry observations to discover the opportunities, trends, problems, and organizations in the field.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45

Pre-requisite:

Instructor Approved

Student Learning Outcomes:

1. Use math in food service operations.
2. Demonstrate knowledge of measurements in the professional kitchen.
3. Calculate percentages and ratios.
4. Understand how to properly calibrate a thermometer.
5. Discuss the growth and development of the food service industry.
6. List recent world changes that affect the culinary arts trends and job opportunities.
7. Discuss professionalism in the food service industry.
8. Demonstrate an understanding of basic culinary arts terminology and various kitchen/commercial cooking equipment.

Course Number and Name:

CUT 1163 Culinary Math

Description:

The purpose of this course is to develop basic mathematical computation for all facets of the food service industry. Math skills learned will advance students/graduates at all levels of employment from servers and cooks to chefs and managers.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	2	2	60

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Using Math in Foodservice Operations:
2. Measurements in the Professional Kitchen
3. Calculating Measurements:
 - a. Understand the difference in weight and volume measurement.
4. Converting Measurements and Scaling Recipes:
 - a. Understand how to solve for conversion factors.
5. Calculating Percentages and Ratios:
 - a. Calculating Bakers Percentages.
6. Calculating Food Costs and Menu Prices.
 - a. Understand percentages.
 - b. Understand the difference in pricing for wholesale verses retail.
 - c. Understand as Purchase Costs verses Edible Portion Costs.
7. Calculating Revenue and Expenses.
8. Analyzing Profit and Loss.
9. Understand how to properly read a thermometer.

Course Number and Name:

CUT 1513-4 Garde Manger

Description:

This course provides orientation to garnishing, preparation of charcuterie items, cold foods, and buffet presentation. It explores the various duties of the modern garde manger.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	1	4	75 <i>OR</i>
4	2	4	90

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Demonstrate buffet presentation techniques.
 - a. Identify tools and equipment in garde manger.
 - b. Demonstrate decorative pieces to include fruit and vegetable carvings and accompaniments.
 - c. Explain and demonstrate ice carvings.
 - d. Demonstrate basic and advanced garnishes.
 - e. Demonstrate tray and mirror plating and design techniques.
2. Explain and prepare various cold food items.
 - a. Explain and prepare cold soups, salads, and sandwiches.
 - b. Explain and prepare various cold sauces, dressings, marinades, and relishes.
 - c. Explain and demonstrate aspic.
 - d. Explain and prepare various forcemeats such as patés, galantines, ballantines, terrines, and sausages.
 - e. Prepare mousses and gelatins.
3. Identify specialty items.
 - a. Explain and demonstrate culinary application for wine and spirits
 - b. Explain and demonstrate culinary applications for various cheeses.
 - c. Explain and demonstrate wine, cheese, and other food pairings.

Course Number and Name:

CUT 1613 Nutrition

Description:

This course provides information on a study of nutrients as related to personal health, foods and food preparation, recipe or menu modification for special customer needs, and merchandising techniques associated with nutritious meals.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	1	4	75

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Explain the six food nutrients and their main functions, food sources, and recommended daily allowances.
 - a. Discuss the primary food sources of the nutrients, and discuss diseases related to overconsumption and under consumption of each.
 - b. Explain the value of providing a diet containing a balance of nutrients to customers.
2. Demonstrate methods to retain the maximum nutrient value of foods during preparation and serving.
 - a. Outline guidelines to be 1613 used in a food service operation to retain nutrient value of menu items.
 - b. Prepare a demonstration utilizing at least one method to retain nutrient content during preparation or serving.
 - c. Evaluate menus based on the Recommended Dietary Allowances (RDA) and the USDA guidelines.
 - d. Compute a nutritional analysis of personal food intake.
3. Discuss situations that necessitate special needs diets or modified diets.
 - a. Recognize special dietary needs for lifespan nutrition to include pregnancy, lactation, newborns, infants, children, adolescents, adulthood, and older adulthood.
 - b. Refer individuals in need of nutritional plans for weight loss and maintenance programs to appropriate health-care professionals.
 - c. Make appropriate modifications in recipes and food production techniques to comply with the Dietary Guidelines for Americans and/or prescribed modified diets.
4. Explain merchandising tactics for promoting a customer nutrition program incorporated into a food service operation.
 - a. Conduct a customer survey dealing with interest in healthy and nutritious foods.
 - b. Describe methods to incorporate a nutrition program into various food service operations.
 - c. Design publicity ideas for the promotion of healthy menus.

Course Number and Name:

CUT 2223 Menu Planning

Description:

This course focuses on the principles and concepts of menu planning, menu formats, and layout with regard to a wide variety of eating habits and taste of the dining public. Emphasis will be on pricing, menu design, merchandising, tools, nutritional considerations, schedules, and profitability.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	3	0	45

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Discuss and describe the basic principles of menu planning.
 - a. Discuss principles of nutrition.
 - b. Utilize cost controls to determine menu prices.
 - c. Distinguish among product mix, check average, and profit.
 - d. Discuss alternative, healthy foods and other current trends.
2. Utilize the principles of menu layout and design.
 - a. Create menu item descriptions following established guidelines.
 - b. Plan specialty menus including classical and buffet.
 - c. Create a menu
3. Identify special considerations and legal ramifications of beverage service.
 - a. Examine the production and preparation of the various types of beverages.
 - b. Identify the presentation, glassware, and equipment needs for beverage service.
 - c. Discuss alcohol laws, how federal laws are implemented at the state level, and the Dram Shop Act (server's responsibility).

Course Number and Name:

CUT 2243-4 Dining Room Management

Description:

This course focuses on management of a restaurant dining room including good housekeeping technique, fine food, and efficient service. It covers French, Russian, American, and English waited table service, limited service, counter, tray, service, and catering. Emphasis will be placed on staffing, scheduling, controls and skills required to effectively supervise a dining room operation.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
3	1	4	75 OR
3	2	2	60 OR
4	3	2	75

Prerequisite: Instructor Approved**Student Learning Outcomes:**

1. Demonstrate the various styles of table service.
 - a. Apply the general rules of French table service.
 - b. Apply the general rules of Russian table service.
 - c. Apply the general rules of American table service.

2. Demonstrate various types of table and place settings.
 - a. Practice various table and place settings for banquets.
 - b. Practice various table and place settings for buffets.
 - c. Practice various table and place settings for events.

3. Discuss procedures for training dining room staff.
 - a. Examine the functions of dining service positions.
 - b. Apply guest service and customer relations, including handling of difficult situations.
 - c. Demonstrate procedures for handling guest checks properly.
 - d. Discuss skills and safety procedures for tableside food preparation and service.
 - e. Discuss and practice sales techniques for dining room staff.
 - f. Explain the work flow between the dining room and the kitchen.

Course Number and Name:

CUT 2314 American Regional Cuisine

Description:

This exploration of the American Cuisine concept emphasizes freshness, seasonality, nutrition, indigenous ingredients, and presentation. It is a thorough study into the cuisine characteristics and traditions of the various regions of the United States of America.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
4	2	4	90

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Explain and demonstrate the American Cuisine concept.
 - a. Explain the history and development of the American Cuisine concept.
 - b. Explain the importance of freshness, seasonality, and indigenous ingredients when applying American Cuisine concepts.
 - c. Explain the importance of nutrition in American cuisine.
 - d. Explain the importance of proper plating techniques and presentation.
2. Explain the culinary roots of various American cuisines.
 - a. Explain the characteristics, traditions, and history of various American regions.
 - b. Locate various American regions on the map.
3. Prepare menu items typical to various regions of the United States.
 - a. Prepare Cajun and Creole Cuisine.
 - b. Prepare Floridian Cuisine.
 - c. Prepare Southwestern Cuisine.
 - d. Prepare Californian and Hawaiian Cuisine.
 - e. Prepare Southeastern Cuisine.
 - f. Prepare other various regional cuisines of local interest.

Course Number and Name:

CUT 2424 International Cuisine

Description:

This course is a study of cuisines of the world with emphasis on use of authentic ingredients, methods, and terminology.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
4	2	4	90

Prerequisite: Instructor Approved**Student Learning Outcomes:**

1. Investigate cuisines from various continents of the world.
 - a. Locate and identify the continents of the world.
 - b. Identify terminology related to international cuisine.
 - c. Identify authentic, indigenous ingredients to various regions of the world.
 - d. Identify authentic methods of preparing international cuisine.

2. Prepare menu items from various continents of the world.
 - a. Prepare menu items typical of various European countries.
 - b. Prepare menu items typical of various Asian countries.
 - c. Prepare menu items typical of various African countries.
 - d. Prepare menu items typical of the Americas.
 - e. Prepare other various international cuisines of local interest.

Course Number and Name:

CUT 2514 Wine and Beverage Studies

Description:

This course will examine the role that wine and other fermented beverages contribute to the commercial dining experience. Students will learn about pairing food and wine as well as how to mix beverages.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
4	2	2	60

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. The origin and style of wines from various global locations
2. Introduce concepts related to other fermented beverages.
 - a. Brewed beverages including beer and sake
3. The theory and hands-on practice of pairing alcoholic beverages with food, professional level tasting and evaluation, and proper beverage service.
4. Label terminology, palate development, flavor interaction, and traditional or "classic" European wine pairings will also be discussed.
5. Other subjects include purchasing, storing, pricing, merchandising, and serving wine and other alcoholic beverages in a restaurant or cafe setting.
6. This course explores in detail the history, terroir, grape varieties, and wine laws of the primary wine-growing countries.
7. This course examines the production methods and styles of spirits, beer, sake, cider, perry, tea, coffee, juice, through discussion, guest speakers, and tastings.
8. Each beverage is explored in detail regarding its historical, current, and future impact throughout the world.
9. This course incorporates theoretical and practical information about how to tend bar. Topics to be covered include the tasting of different spirits, cocktail-making theory, bartending equipment, and drink making. Students will also discuss how to create classic and modern cocktails, as well as distillation, beverage trends, and beverage history.
10. This class is an analysis of historical and current distillation techniques and distilled spirits.

Course Number and Name:

BPT 2414 Advanced Baking and Pastry Arts

Description:

This course is designed to integrate students' training in baking and pastry arts, academic studies, and field experience using fundamental baking techniques, topics of contemporary significance, food science, aesthetics, and sensory perception as frameworks. Advanced Pastry is an examination of taste, baking and pastry techniques, ingredients, and spices. Students will research and evaluate recipes, comparing and contrasting ingredient functionality and methodology. This course will emphasize the following learning outcomes:

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
4	2	4	90

Prerequisite:

Instructor Approve (Baking and Pastry Associate Degree Obtained)

Student Learning Outcomes:

1. An examination of baking methods and principles from a nutritional and chemical/physical point of view.
 - a. Students will conduct experiments (using controlled formulas) and nutritional analyses on various baking ingredients and products in order to develop a better understanding of baking principles. Topics include preparation of common products with a variety of ingredients; diets such as vegan, diabetic, and gluten-free; nutritional labels; and preparation of desserts, breads, and cakes for persons with special dietary needs.
2. Students will conceive, design, develop, and produce a line of confectionery items that is appropriate for a proposed business model. They will take confectionery items from concept through formula development into production, and ultimately to packaging and sales. Students will use their knowledge of confectionery techniques and ingredient function to evaluate and troubleshoot products that they design and put into production.
3. This course will introduce students to the practical application of the principles for the designing of both baked goods as well as assorted pastry items. Participants will take a variety of products through the entire cycle of production, from concept and design to planning production needs to the packaging and display of such products. Topics include product design; production requirements, focusing on equipment strategy; and packaging design, including the history of packaging as well as cultural and environmental concerns.
4. An examination of cakes and desserts that are assembled and decorated with a modern approach using the latest technology and equipment. Topics will include:
 - a. small cakes decorated as a whole; cakes finished in molds or rings; and items that can be used for cakes, desserts, or individual pastries.
 - b. students will use specialized equipment, practice new presentation methods, and focus on fresh products, simplicity of style, and ease of production.
5. Focusing on current designs, flavors, and production techniques, students will create a wide variety of products that are progressive in style, flavor, and appearance.
6. This course covers the preparation and service of hot and cold desserts with a focus on individual desserts, à la minute preparations, and numerous components within one preparation. Students will learn station organization, timing, and service coordination for restaurant dessert production. Products made will include frozen desserts, ice cream, sorbet, glacés, individual plated desserts, and desserts for functions and banquets. During the course, students will develop a dessert menu from the perspective of variety, costs, practicality, and how well it matches the rest of the menu.

Course Number and Name:

CUT 2114 Culinary Principles III

Description:

A continuation of Culinary Principles I and II with an emphasis on advanced plating and service techniques.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
4	2	4	90

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Explain and demonstrate various cooking techniques, and identify specialty ingredients.
 - a. Explain and demonstrate the preparation of Regional soups and sauces
 - b. Identify, fabricate, and prepare various meats, seafood, and poultry focusing on quality and freshness with an emphasis on farm to table concepts.
 - c. Identify and prepare various fruits, vegetables, and starches emphasizing quality and freshness.
 - d. Identify and use herbs, spices, oils, and vinegars emphasizing quality and freshness.
2. Utilize food preparation and Advanced service techniques.
 - a. Demonstrate proper meal planning applications to include flavor, color, texture, and nutritional value.
 - b. Demonstrate Advanced plating concepts.
 - c. Explain and demonstrate preparation applications for wine and spirits.
 - d. Demonstrate efficient expedition of food from production to service.
3. Meat Identification, Fabrication, and Utilization
 - a. Introduction to the subject of meats and their application in foodservice operations.
 - b. Identify the muscle and bone structure of beef, veal, pork, lamb, game, and poultry.
 - c. Fabrication methods for sub-primal and foodservice cuts, and proper tying and trussing methods.
 - d. Meat inspection, quality and yield grading, costing and yield testing, purchasing specifications.
 - e. Expand on preferred cooking methods for all meats, proper knife selection, and butchery equipment.

Course Number and Name:

CUT 2124 Advanced Plating

Description:

This course covers the preparation and service of modern plating techniques.

Hour Breakdown:

Semester Hours	Lecture	Lab	Contact Hours
4	2	4	90

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Hot and cold plating with a focus on individual plating for culinary and pastry preparations, à la minute preparations, and numerous components within one preparation.
2. Students will learn station organization, timing, and service coordination for restaurant plated food production.
3. During the course, students will develop a menu from the perspective of variety, costs, practicality, and how well it matches the rest of the menu.
4. Students will study the basic concepts of figure, ground, line, contrast, pattern, proportion, color, symmetry, movement, unity, and balance as it relates to plating.
5. Students learn the principles of two- and three-dimensional design and develop language to analyze product design, plate presentations, decoration, and packaging on visual, tactile, and conceptual levels.

Course Number and Name:

CUT 292(3-6) Supervised Work Experience in Culinary Arts Technology

Description:

This course is a cooperative program between industry and education and is designed to integrate the student's technical studies with industrial experience. Variable credit is awarded on the basis of one semester hour per 45 industrial contact hours.

Hour Breakdown:

Semester Hours	Lecture	Externship	Contact Hours
3		9	135
4		12	180
5		15	225
6		18	270

Prerequisite:

Instructor Approved

Student Learning Outcomes:

1. Apply technical skills needed to be a viable member of the workforce.
 - a. Prepare a description of technical skills to be developed in the supervised work experience.
 - b. Develop technical skills needed to be a viable member of the workforce.
2. Apply skills developed in other program area courses.
 - a. Perform skills developed in other program area courses.
3. Apply human relationship skills.
 - a. Use proactive human relationship skills in the supervised work experience.
4. Apply and practice positive work habits and responsibilities.
 - a. Perform assignments to develop work habits and responsibilities.
5. Work with the instructor and employer to develop written occupational objectives to be accomplished.
 - a. Perform written occupational objectives in the supervised work experience.
6. Assess accomplishment of objectives.
 - a. Prepare daily written assessment of accomplishment of objectives.
 - b. Present weekly written reports of activities performed and objectives accomplished to the instructor.
7. Utilize a set of written guidelines for the supervised work experience.
 - a. Develop and follow a set of written guidelines for the supervised work experience.

Appendix A: Recommended Tools And Equipment

CAPITALIZED ITEMS - Culinary

1. Burner range with double oven, broiler, and grill (6)
2. Convection oven (1)
3. Combination oven (1)
4. Walk-in cooler (1)
5. 2- to 3-door reach-in cooler (1)
6. Walk-in freezer (1)
7. 2-door reach-in freezer (1)
8. Steam jacketed kettle (1)
9. Steamer (1)
10. Combination holding/proofing box (1)
11. Tilting skillet (1)
12. Deep fat fryer (1)
13. Crushed ice machine (1)
14. Cubed ice machine (1)
15. Commercial dish machine with tables (in/out) and pre-wash sink with sprayer attachment and booster heater (1)
16. Beverage brewer (1)
17. Garbage disposal (2)
18. Food warmer (bread) (1)
19. Marble confectionary board (1)
20. Meat slicer (1)
21. 20-qt mixer with grater attachments (1)
22. Food processor (2)
23. Vertical cutter mixer (1)
24. Charbroiler (1)
25. 3-compartment sink (1)
26. Vegetable sink (1)
27. Portable metal shelving (10)
28. Ventilation system (2)
29. Portable display warmer (1)
30. 5-compartment buffet table with sneeze guards (1)
31. Cold food buffet table with sneeze guards (1)
32. Toaster conveyor (1)
33. Commercial washer (1)
34. Commercial dryer (1)
35. Student computers (10) Internet access required
36. Printers, ink jet (1 per 4 computers)
37. Printer, laser, color
38. Lockers for students (1 per student)
39. Maid's cart (1)
40. Several hotel room furniture pieces (1) over \$500
41. Sous vide machines
42. Reduced oxygen packaging machine (1)
43. Induction cooktop (1)
44. Blast chiller (1)
45. Flat top griddle (1)
46. Batch freezer (1)

NON-CAPITALIZED ITEMS

Culinary Arts

1. Microwave (1)
2. 5-qt mixer (2)
3. Blender (1)
4. Stainless steel table-based mechanical can opener (1)
5. Stainless steel carts with caster wheels (3 with drawers and 3 with bottom shelves, 3 with pot racks, 3 with top shelves) (6)
6. Portable serving carts (6)
7. Portable dish carts (2)
8. Portable ingredient bins (4)
9. Large trash cans with rolling dollies (6)
10. Bowl cutter (1)
11. Dolly, transport (1)
12. Portable insulated food boxes (3)
13. Ice caddy (1)
14. Dishwasher racks for glasses (8)
15. Dishwasher racks for silverware, compartmentalized (3)
16. Dishwasher racks, slide open, for cups and bowls (5)
17. Dishwasher racks for plates (5)
18. Bakers scale (10)
19. Flour scale, 50# (1)
20. Portion scales (10)
21. 6-ft dining room tables, folding (25)
22. 6-ft round dining room tables, folding (10)
23. Dining room chairs (125)
24. Table/chair truck or dolly (2)
25. Flatware sets (200 ct.)
26. Glassware sets (200 ct.)
27. Sink, hand-washing (1)
28. China sets (200 ct.)
29. Napkins (200)
30. Tablecloths for 6-ft dining room tables (30)
31. Tablecloths for 6-ft round dining room tables (10)
32. Assorted size sauce pans (12)
33. Assorted size saute pans (12)
34. Assorted size stock pots (6)
35. Full-size sheet pans (24)
36. Half-size sheet pans (12)
37. Assorted size steam table pans with 12 lids (36)
38. Cutting boards (12)
39. Cutting board rack (2)
40. Knife sets (10)
41. Assorted cooking and serving spoons (24)
42. Assorted dippers (10)
43. Assorted ladles (12)
44. Assorted whips (12)
45. Skimmers (33)
46. Tongs (24)
47. Colanders (4)
48. Wire strainers (6)
49. China cap (1)
50. Box grater (2)
51. Sifter (4)
52. Assorted size liquid measure (12)
53. Set of dry measures (cup and spoon set) (6)

54. Rolling pins (4)
55. Waiter serving trays, assorted sizes (12)
56. Tray stands/jacks (12)
57. Portable podium with P.A. system (1)
58. Cake, pie, and muffin pans (10 each)
59. Party trays, assorted (24)
60. Chafing dishes, full (5)
61. Mixing bowls, assorted (12)
62. Bus tubs (12)
63. Plastic storage containers, assorted (24)
64. Assorted garnishing tools (2 sets)
65. Spatulas, offset (5)
66. Spatulas, flat (5)
67. Pie server (2)
68. Butcher steel (1)
69. Sharpening stone (1)
70. Meat thermometer (2)
71. Candy thermometer (2)
72. Freezer, refrigerator, oven thermometers (12)
73. Thermocouple thermometer (1)
74. Infrared thermometer (1)
75. Oven mitts (10 sets)
76. Pitchers (water/tea) (12)
77. Coffee pitchers (12)
78. Plate covers (150)
79. Menu board (1)
80. Baker's wooden tables (2)
81. Garde manger tools (10 sets)
82. Paté and terrine molds, miscellaneous molds (2 sets)
83. Canapé cutters (10 sets)
84. Ice cream maker (1)
85. Pasta maker (2)
86. Sausage maker (1)
87. Meat grinder (1)
88. Display trays (2 sets of various sizes)
89. Display mirrors (2 sets of various sizes)
90. Ice carving tools (10)
91. Wok (6)
92. Dough divider and roller (10)
93. Proof box (1)
94. Deck oven (1)
95. Blenders (large and small) (6)
96. Spice grinder (6)
97. Mortar and pestle (6)
98. Marzipan tools (10 sets)
99. Sugar-pulling equipment (2)
100. Beverage dispenser (hot and cold) (3)
100. Waffle Maker (1)
101. Office storage cabinet and shelves

Hotel and Restaurant Management

1. Time stamp (1)
2. Vacuum cleaner, commercial (1)
3. Assorted hotel room linens

4. Credit card authorizer (1)
5. Function book (1)
6. Roll-away bed (1)
7. Refreshment center (1)
8. Iron (1)
9. Ironing board (1)
10. Computer with PMS (property management software)

Travel and Tourism

1. Map (wall) (1)
2. Portable PA system (1)

RECOMMENDED INSTRUCTIONAL AIDS

1. Projection, screen
2. 47-in. flat screen television
3. Data projector (3)
4. Digital visual presenter (1 per lab)
5. Globe
6. Digital camera
7. Smart board
8. Scanner (1)
9. Computer, laptop with docking station

Appendix B: Curriculum Definitions And Terms

- Course Name – A common name that will be used by all community colleges in reporting students
- Course Abbreviation – A common abbreviation that will be used by all community and junior colleges in reporting students
- Classification – Courses may be classified as the following:
 - Career Certificate Required Course – A required course for all students completing a career certificate.
 - Technical Certificate Required Course – A required course for all students completing a technical certificate.
 - Technical Elective – Elective courses that are available for colleges to offer to students.
- Description – A short narrative that includes the major purpose(s) of the course
- Prerequisites – A listing of any courses that must be taken prior to or on enrollment in the course
- Corequisites – A listing of courses that may be taken while enrolled in the course
- Student Learning Outcomes – A listing of the student outcomes (major concepts and performances) that will enable students to demonstrate mastery of these competencies

The following guidelines were used in developing the program(s) in this document and should be considered in compiling and revising course syllabi and daily lesson plans at the local level:

- The content of the courses in this document reflects approximately 75% of the time allocated to each course. The remaining 25% of each course should be developed at the local district level and may reflect the following:
 - Additional competencies and objectives within the course related to topics not found in the state framework, including activities related to specific needs of industries in the community college district
 - Activities that develop a higher level of mastery on the existing competencies and suggested objectives
 - Activities and instruction related to new technologies and concepts that were not prevalent at the time the current framework was developed or revised
 - Activities that include integration of academic and career–technical skills and course work, school-to-work transition activities, and articulation of secondary and postsecondary career–technical programs
 - Individualized learning activities, including work-site learning activities, to better prepare individuals in the courses for their chosen occupational areas
- Sequencing of the course within a program is left to the discretion of the local college. Naturally, foundation courses related to topics such as safety, tool and equipment usage, and other fundamental skills should be taught first. Other courses related to specific skill areas and related academics, however, may be sequenced to take advantage of seasonal and climatic conditions, resources located outside of the school, and other factors. Programs that offer an Associate of Applied Science Degree must include all of the required Career Certificate courses, Technical Certificate courses **AND** a minimum of 15 semester hours of General Education Core Courses. The courses in the General Education Core may be spaced out over the entire length of the program so that students complete some academic and Career Technical courses each semester. Each community college specifies the actual courses that are required to meet the General Education Core Requirements for the Associate of Applied Science Degree at their college.
- In order to provide flexibility within the districts, individual courses within a framework may be customized by doing the following:

- Adding new student learning outcomes to complement the existing competencies and suggested objectives in the program framework
- Revising or extending the student learning outcomes
- Adjusting the semester credit hours of a course to be up 1 hour or down 1 hour (after informing the Mississippi Community College Board [MCCB] of the change)

Appendix C: Course Crosswalk

Course Crosswalk Hospitality and Tourism Management Technology					
<i>Note: Courses that have been added or changed in the 2016 curriculum are highlighted.</i>					
Existing			Revised		
2011 MS Curriculum Framework			2016 MS Curriculum Framework		
Course Number	Course Title	Hours	Course Number	Course Title	Hours
			BPT 1224	Cookies, Mignardise and Frozen Desserts	4
			BPT 1234	Classic Pastry, Pies, and Tarts	4
			BPT 1314	Restaurant and Catering Operations for Baking and Pastry Arts	4
			BPT 2214	Artisan Breads and Viennoiserie	4
			BPT 2334	Chocolates, Confections Sugar Artistry	4
			BPT 2324	Advanced Cakes and Patisserie	4
			BPT 291(3-6)	Supervised Work Experience in Baking and Pastry Arts	3-6
HRT 1123	Introduction to the Hospitality and Tourism Industry	3	HRT 1123	Introduction to the Hospitality and Tourism Industry	3
HRT 1213-4	Sanitation and Safety	4	HRT 1213-4	Sanitation and Safety	4
HRT 1223-4	Restaurant and Catering Operations	4	HRT 1223-4	Restaurant and Catering Operations	4
HRT 1413	Rooms Division Management	3	HRT 1413	Rooms Division Management	3
HRT 1511	Hospitality Seminar I	1	HRT 1511	Hospitality Seminar I	1
HRT 1514	Hospitality Seminar	4	HRT 1514	Hospitality Seminar	4
HRT 1521	Hospitality Seminar II	1	HRT 1521	Hospitality Seminar II	1
HRT 1531	Hospitality Seminar III	1	HRT 1531	Hospitality Seminar III	1
HRT 1541	Hospitality Seminar IV	1	HRT 1541	Hospitality Seminar IV	1
HRT 1552	Hospitality Seminar I	2	HRT 1552	Hospitality Seminar I	2
HRT 1562	Hospitality Seminar II	2	HRT 1562	Hospitality Seminar II	2
HRT 1573	Hospitality Seminar III	3	HRT 1573	Hospitality Seminar III	3
HRT 1813	The Professional Tour Guide	3	HRT 1813	Tourism Specialist	3
HRT 1823	The Travel Agency	3	HRT 1823	The Travel Agency	3
HRT 1833	Travel and Tourism Geography	3	HRT 1833	Travel and Tourism Geography	3
HRT 2233	Food and Beverage Control	3	HRT 2233	Hospitality Cost Control	3
HRT 2323	Hospitality Facilities Management and Design	3	HRT 2323	Hospitality Facilities Management and Design	3
HRT 2423	Hospitality Security Management and Law	3	HRT 2423	Hospitality Security Management and Law	3
HRT 2613	Hospitality Supervision	3	HRT 2613	Hospitality Supervision	3
HRT 2623	Hospitality Human Resource	3	HRT 2623	Hospitality Human Resource	3

	Management			Management	
HRT 2713	Marketing Hospitality Services	3	HRT 2713	Marketing Hospitality Services	3
HRT 2843	Fundamentals of Travel and Tourism	3	HRT 2843	Fundamentals of Travel and Tourism	3
HRT 2853	Convention and Meeting Planning	3	HRT 2853	Convention and Meeting Planning	3
HRT 2863	Tourism Planning and Development	3	HRT 2863	Tourism Planning and Development	3
HRT 291(3-6)	Supervised Work Experience in Hotel and Restaurant Management	3-6	HRT 291(3-6)	Supervised Work Experience in Hotel and Restaurant Management	3-6
HRT 292(3-6)	Supervised Work Experience in Travel and Tourism	3-6	HRT 292(3-6)	Supervised Work Experience in in Travel and Tourism	3-6
HRT/CUT 1114-5	Culinary Principles I	4 5	HRT/CUT 1114-5	Culinary Principles I	4 5
CUT 1124-5	Culinary Principles II	4 5	CUT 1124-5	Culinary Principles II	4 5
CUT 1134-5	Principles of Baking	4 5	CUT 1133-5	Principles of Baking	3 or4 Or 5
CUT 153-4	Garde Manger	3 4	CUT 153-4	Garde Manger	3 4
CUT 2223	Menu Planning and Facilities	3	CUT 2223	Menu Planning	3
CUT 2243-4	Dining Room Management	3 4	CUT 2243-4	Dining Room Management	3 4
CUT 2314	American Regional Cuisine	4	CUT 2314	American Regional Cuisine	4
CUT 2424	International Cuisine	4	CUT 2424	International Cuisine	4
CUT 292(3-6)	Supervised Work Experience in Culinary Arts Technology	3-6	CUT 292(3-6)	Supervised Work Experience in Culinary Arts Technology	3-6
			HRT/CUT 1163	Culinary Math	3
			CUT 1153	Introduction to Culinary Arts	3
			CUT 1613	Nutrition	3

<p style="text-align: center;">Course Crosswalk</p> <p style="text-align: center;">Hospitality and Tourism Management Technology</p>					
<p style="text-align: center;"><i>Note: Courses that have been added or changed in the 2022 curriculum are highlighted.</i></p>					
Existing			Revised		
2016 MS Curriculum Framework			2022MS Curriculum Framework		
Course Number	Course Title	Hours	Course Number	Course Title	Hours
BPT 1224	Cookies, Mignardise and Frozen Desserts	4	BPT 1224	Cookies, Mignardise and Frozen Desserts	4
BPT 1234	Classic Pastry, Pies, and Tarts	4	BPT 1234	Classic Pastry, Pies, and Tarts	4
BPT 1314	Restaurant and Catering Operations for Baking and Pastry Arts	4	BPT 1314	Restaurant and Catering Operations for Baking and Pastry Arts	4
BPT 2214	Artisan Breads and Viennoiserie	4	BPT 2214	Artisan Breads and Viennoiserie	4
BPT 2334	Chocolates, Confections Sugar Artistry	4	BPT 2334	Chocolates, Confections Sugar Artistry	4
BPT 2324	Advanced Cakes and Patisserie	4	BPT 2324	Advanced Cakes and Patisserie	4
BPT 291(3-6)	Supervised Work Experience in Baking and Pastry Arts	3-6	BPT 291(3-6)	Supervised Work Experience in Baking and Pastry Arts	3-6
HRT 1123	Introduction to the Hospitality and Tourism Industry	3	HRT 1123	Introduction to the Hospitality and Tourism Industry	3
HRT 1213-4	Sanitation and Safety	3 4	HRT 1213-4	Sanitation and Safety	3 4
HRT 1223-4	Restaurant and Catering Operations	3 4	HRT 1223-4	Restaurant and Catering Operations	3 4
HRT 1413	Rooms Division Management	3	HRT 1413	Rooms Division Management	3
HRT 1511	Hospitality Seminar I	1	HRT 1511	Hospitality Seminar I	1
HRT 1514	Hospitality Seminar	4	HRT 1514	Hospitality Seminar	4
HRT 1521	Hospitality Seminar II	1	HRT 1521	Hospitality Seminar II	1
HRT 1531	Hospitality Seminar III	1	HRT 1531	Hospitality Seminar III	1
HRT 1541	Hospitality Seminar IV	1	HRT 1541	Hospitality Seminar IV	1
HRT 1552	Hospitality Seminar I	2	HRT 1552	Hospitality Seminar I	2
HRT 1562	Hospitality Seminar II	2	HRT 1562	Hospitality Seminar II	2
HRT 1573	Hospitality Seminar III	3	HRT 1573	Hospitality Seminar III	3
HRT 1813	Tourism Specialist	3	HRT 1813	Tourism Specialist	3
HRT 1823	The Travel Agency	3	HRT 1823	The Travel Agency	3
HRT 1833	Travel and Tourism Geography	3	HRT 1833	Travel and Tourism Geography	3
HRT 2233	Hospitality Cost Control	3	HRT 2233	Hospitality Cost Control	3
HRT 2323	Hospitality Facilities Management and Design	3	HRT 2323	Hospitality Facilities Management and Design	3
HRT 2423	Hospitality Security Management and Law	3	HRT 2423	Hospitality Security Management and Law	3
HRT 2613	Hospitality Supervision	3	HRT 2613	Hospitality Supervision	3
HRT 2623	Hospitality Human Resource	3	HRT 2623	Hospitality Human Resource	3

	Management			Management	
HRT 2713	Marketing Hospitality Services	3	HRT 2713	Marketing Hospitality Services	3
HRT 2843	Fundamentals of Travel and Tourism	3	HRT 2843	Fundamentals of Travel and Tourism	3
HRT 2853	Convention and Meeting Planning	3	HRT 2853	Convention and Meeting Planning	3
HRT 2863	Tourism Planning and Development	3	HRT 2863	Tourism Planning and Development	3
HRT 291(3-6)	Supervised Work Experience in Hotel and Restaurant Management	3-6	HRT 291(3-6)	Supervised Work Experience in Hotel and Restaurant Management	3-6
HRT 292(3-6)	Supervised Work Experience in Travel and Tourism	3-6	HRT 292(3-6)	Supervised Work Experience in Travel and Tourism	3-6
HRT/CUT 1114-5	Culinary Principles I	4 5	CUT 1114-5	Culinary Principles I	4 5
CUT 1124-5	Culinary Principles II	4 5	CUT 1124-5	Culinary Principles II	4 5
CUT 1134-5	Principles of Baking	4 5	CUT 1134-5	Principles of Baking	4 5
CUT 153-4	Garde Manger	3 4	CUT 153-4	Garde Manger	3 4
CUT 2223	Menu Planning	3	CUT 2223	Menu Planning	3
CUT 2243-4	Dining Room Management	3 4	CUT 2243-4	Dining Room Management	3 4
CUT 2314	American Regional Cuisine	4	CUT 2314	American Regional Cuisine	4
CUT 2424	International Cuisine	4	CUT 2424	International Cuisine	4
CUT 292(3-6)	Supervised Work Experience in Culinary Arts Technology	3-6	CUT 292(3-6)	Supervised Work Experience in Culinary Arts Technology	3-6
HRT/CUT 1163	Culinary Math	3	CUT 1163	Culinary Math	3
CUT 1153	Introduction to Culinary Arts	3	CUT 1153	Introduction to Culinary Arts	3
CUT 1613	Nutrition	3	CUT 1613	Nutrition	3

Appendix D: Recommended Textbook List

Recommended Baking and Pastry Arts Text Book List Baking and Pastry Arts (CIP: 12.0501 – Baking and Pastry Arts)		
Book Title	Author (s)	ISBN
Professional Baking 2017 (Wiley)	Gisslen	9781119148449
Nutrition For Food Service And Culinary Professionals (WILEY)	Drummond	9781118429730
Baking & Pastry: Mastering Art And Craft (John Wiley Sons)	Culinary Institute of America	9780470928653
Managing Service In Food Beverage Operations (AHLEI)	Cichy	9780866125109
Baking & Pastry: Mastering Art And Craft (John Wiley Sons)	Culinary Institute of America	9780470928653
Chocolates And Confections: Formula, Theory And Tech (Wiley)	Grewling	9780470424414
Professional Cooking 9ed (Wiley)	Gisslen	9781119399612
Culinary Math: Principles And Practice (Amer Tech Publisher)	Mcgreal	9780826942371
The Art & Craft Of The Cold Kitchen Garde Manger, 4th Ed. (Wiley)	Culinary Institute of America	9780470587805
Managerment Of Food And Beverage Operations (AHLEI)	Ninemeier	9780866124775
American Regional Cuisine, 3rd Ed. (Wiley)	The Art Institute	9781118523964
International Cuisine (Wiley)	The Art Institute	9780470410769
Hospitality Today (Ahlei)	Angelo	9780866125093
Servsafe Manager With Online Voucher 7th Ed (Nra)	Nra	9781582803302
Managing Service In Food Beverage Operations (AHLEI)	Cichy	9780866125109
Managing Front Office Operations (Ahlei)	Kasavana	9780866125505
Planning And Control For Food & Beverage Operations (Pearson)		9780866124157
Supervision In The Hospitality Industry (AHLEI)	Kavanaugh	9780866124058
Managing Hospitality Human Resources (Ahlei)	Woods	9780866123969
Marketing In The Hospitality Industry (AHLEI)	Nykiel	9780866123556
Convention Management And Service 9th Ed (Ahlei)	Abbey	9780866125086
Event Management And Event Tourism (Coznizant Communications)	Getz	9781882345460
The Science of Cooking	Dr. Stuart Farrimond	978-1-4654-6369-2
Science of Spices	Dr. Stuart Farrimond	978-0-2413-0214-9
Food Presentation Secrets	Cara Hobday	978-1-5540-7939-0
Working the Plate	Christopher Styler	978-0-4714-7939-0

Beverage Manager's Guide Wine and Spirits	John Laloganes	978-0-1346-5530-7
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Recommended Culinary Arts Text Book List

Culinary Arts (Program CIP: 12.0500 – Culinary Arts Technology)

Book Title	Author (s)	ISBN
Servsafe Coursebook - With Examination Voucher	National Restaurant Association	9781582803333
On Cooking: A Textbook of Culinary Fundamentals - With MyCulinaryLab	Labensky, Sarah R. / Martel, Priscilla A.	9780134872780
Nutrition - With Test Voucher	National Restaurant Association	9780132724524
Foundations of Menu Planning	Traster, Daniel	9780134484471
Professional Server: Training Manual	MyCulinaryLab by Labensky, Sarah R. / Martel, Priscilla A.	9780134552750

Recommended Hotel and Restaurant Management Text Book List

Hotel and Restaurant Management (Program CIP: 52.0901 – Hospitality Administration/Management)

Book Title	Author (s)	ISBN
Introduction to Hospitality 8th edition	John R. Walker	0-13-520981-1
Manage First® Customer Service 2nd edition	National Restaurant Association	0-13-272454-5
Manage First® Principles of Food and Beverage Management 2nd edition	National Restaurant Association	0-13-2574205-5
Manage First® Controlling Foodservice Costs	National Restaurant Association	0-13-272484-7
The Professional Server 3rd edition	Edward E. Sanders and Marccells Giannasio	0-13-455275-X
Professional Event Coordination	Julia Rutherford Silvers	978-0-471-26305-0
Management and Hospitalist and Restaurant Management 2nd Edition	National Restaurant Association	0133361888
Check-In-Check-Out: Management and Supervision 2nd edition	Gary K.Vallen; Jerome J. Vallen	0134437071
Hospitality Law: Managing Legal Issues in the Hospitality Industry	Stephen C. Barth; Diana S. Barber	9781119299097
American Regional Cuisine	Sackett, L. and Haynes, D.	ISBN 978-0-13-110936-0
Hospitality Human Resource Management - With Exam Sheet	National Restaurant Association	9780132175258
American Culinary Federation America.	Garde Manger: Cold Kitchen Fundamentals	978-0-13-118219-6

Exploring the Hospitality Industry	Walker, J.	978-0-13-802510-6
Hospitality Human Resource Management and Supervision	National Restaurant Association	978-0-13-376277-8
Foundations of Menu Planning.	National Restaurant Association	978-0-13-217525-8
<i>On Baking: A Textbook of Baking & Pastry Fundamentals</i>	Labensky, Martel, & Van Damme	978-0-13-670500-0
On Cooking	Labensky, S. Hause, A. Martel, P	978-0-13- 444190-0
Catering: A guide to managing a successful operation	Mattel, B	978-1-118-13797-0
The Professional Server	Sanders, Giannasio, Paz, & Wilkinson	978-1-118-13797-0
Servsafe Coursebook.	National Restaurant Association	978-1-58280-333-3
Management of Food and Beverage Operations - With Answer Sheet	Ninemeier, Jack D	9780866124775
Managing Front Office Operations With Answer Sheet	Kasavana, Michael L	9780866125505
Hospitality and Restaurant Marketing - With Exam Sheet	National Restaurant	9780132181662
Festival and Special Event Management	Johnny Allen Robert Harris Leo Jago Andrew Tantrai Paul Jonson Eamon Darcy	9780730369370
Hospitality and Restaurant Management - With Voucher	National Restaurant Association	9780132724470

Recommended Travel and Tourism Text Book List

Travel and Tourism (Program CIP: 52.0903 – Travel and Tourism)

Book Title	Author (s)	ISBN
Hospitality Today (Ahlei)	ANGELO	9780866125093
Servsafe Manager With Online Voucher 7th Ed (Nra)	NRA	9781582803302
Managing Service In Food Beverage Operations (AHLEI)	Cichy	9780866125109
Managing Front Office Operations (Ahlei)	Kasavana	9780866125505
Supervision In The Hospitality Industry (AHLEI)	Kavanaugh	9780866124058
Managing Hospitality Human Resources (Ahlei)	Woods	9780866123969
Marketing In The Hospitality Industry (AHLEI)	Nykiel	9780866123556
Convention Management And Service 9th Ed (Ahlei)	ABBEY	9780866125086
Event Management And Event Tourism (Coznizant Communications)	Getz	9781882345460
Planning And Control For Food & Beverage Operations (Pearson)		9780866124157
Conducting Tours	Mancini	9780766814196
Manual Of Travel Agency Practice	Syratt	9781138136243
Professional Cooking 9ed (Wiley)	GISSLEN	9781119399612

Contemporary Business Mathematics For Colleges	Dietz	9780357686713
Illustrated Series: Microsoft Office 365	Beekseen, Cram, Duffy	9780357025673
Entrepreneurship: Starting And Operating A Small Business	Mariotti/Glackin	9780132784085