

## **Hospitality Management/Culinary Apprenticeship**

### **Program Mission:**

The Culinary & Hospitality Institute program is committed to offering high quality programs and services that supports the mission of the college. We strive to promote professionalism and leadership through quality educational learning experiences and hands-on experience that produces graduates that can grow into the hospitality profession successfully. Students leave the program equipped with the skills, knowledge and appreciation of service to others that allows them to become future leaders in the culinary and hospitality community.

### **Program Outcomes:**

1. Upon completion of degree requirements, (AAS C092, AAS C062, and AAS C030) students will pass the practicum exam based on American Culinary Federation standards (accrediting body) with a pass rate of 95%.
2. Employers and graduate returning surveys report 90% satisfaction with educational preparation.
3. Students will be able to exemplify the term professionalism and demonstrate this philosophy throughout the hospitality industry reflected in 85% of employer's surveys.
4. Within 3 months of graduation, 75% of graduates seeking employment in culinary or a related hospitality field will be employed.

### **Program Level Student Learning Outcomes:**

1. Demonstrate an understanding of the hospitality industry and career opportunities in the field and articulate the duties of hospitality management. (AAS C092, AAS C062, AAS C030 and AAS C115)
2. Describe the traditional components of hospitality management (planning, organizing, coordination, staffing, directing, controlling, and evaluating. (AAS C092, AAS C062, AAS C030 and AAS C115)
3. Perform mathematical functions management practices related to foodservice /hospitality operations. (AAS C092, AAS C062, AAS C030 and AAS C115)
4. Perform Functions demonstrating quality customer service using a variety of types of service. (AAS C092, AAS C062, AAS C030 and AAS C115)
5. Demonstrate skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. (AAS C092, AAS C062, AAS C030 and AAS C115)
6. Apply the fundamentals of baking and pastry science to the preparation of a variety of products. (AAS C092, AAS C062, and AAS C030)

7. Articulate the characteristics functions and food sources of the major nutrients and how to maximize nutrient retention in food preparation and storage. (AAS C092, AAS C062, AAS C030 and AAS C115)
8. Articulate the overall concept of purchasing and receiving practices in quality foodservice operations. (AAS C092, AAS C062, AAS C030 and AAS C115)
9. Demonstrate an understanding of the basic principle of sanitation and safety and to be able to apply them in the foodservice operations. (AAS C092, AAS C062, AAS C030 and AAS C115)
10. Demonstrate a familiarity with varieties of beverages and different types of beverage service. (AAS C092, AAS C062, AAS C030 and AAS C115)

**Program Mapping:**

**I:** Introduced in this course.

**P:** Practiced in this course.

**M:** Mastered in this course.

COURSES	PLSLO #1	PLSLO #2	PLSLO #3	PLSLO #4	PLSLO #5	PLSLO #6	PLSLO #7	PLSLO #8	PLSLO #9	PLSLO #10
CUA 101	I,P,M	I	I	I						
CUA 110	I		I,P,M	I	I,P,M		I	I,P	I,P,M	
CUA 120		P,M	I	I,P,M	I,P,M		I,P	I,P	I,P,M	
CUA 111	I	I	I,P	I			I,P,M	I	I	
CUA 112s	I								I,P,M	
CUA 213	I	I,P	I,P,M					I,P,M	I,P	I
CUA 204	I	I	I,P,M	I	I	I,P,M	I	I	I,P,M	

<b>CUA 201</b>	I	I	P,M	I	I,P,M		I	I	I,P,M	
<b>CUA 115</b>	I	I,P,M	I,P,M	I,P,M	I,P,M	I,P,M	I,P	I,P,M	I,P,M	I,P,M
<b>CUA 205</b>	I	I	P,M	I	I,P,M	I	I,P	I,P	I,P,M	
<b>FSM 250</b>	I,P	I,P,M	P	I,P,M	I,P,M	I,P,M	I,P	I,P,M	I,P,M	I,P
<b>CUA 261</b>		I,P,M	I,P,M	I,P,M	P,M	I,P,M	I,P,M	I,P,M	I,P,M	
<b>HMM 105s</b>	I	I,P,M	I	I,P			I	I	I	I
<b>CUA 180</b>	I	I,P	I	I,P,M		I	I	I,P	I,P	
<b>CUA 208</b>	I	I	P,M	I	I,P	I,P,M	I	I,P	P,M	
<b>CUA 130</b>	I	I	P,M	I	I	I,P,M	I	I,P	P,M	
<b>CUA 216</b>	I	I	P,M	I	I	I,P,M	I	I,P	P,M	
<b>CUA 142</b>	I	I	P,M	I	I,P	I,P,M	I,P	I	P,M	
<b>CUA 165</b>	I	I	I,P	I	I,P	I,P,M	I	I,P	P,M	
<b>HSM 240</b>	I	I,P,M	I,P,M	I,P	I,P		I	I	I	
<b>HMM 251</b>	I	I,P	I	I,P	I,P		I		I	
<b>HSM 122</b>	I	I,P	I,P,M	I	I,P		I	I		
<b>HMM 190</b>	I,P	I,P	I,P	I,P,M	I,P		I	I	I	I