

# CULINARY ARTS AND HOSPITALITY

ECC's Culinary Arts & Hospitality Program has been recognized as one of the best in the Midwest. If you have a passion for cooking, baking and service, we offer AAS degrees in three exciting hospitality disciplines including Culinary Arts, Pastry Arts and Restaurant Management.

If you are working in the industry and need to enhance your skills, our program offers four culinary certificates, four pastry certificates, and three restaurant management certificates to meet your workplace and career advancement goals. Students learn technical and hospitality skills in the classroom and then apply their knowledge as they create products in our five state-of-the-art kitchen labs.

According to the Occupational Outlook Handbook, employment for chefs and head cooks is projected to grow 10 percent from 2016-2026, faster than the average for all occupations. Most career opportunities for food industry professionals are expected to be in food services, including restaurants.

The Culinary Arts & Hospitality Program holds articulated agreements with multiple in-district secondary schools meaning students can take courses while in high school and earn college credit. Our program also has transfer agreements with several four-year institutions for students who want to pursue a bachelor's degree.

## Entrance Requirements

None

## Program Requirements

Students must purchase a required ECC uniform and tool kit from the ECC Bookstore by the first day of class. Orders take two weeks to process, so please visit the ECC Bookstore for complete information and order forms.

### Culinary Arts

- (CORE) Achieve ServSafe Food Manager Certification and ServSafe Responsible Alcohol Service Certification
- (CORE) Recognize/demonstrate proper kitchen safety procedures
- (CORE) Discuss/demonstrate the theory of mise en place
- (CORE) Calculate cost and food cost percentage of a recipe
- (CORE) Follow written and verbal instructions
- (CORE) Execute professional behavior and work habits in an industry environment
- Describe and produce five mother sauces
- Differentiate and produce food using the following cooking techniques: saute, grill, broil, braise, poach, fry, roast
- Demonstrate proper food handling procedures, plate presentation, temperature and flavor
- Design and execute proper techniques needed to compose a plated menu item

### Restaurant Management

- (CORE) Achieve ServSafe Food Manager Certification and ServSafe Responsible Alcohol Service Certification
- (CORE) Recognize/demonstrate proper kitchen safety procedures
- (CORE) Discuss/demonstrate the theory of mise en place

- (CORE) Calculate cost and food cost percentage of a recipe
- (CORE) Calculate cost and food cost percentage of a recipe
- (CORE) Follow written and verbal instructions
- (CORE) Execute professional behavior and work habits in an industry environment
- Demonstrate customer service skills
- Demonstrate and apply management and leadership theories in a hospitality environment
- Demonstrate knowledge of basic programming, usage and report analysis of a POS system

### Pastry Arts

- (CORE) Achieve ServSafe Food Manager Certification and ServSafe Responsible Alcohol Service Certification
- (CORE) Recognize/demonstrate proper kitchen safety procedures
- (CORE) Discuss/demonstrate the theory of mise en place
- (CORE) Calculate cost and food cost percentage of a recipe
- (CORE) Follow written and verbal instructions
- (CORE) Execute professional behavior and work habits in an industry environment
- Produce a variety of saleable bakery items in a timely manner
- Perform math functions necessary in the bakery such as bakers' percentages and new yield conversions
- Execute theory and practical application of techniques in the areas of yeast and breakfast pastries.
- Execute theory and practical application of techniques in the areas of introductory European pastries such as petit fours sec and petit fours glacé.
- Execute theory and practical application of techniques in the areas of introductory custards and pâte à choux.
- Execute theory and practical application of advanced techniques including cakes and confectionery.

## Culinary Arts - Associate of Applied Science

Course	Title	Credit Hours
<b>First Semester</b>		
CUL 106	ServSafe Manager Certification	1
CUL 101	Cooking Fundamentals I	4
HOS 101	Intro to the Hospitality Industry	3
PAS 101	Baking Fundamentals I	4
BUS 101 or ENG 101	Business Communications I or English Composition I	3
<b>Total</b>		<b>15</b>
<b>Second Semester</b>		
CUL 110	Cooking Fundamentals II	6
HOS 212	Quantity Food Purchasing	3
HOS 215	Hospitality Supervision	3
BUS 142 or ENG 102	Business Communications II or English Composition II	3
SPN 101	Elementary Spanish I	4
<b>Total</b>		<b>19</b>
<b>Third Semester</b>		
CUL 203	Meats and Seafood Principles	6
CUL 207	Garde Manger	4
HOS 220	Restaurant Service and Operations	4
HOS 120	Servsafe/BASSET	0.5

HOS 214	Menu Design & Strategy	3
<b>Total</b>		<b>17.5</b>
<b>Fourth Semester</b>		
CUL 208	Food Production	6
HOS 218	Food, Beverage & Labor Control	3
BIO 101	Nutrition for Contemporary Society	3
<b>Required Social/Behavioral Sciences Course</b>		<b>3</b>
(Recommended PSY 100)		
<b>Total</b>		<b>15</b>
<b>Fifth Semester</b>		
CUL 205	Culinary Internship	4
<b>Total</b>		<b>4</b>
<b>Program Total</b>		<b>70.5</b>

## Hospitality Management - Associate of Applied Science

Course	Title	Credit Hours
<b>First Semester</b>		
CUL 106	ServSafe Manager Certification	1
CUL 101	Cooking Fundamentals I	4
PAS 101	Baking Fundamentals I	4
HOS 101	Intro to the Hospitality Industry	3
BUS 101 or ENG 101	Business Communications I or English Composition I	3
<b>Total</b>		<b>15</b>
<b>Second Semester</b>		
HOS 220	Restaurant Service and Operations	4
HOS 120	Servsafe/BASSET	0.5
HOS 212	Quantity Food Purchasing	3
HOS 215	Hospitality Supervision	3
MKT 103	Marketing	3
<b>Total</b>		<b>13.5</b>
<b>Third Semester</b>		
HOS 225	Dining Room Management	6
HOS 214	Menu Design & Strategy	3
HOS 216	Beverage Management	3
BUS 142 or ENG 102	Business Communications II or English Composition II	3
<b>Total</b>		<b>15</b>
<b>Fourth Semester</b>		
HOS 218	Food, Beverage & Labor Control	3
BUS 112	Legal Environment of Business	3
BIO 101	Nutrition for Contemporary Society	3
SPN 101	Elementary Spanish I	4
<b>Required Social/Behavior Sciences Course</b>		<b>3</b>
(Recommended PSY 100)		
<b>Total</b>		<b>16</b>
<b>Fifth Semester</b>		
HOS 230	Hospitality Management Internship	4
<b>Total</b>		<b>4</b>
<b>Program Total</b>		<b>63.5</b>

## Pastry Arts - Associate of Applied Science

Course	Title	Credit Hours
<b>First Semester</b>		
CUL 106	ServSafe Manager Certification	1
CUL 101	Cooking Fundamentals I	4

PAS 101	Baking Fundamentals I	4
HOS 101	Intro to the Hospitality Industry	3
BUS 101 or ENG 101	Business Communications I or English Composition I	3
<b>Total</b>		<b>15</b>
<b>Second Semester</b>		
PAS 110	Baking Fundamentals II	6
PAS 104	Yeast Bread	6
HOS 212	Quantity Food Purchasing	3
SPN 101	Elementary Spanish I	4
<b>Total</b>		<b>19</b>
<b>Third Semester</b>		
PAS 202	Patisserie & Confections I	6
HOS 214	Menu Design & Strategy	3
HOS 215	Hospitality Supervision	3
BUS 142 or ENG 102	Business Communications II or English Composition II	3
<b>Total</b>		<b>15</b>
<b>Fourth Semester</b>		
PAS 280	Patisserie & Confections II	6
PAS 220	Customer Service Operations	2
HOS 218	Food, Beverage & Labor Control	3
BIO 101	Nutrition for Contemporary Society	3
<b>Required Social/Behavioral Sciences Course</b>		<b>3</b>
(Recommended PSY 100)		
<b>Total</b>		<b>17</b>
<b>Fifth Semester</b>		
PAS 205	Pastry Internship	4
<b>Total</b>		<b>4</b>
<b>Program Total</b>		<b>70</b>

## Cook - Vocational Specialist

Course	Title	Credit Hours
<b>First Semester</b>		
CUL 106	ServSafe Manager Certification	1
CUL 101	Cooking Fundamentals I	4
PAS 101	Baking Fundamentals I	4
HOS 101	Intro to the Hospitality Industry	3
<b>Total</b>		<b>12</b>
<b>Second Semester</b>		
CUL 110	Cooking Fundamentals II	6
HOS 212	Quantity Food Purchasing	3
HOS 215	Hospitality Supervision	3
<b>Total</b>		<b>12</b>
<b>Third Semester</b>		
CUL 203	Meats and Seafood Principles	6
CUL 207	Garde Manger	4
<b>Total</b>		<b>10</b>
<b>Program Total</b>		<b>34</b>

## Prep Cook - Basic Vocational Specialist

Course	Title	Credit Hours
<b>First Semester</b>		
CUL 106	ServSafe Manager Certification	1
CUL 101	Cooking Fundamentals I	4
PAS 101	Baking Fundamentals I	4
HOS 101	Intro to the Hospitality Industry	3
<b>Total</b>		<b>12</b>

**Second Semester**

CUL 110	Cooking Fundamentals II	6
<b>Total</b>		<b>6</b>
<b>Program Total</b>		<b>18</b>

## Cook Assistant/Baker Assistant - Basic Vocational Specialist

Course	Title	Credits
CUL 106	ServSafe Manager Certification	1
CUL 101	Cooking Fundamentals I	4
PAS 101	Baking Fundamentals I	4
HOS 101	Intro to the Hospitality Industry	3
<b>Total Credit Hours</b>		<b>12</b>

## Ice Carving - Basic Vocational Specialist

Course	Title	Credits
CUL 106	ServSafe Manager Certification	1
CUL 210	Ice Carving	3
<b>Total Credit Hours</b>		<b>4</b>

## Hospitality Supervisor - Vocational Specialist

Course	Title	Credit Hours
<b>First Semester</b>		
CUL 106	ServSafe Manager Certification	1
CUL 101	Cooking Fundamentals I	4
PAS 101	Baking Fundamentals I	4
HOS 101	Intro to the Hospitality Industry	3
<b>Total</b>		<b>12</b>
<b>Second Semester</b>		
HOS 220	Restaurant Service and Operations	4
HOS 120	Servsafe/BASSET	0.5
HOS 212	Quantity Food Purchasing	3
HOS 215	Hospitality Supervision	3
BUS 101 or ENG 101	Business Communications I or English Composition I	3
<b>Total</b>		<b>13.5</b>
<b>Third Semester</b>		
HOS 225	Dining Room Management	6
HOS 214	Menu Design & Strategy	3
HOS 216	Beverage Management	3
<b>Total</b>		<b>12</b>
<b>Program Total</b>		<b>37.5</b>

## Restaurant Operations - Basic Vocational Specialist

Course	Title	Credit Hours
<b>First Semester</b>		
CUL 106	ServSafe Manager Certification	1
CUL 101	Cooking Fundamentals I	4
PAS 101	Baking Fundamentals I	4
HOS 101	Intro to the Hospitality Industry	3
<b>Total</b>		<b>12</b>

**Second Semester**

HOS 220	Restaurant Service and Operations	4
HOS 120	Servsafe/BASSET	0.5
HOS 216	Beverage Management	3
<b>Total</b>		<b>7.5</b>
<b>Program Total</b>		<b>19.5</b>

## Bakery Supervisor - Vocational Specialist

Course	Title	Credit Hours
<b>First Semester</b>		
CUL 106	ServSafe Manager Certification	1
CUL 101	Cooking Fundamentals I	4
PAS 101	Baking Fundamentals I	4
HOS 101	Intro to the Hospitality Industry	3
<b>Total</b>		<b>12</b>
<b>Second Semester</b>		
PAS 110	Baking Fundamentals II	6
HOS 212	Quantity Food Purchasing	3
PAS 104	Yeast Bread	6
<b>Total</b>		<b>15</b>
<b>Third Semester</b>		
PAS 202	Patisserie & Confections I	6
HOS 215	Hospitality Supervision	3
BUS 101 or ENG 101	Business Communications I or English Composition I	3
<b>Total</b>		<b>12</b>
<b>Program Total</b>		<b>39</b>

## Baker - Basic Vocational Specialist

Course	Title	Credit Hours
<b>First Semester</b>		
CUL 106	ServSafe Manager Certification	1
PAS 101	Baking Fundamentals I	4
CUL 101	Cooking Fundamentals I	4
HOS 101	Intro to the Hospitality Industry	3
<b>Total</b>		<b>12</b>
<b>Second Semester</b>		
PAS 110	Baking Fundamentals II	6
PAS 104	Yeast Bread	6
<b>Total</b>		<b>12</b>
<b>Program Total</b>		<b>24</b>

## Decorative Pastry - Basic Vocational Specialist

Course	Title	Credits
CUL 106	ServSafe Manager Certification	1
PAS 101	Baking Fundamentals I	4
PAS 114	Cake Decorating	4
PAS 204	Decorative Pastry	6
<b>Total Credit Hours</b>		<b>15</b>

All CUL, HOS, and PAS courses numbered 100 and above may be applied to the major field and elective requirement for the Associate in Arts and Associate in Science degrees.

## Culinary Management Courses

### CUL 101 Cooking Fundamentals I (4) 1,6

Introduction to the basic foundation skills necessary in commercial cooking. Including but not limited to the following areas: knife skills, flavorings, herbs and spices, mise en place, egg cookery, dairy, foundational cooking methods, measurements, equipment identification and use. (1.2) Proficiency Credit Available (2 EILST) Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$728 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in CUL 106 or concurrent enrollment.

**Reading:** Grade of C or better in RDG 091 or LTC 099, or satisfaction of other placement criteria. **Math:** Grade of C or better in MTH 090, or satisfaction of other placement criteria.

**Semester(s) Offered:** Fall and Spring

### CUL 106 ServSafe Manager Certification (1) 1,0

National Restaurant Association Educational Foundation ServSafe Certification course for all foodservice employees and managers. Illinois requires eight hours minimum of sanitation training to work with or touch any raw or packaged food product. In addition the Illinois law requires passing the certification exam with a 75% or higher every five years. (1.2) Proficiency Credit Available (2E) Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$132 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Reading: Grade of C or better in RDG 091 or LTC 099, or satisfaction of other placement criteria. **Math:** Grade of C or better in MTH 090, or satisfaction of other placement criteria.

**Semester(s) Offered:** Fall and Spring

### CUL 110 Cooking Fundamentals II (6) 2,8

This course is a continuation of Cooking Fundamentals I with emphasis on the knowledge and preparation of stocks, sauces, vegetables, starches, and healthy cooking. All sections will touch on global cooking concepts and recipes. (1.2) Proficiency Credit Available (2 TSHIE) Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$992 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in CUL-101 and CUL-106. HOS-212 or concurrent enrollment.

**Semester(s) Offered:** Fall and Spring

### CUL 203 Meats and Seafood Principles (6) 2,8

This course is an introduction to meat, poultry, and seafood fabrication for food service operations. In this course, students learn the fundamentals of purchasing, receiving, handling and storing of these center of the plate items, as well as techniques for fabricating cuts for the professional kitchen. Building on skills acquired in previous courses, students apply dry and moist heat methods to cooking meat, poultry and seafood, including the appropriate sauces, garnishes and accompaniments. Importance is placed on work habits, mise-en-place, service techniques and the final products as served to the public. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$992 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in CUL 103 or CUL 110

**Semester(s) Offered:** Fall and Spring

### CUL 205 Culinary Internship (4) 0,0

This course is designed to give the student valuable hands on experience by entering into a partnership with industry. The internship agreement will last for a minimum of 320 hours. Under the supervision of a faculty member and designated employer, the student will participate in the day-to-day operations of the selected foodservice site. During the internship period, the student will be responsible for preparing four term papers relating to the specific operation. Upon completion of this course, the student's performance will be evaluated by the employer. (1.2) Proficiency Credit Available (2 EFILMST) Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$528 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in CUL 203

**Semester(s) Offered:** Fall, Spring and Summer

### CUL 207 Garde Manger (4) 2,4

The course will explore both the practical application of classic preservation methods along with modern cold food preparation techniques and pantry production. Traditional approaches, elements of artistry, new culinary concepts, and innovative methods will be addressed. Examples of various foods to be prepared will be: cold sauces and condiments, hot and cold sandwiches, cured and smoked foods, sausage production, terrines and pâtés, cheeses and hot and cold hors d'oeuvres. Various styles of presenting food and preparing buffets will be also be emphasized. Upon completion, students should be able to exhibit an understanding of the cold kitchen and its related terminology. This course will provide the fundamentals necessary to build Garde Manger skills, which are essential for all foodservice professionals. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$728 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in CUL 203 or concurrent enrollment in CUL 203

**Semester(s) Offered:** Fall and Spring

### CUL 208 Food Production (6) 3,9

This class introduces the student to an ala carte restaurant with emphasis on the day-to-day operations of the kitchen. The student will be able to interpret menus and recipes, calculate quantities, assemble food and equipment materials and employ appropriate cooking, plating and saucing principles. The student will also be able to identify and correct cooking errors, organize work stations for productive performance and serve as a member of a team. The restaurant is designed to provide students with valuable real world experience in contemporary dining food production incorporating American cooking techniques. Students will be able to identify various allergens common in modern dining situations, as well as varied lifestyle choices demanded by the dining public. Students will apply skills from previous production classes and eventually be responsible for creating and preparing a final practical menu to be served to the dining public. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$992 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in CUL 206 or CUL 207 or concurrent enrollment in CUL 207 with instructor consent

**Semester(s) Offered:** Fall and Spring

**CUL 210 Ice Carving (3) 1,4**

A beginning course in the art of ice sculpting and carving with emphasis on tools, safety, ice tempering and hands on practice of beginner to intermediate pieces. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$696 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in CUL-106.

**Semester(s) Offered:** Spring

## Hospitality Management Courses

**HOS 101 Intro to the Hospitality Industry (3) 3,0**

This course will introduce the student to the broad world of Hospitality and Tourism and to the topics which will begin to prepare them for managerial careers in these fields. This course will introduce the following seven primary areas: Introduction/Overview, Historical Foundations, Food and Beverage, Lodging, Hospitality Management, Travel and Tourism, and Future Perspectives. (1.2) Proficiency Credit Available (2 IT) Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$396 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Reading: Grade of C or better in RDG 091 or LTC 099, or satisfaction of other placement criteria.

**Semester(s) Offered:** Fall, Spring and Summer

**HOS 120 Servsafe/BASSET (.5) .5,0**

This course will provide students with the information needed to serve alcohol responsibly. Skills and competencies include understanding alcohol law and your responsibility, recognizing and preventing intoxication, checking identification and handling difficult situations. (1.2) Proficiency Credit Available (2 IE) Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$66 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in RDG 091 or LTC 099, or satisfaction of other placement criteria.

**Semester(s) Offered:** Fall and Spring

**HOS 150 Topics in Hospitality (.5-3) .5,.5**

A multi-disciplined course designed to give students the opportunity to further develop knowledge, skills and abilities in Culinary Arts, Pastry Arts or Hospitality. (1.2) Proficiency Credit: Pass/No Credit: Available.

**In-District Tuition/Fees:** \$66 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Consent of instructor.

**Semester(s) Offered:** Varies

**HOS 212 Quantity Food Purchasing (3) 3,0**

In this course students will standardize and convert recipes. Yield percentages will be used to calculate order quantities and Baker's percentage will be used to convert formulas to desired quantities. The principles of purchasing, receiving and storing will be discussed.(1.2) Proficiency Credit Available (2 EIT) Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$396 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** HOS-101 or concurrent enrollment. Math: Grade of C or better in MTH-090,or satisfaction of other placement criteria. Reading: Grade of C or better in RDG-091 or LTC-099, or satisfaction of other placement criteria.

**Semester(s) Offered:** Fall, Spring and Summer

**HOS 214 Menu Design & Strategy (3) 3,0**

This course will cover the basic aspect of menu planning, design and pricing, essential knowledge of proper advertising and merchandising in a modern food service facility. Menu analysis is an important part of successful food service management and will be emphasized during this course. This course will provide the student with an opportunity to create his or her own menu. (1.2) Proficiency Credit Available (2 EIT) Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$396 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** HOS 212 or concurrent enrollment in HOS 212 with consent of instructor

**Semester(s) Offered:** Fall and Spring

**HOS 215 Hospitality Supervision (3) 3,0**

This course will focus on the first line hospitality supervisor's application of management and motivation theory to the workplace. The use and application of job analysis, recruiting, selection, training, evaluation, discipline, planning, and problem solving will be discussed. (1.2) Proficiency Credit Available (2 EILT) Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$396 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** HOS 101

**Semester(s) Offered:** Fall, Spring and Summer

**HOS 216 Beverage Management (3) 2,2**

This course involves the systematic study of beverages. Emphasizing the use of beverages as a complement to food. Topics include: beverage equipment and bar setup, mixology, beer, wine and spirits. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$446 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** (1) HOS 101 and; (2) HOS 120 or concurrent enrollment in HOS 120 or; (3) HOS 101 and consent of instructor

**Semester(s) Offered:** Spring

**HOS 218 Food, Beverage & Labor Control (3) 3,0**

This course focuses on the basic costing concepts for food, beverage and labor control system, analysis methods and correction. The student will be provided with the tools necessary to maintain sales and cost histories, develop systems for monitoring current activities and techniques required to anticipate future activities. (1.2) Proficiency Credit Available (2 EILT) Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$396 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** HOS 214 or concurrent enrollment in HOS 214 with consent of instructor

**Semester(s) Offered:** Fall and Spring



**HOS 220 Restaurant Service and Operations (4) 1,9**

The student in the dining room service course will participate in the operation of the student run restaurant. In this course it will be our goal to learn the skills required to provide quality service that will often exceed the guests' service expectations. This class will prepare you to demonstrate competency and self-confidence when working in a variety of situations in a dining room. The "hands-on" experience of participating in the operation of the student run restaurant will provide skill training in customer service, tableside service, beverage service, service styles, dining room organization, communication skills, marketing and merchandising of the menu. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$553 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** CUL 101 and HOS 120 or concurrent enrollment in HOS 120

**Semester(s) Offered:** Fall and Spring

**HOS 225 Dining Room Management (6) 3,9**

The student in the dining room management course will participate in the operation of the student run restaurant. This "hands-on" course will provide the student with practical experience in customer service and understanding of the manager's role and responsibility. This course will give the student a basic yet comprehensive knowledge of the different functions of the manager's job: planning, organizing, staffing, leading, controlling, and coordinating. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$817 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in HOS-220.

**Semester(s) Offered:** Fall and Spring

**HOS 230 Hospitality Management Internship (4) 0,0**

This course is designed to give the student valuable hands-on experience by entering into a partnership with industry. Under the supervision of the faculty member and designated employer, the student will participate in the day-to-day operations of the selected food service site. Students are required to complete a total of 320 hours of work at the internship site. (1.2) Proficiency Credit Available (2 EFILMST) Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$528 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in HOS 225

**Semester(s) Offered:** Fall, Spring and Summer

## Pastry Arts Courses

**PAS 101 Baking Fundamentals I (4) 1,6**

Theory and technique of introductory baking skills needed in the culinary/baking field. Included will be basic concepts, units of measure, tools and ingredients. Discussions/demonstrations to include quick breads, beginning yeast breads, choux paste, pies, baked custards and tarts. (1.2) Proficiency Credit: Available (2 HTSIE)(3 C)(2HTSIE) Pass/No Credit Available.

**In-District Tuition/Fees:** \$728 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in RDG-091 or LTC-099, or satisfaction of other placement criteria. Grade of C or better in MTH-90, or satisfaction of other placement criteria. Grade of C or better in CUL-106 or concurrent enrollment in CUL-106.

**Semester(s) Offered:** Fall and Spring

**PAS 104 Yeast Bread (6) 2,8**

This specialized course will provide students with the intensified production of yeast products. The experience will include reading and interpreting yeast formulas, ingredient selection and theory behind yeast dough production. Specialty breads, Viennoiserie, Artisan, dough sculpture and regional products will be produced and discussed. (1.2) Proficiency Credit Not Available Pass/No Credit Available.

**In-District Tuition/Fees:** \$992 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in PAS 100 or CUL 100 or HOS 100 and CUL 106 or concurrent enrollment in HOS 100 and CUL 106

**Semester(s) Offered:** Fall and Spring

**PAS 110 Baking Fundamentals II (6) 2,8**

This course is a continuation of PAS-101 with an introduction to more elaborate baking and pastry products with an emphasis on perfecting the bakers' techniques and production skills. Focusing work on petit fours sec, mousse, crepes, cookies, puff pastry, beginning cake baking and decoration will also be covered. (1.2) Proficiency Credit Available (2 HTIES) Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$992 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in CUL-106, PAS -101 and HOS-212 or concurrent enrollment in HOS- 212.

**Semester(s) Offered:** Fall and Spring

**PAS 114 Cake Decorating (4) 1,6**

This course will explore building and embellishment techniques unique to special occasion cakes including celebration, sculpted, and wedding cakes. Students will have hands-on experience in planning, building, sculpting, coating, and embellishing celebration and multi-tiered cakes using buttercream, ganache, fondant, and gumpaste. This topic has many creative applications and additional skills can be applied if a student repeats the course. Proficiency Credit: Pass/No Credit: Not Available.

**In-District Tuition/Fees:** \$628 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Prerequisite: Grade of C or better in CUL 106.

**Semester(s) Offered:** Varies

**PAS 202 Patisserie & Confections I (6) 2,8**

Introduction to European and advanced pastries and tortes with an emphasis on European cake assembly and decorating techniques. Low-fat cakes, European buttercreams, Bavarians and Charlottes, ganache, chocolate pipings, and confectionery production will all be covered in this course. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$992 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in PAS 180 or PAS 110

**Semester(s) Offered:** Fall and Spring

**PAS 204 Decorative Pastry (6) 2,8**

This course deals exclusively with centerpiece and artistic displays. Sugar pulling, sugar casting, chocolate centerpieces, chocolate boxes, marzipan, rolled fondant, pastillage, gumpaste and wedding cakes will be taught through hands-on production. (1.2) Proficiency Credit Not Available Pass/No Credit Available.

**In-District Tuition/Fees:** \$992 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in PAS 101

**Semester(s) Offered:** Spring

**PAS 205 Pastry Internship (4) 0,0**

This course is designed to give the student valuable hands-on experience by entering into a partnership with industry. The internship agreement will last for 320 hours. Under the supervision of a faculty member and designated employer, the student will participate in the day-to-day operations of the selected food service site. During the internship period, the student will be responsible for preparing three term papers relating to the specific operation, documented completion of hard and soft skills developed between the instructor and student and pastry portfolio. Upon completion of this course, the student's performance will be evaluated by the employer. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$528 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in PAS 110 or PAS 202

**Semester(s) Offered:** Fall, Spring and Summer

**PAS 220 Customer Service Operations (2) 0,6**

Pastry students will gain the experience of customer service as they prepare, display and present both savory and pastry products for the on campus retail store. Students will practice the skills of customer interactions and service, controlling inventory, as well as perform moderate quantity production. Students will rotate through 3 different assigned areas during this course to gain valuable service operations skills. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

**In-District Tuition/Fees:** \$364 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in PAS 202.

**Semester(s) Offered:** Fall and Spring

**PAS 280 Patisserie & Confections II (6) 2,8**

This course is a continuation of PAS 202 with emphasis on entremets, ice cream and sorbets, plated dessert presentation, formulating ganaches and working with colored cocoa butters. (1.2) Proficiency Credit Not Available Pass/No Credit Available.

**In-District Tuition/Fees:** \$992 (effective 2022/23 academic year)

**In-district tuition rates are subject to change based on Board approval.**

**Prerequisite:** Grade of C or better in PAS 202 or consent of instructor.

**Semester(s) Offered:** Fall and Spring