

CULINARY ARTS

Programs

- Baking and Pastry Arts Certificate in Applied Science (<https://catalog.gvltec.edu/school-engineering-technology-professional-studies/culinary-arts/baking-pastry-arts-certificate/>)
- Culinary Arts Technology Associate in Applied Science (<https://catalog.gvltec.edu/school-engineering-technology-professional-studies/culinary-arts/culinary-arts-technology-aas/>)
- Culinary Education Certificate in Applied Science (<https://catalog.gvltec.edu/school-engineering-technology-professional-studies/culinary-arts/culinary-education-certificate/>)
- Food and Beverage Management Certificate in Applied Science (<https://catalog.gvltec.edu/school-engineering-technology-professional-studies/culinary-arts/food-and-beverage-management-certificate/>)
- Hospitality/Tourism-Management Associate in Applied Science (<https://catalog.gvltec.edu/school-engineering-technology-professional-studies/culinary-arts/hospitality-tourism-management/>)
- Lodging and Tourism Management Certificate in Applied Science (<https://catalog.gvltec.edu/school-engineering-technology-professional-studies/culinary-arts/lodging-and-tourism-management-certificate/>)

Courses

CUL 101 Principles of Food Production I (1-6-3)

Offered Fall and Spring Semesters

Co-requisite: CUL 155

This course is an introductory course in food preparation including kitchen safety and sanitation. Emphasis is placed on the practical presentation of simple foods, terminology and techniques of preparation of nutritious, quality food.

CUL 102 Principles of Food Production II (1-6-3)

Offered Fall and Spring Semesters

Prerequisites: CUL 101, CUL 155

This course is a study of the preparation of food categories such as sauces, salads, baked products, meats, poultry, vegetables, etc. Special attention is given to presentation and garnishing.

CUL 103 Nutrition (2-3-3)

Offered Fall and Spring Semesters

This course is a study of general nutritional needs of the life cycle, including carbohydrates, proteins, fats, vitamins, and minerals. Practical applications for the food service professional are emphasized.

CUL 108 Food Production Techniques (0-9-3)

Offered Fall and Spring Semesters

Prerequisites: CUL 101, CUL 102, CUL 155

This course covers the techniques and procedures of quality and quantity food production and the principles underlying the selection, composition and preparation of major food products. The course includes extensive basic and complex recipes for practice purposes. Catering, banquet preparation and a la carte components are included.

CUL 110 Food Production Management (1-6-3)

Offered based on enrollment

Prerequisites: CUL 101, CUL 102

This course covers basic food principles in a production kitchen environment. The production will include international food preparation as well as competition guidelines.

CUL 145 Dining Room Operations (1-6-3)

Offered Fall and Spring Semesters

Pre- or co-requisite: CUL 155

This course is a study of the principles of operational procedures of the dining area and of managerial concerns for effective dining service. POS operations are included.

CUL 155 Sanitation (3-0-3)

Offered Fall, Spring, and Summer Semesters

This course is study of local, state and national regulations governing sanitary food handling practices.

CUL 225 Buffet Organization (2-6-4)

Offered Summer Semester

Prerequisites: CUL 101, CUL 102, CUL 155

This course is a study of the principles and applications of how to plan, organize and set up a complete buffet. Topics include forced meats, ice carvings and garnishes. Buffet presentation is also included.

CUL 235 Menu Planning (3-0-3)

Offered Fall and Spring Semesters

Prerequisite: HOS 160, HOS 171

This course is a study of the principles of menu planning and design with application of basic nutrition, organization plans and record-keeping techniques.

Hospitality

HOS 128 Culinary Management and Human Resources (3-0-3)

Offered Fall Semester

Prerequisite: HOS 256

This course is the study of the theories and concepts of management with an emphasis on human relations skills and managerial techniques as applied to chefs and kitchen managers. Legal aspects of the industry are introduced as part of human resources and executive team responsibilities.

HOS 130 Professional Etiquette and Manners (3-0-3)

Offered Fall Semester

This course is a study of etiquette and manners in social and business settings. Special attention is given to proper dining skills with a dining tutorial dinner for practicing the skills learned. The course also focuses on international protocol and business etiquette.

HOS 140 The Hospitality Industry (3-0-3)

Offered Fall, Spring, and Summer Semesters

This course is a survey of the hospitality industry and the principles of operations of both lodging and foodservice industries.

HOS 150 Hotel Management (3-0-3)

Offered Spring Semester

Prerequisite: HOS 256

This course covers the management of the lodging phase of the hospitality industry, including front office, housekeeping, and engineering.

HOS 156 Alcoholic Beverage Service and the Law (3-0-3)

Offered Spring Semester

This course provides training intervention procedures to support the responsible service of alcohol. Emphasis is placed on the consequences and legal liabilities of failure to serve alcohol in a responsible manner.

HOS 157 Hospitality Service (3-0-3)

Offered Fall Semester

This course is a comprehensive study of the principles and techniques required to provide exceptional service in the hospitality industry. Emphasis is placed on the service environment from the customer's perspective and the behavioral component of service.

HOS 159 Hospitality Accounting Applications (3-0-3)*Offered Summer Semester*

This course covers financial accounting concepts and their application to the hospitality industry. Included are the major hospitality classifications of accounts and computerized hospitality financial applications.

HOS 160 Purchasing for Hospitality (2-3-3)*Offered Fall and Spring Semesters*

Pre- or co-requisite: CUL 155

This course is a study of a systematic approach to principles of effective control and procurement of food products, beverages and equipment. Emphasis is placed on practical applications of facilities design, food cost reporting and inventory accountability functions.

HOS 161 Event Management (3-0-3)*Offered Summer Semester*

This course provides an introduction to the event management industry. Topics include planning, implementation and evaluation of special events and festivals.

HOS 162 Housekeeping Administration (3-0-3)*Offered Fall Semester*

This course is a study of the housekeeping functions and management in the hospitality industry. Emphasis is placed on the training of housekeepers and assistants. Staffing, scheduling, and laundry operations are covered in the course.

HOS 164 Travel and Tourism (3-0-3)*Offered Spring Semester*

This course covers the history, development, concepts, and principles of the travel and tourism industry.

HOS 168 Front Office Management (3-0-3)*Offered Spring Semester*

This course is a study of the total hotel organization as it relates to the front office management. The course covers methods of statistical analysis as applied to price structure, occupancy patterns, and computer management.

HOS 171 Food and Beverage Controls (3-0-3)*Offered Fall Semester*

Pre- or co-requisite: HOS 160

This course covers the principles and procedures involved in an effective food and beverage control system, including standards determination, operating budgets, cost-volume-profit analysis, income and cost control, menu pricing, labor cost control and computer applications related to these concepts.

HOS 245 Hospitality Marketing (3-0-3)*Offered Fall Semester*

This course is a study of fundamental marketing strategies that are specific to the hospitality industry. Emphasis is placed on how marketing strategies target customer needs and wants.

HOS 256 Hospitality Management Concepts (3-0-3)*Offered Fall, Spring, and Summer Semesters*

This course is a study of the theory and principles of management as applied to the hospitality industry.

HOS 262 Hospitality Software Applications (3-0-3)*Offered Fall Semester*

This course is a study of the total hotel organization as it relates to the front office management. The course covers methods of statistical analysis as applied to price structure, occupancy patterns, and computer management.

HOS 264 Food and Beverage Pairing (3-0-3)*Offered Spring Semester*

This course focuses on the concepts of food and beverage pairing and the influence of ingredient selection, preparation techniques and presentation on sales, service and profitability. Wine tasting and proper mixing of spirits are part of this class. Students must present proper ID and be over 21 years of age to take this course.

HOS 265 Hotel, Restaurant and Travel Law (3-0-3)*Offered Spring Semester*

This course covers legal foresight for hospitality management. Topics include litigation involving innkeepers and legal responsibilities of the innkeeper.

HOS 299 Special Topics in Culinary Studies (2-3-3)*Offered Summer Semester*

This course will focus on a special topic in culinary or baking and pastry arts such as regional world cuisines, food history, or current trends.