

# HOSPITALITY (HOSP)

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## **HOSP 1100 Introduction to the Hospitality Industry (3 Credits)**

A survey course encompassing three major areas of the Hospitality Industry: the foodservice industry including restaurants, institutions, clubs, and schools; the hotel-motel industry, including travel and tourism; and hospitality management theories, styles, and laws. Career opportunities are emphasized in each area. Students engage the learning process for the course objectives through lecture, guest speakers and field trips. This course meets American Culinary Federation (ACF) requirements in the knowledge areas and contact hours summary. Prerequisites: Eligibility for ENG 1010 or ENG 0930 taken concurrently. Previous: Legacy Equivalent(s): HSP\* 100

## **HOSP 1101 Principles of Food Preparation (3 Credits)**

Introduces techniques and procedures of basic cooking, including knife skills, culinary terminology, equipment usage, product identification and applied cooking techniques as well as basic fabrication, practical sanitation, culinary math, soup, stock, and sauce preparation. Prerequisites: Eligibility for: MATH 0900 and ENG 0960 Prerequisite or corequisite: HOSP 1109 *Additional fees may apply* Previous: Legacy Equivalent(s): HSP\* 101

## **HOSP 1103 Principles of Baking I (3 Credits)**

Introduces students to the basic techniques and procedures required to prepare baked goods in a commercial setting, with emphasis on ingredient identification/function, scaling and proper mixing methods. Hands on laboratory training include the basic techniques used to prepare bread, pies, cookies, cakes, and baked custards. Prerequisites: Eligibility for MATH 0900, eligibility for ENG 0960 Prerequisite or corequisite: HOSP 1109 *Additional fees may apply* Previous: Legacy Equivalent(s): HSP\* 103

## **HOSP 1107 Icing Artistry I (3 Credits)**

Introduces students to the fundamental and necessary skills for commercial cake decorating. Students learn the basic techniques in butter cream icing, royal icing, borders, and decorations. Students will design a multi-tiered cake. Prerequisites: Eligibility for MATH 1001 Prerequisite or corequisite: MATH 0900 *Additional fees may apply* Previous: Legacy Equivalent(s): HSP\* 107

## **HOSP 1109 Food Safety Certification (1 Credits)**

Presents sanitation, safety, and maintenance challenges encountered in the food service industry. Investigation of causes and prevention of food-borne illnesses. A National Restaurant Association (NRA) ServSafe® Food Protection Manager certification will be awarded to students who pass the exam. (pass/fail course) *Additional fees may apply* Previous: Legacy Equivalent(s): HSP\* 109

## **HOSP 1135 Service Management (3 Credits)**

The basic principles of food and beverage management with a focus on front-of-the-house service delivery techniques and guest relations. Students will gain experience in management, basic set-up strategies, service delivery skills, dining etiquette training, and tableside preparation. Sanitary practices and compliance with laws and ordinances of the Department of Health and Liquor Control Commission are enforced. Prerequisites: Eligibility for ENG 1010 or taking ENG 0930 *Additional fees may apply* Previous: Legacy Equivalent(s): HSP\* 135

## **HOSP 1141 Principles of Tourism and Travel (3 Credits)**

This course is a survey of the travel industry and its primary segments, including recreation and leisure systems, the transportation and accommodation industries, destinations, and the travel market. Tourism and travel may be viewed as the underlying economic force that animates the hotel industry. Tourism serves as a foundation for study in hotel/motel operations and procedures. Previous: Legacy Equivalent(s): HSP\* 241

## **HOSP 1212 Advanced Food Preparation (4 Credits)**

Apply cooking techniques to continue to develop and advance skills. Explore regional American cuisine in preparing classic recipes in quantity, including traditional breakfast items, sandwiches, and vegetarian options. Emphasis is on preparation of recipes, purchase orders, requisitions, and cost control for each menu and dining room service. Prerequisites: HOSP 1101 with a C- or higher *Additional fees may apply* Previous: Legacy Equivalent(s): HSP\* 112

## **HOSP 1215 Principles of Baking II (3 Credits)**

This course focuses on the preparation of classical pastries and the plating of desserts. Students will prepare puff pastry, pâte à choux, ice cream, pastry cream, Bavarian Cream, tarts, tortes, petit fours, dessert sauces and sugar garnishes. Prerequisites: HOSP 1103 with a C- or higher and HOSP 1109 with a grade of Pass. *Additional fees may apply* Previous: Legacy Equivalent(s): HSP\* 215

## **HOSP 1304 Hospitality Customer Relations (3 Credits)**

Introduces the concept and principles of treating customers as guests and create a wow experience for them. Explores the intricacies of quality guest service with solid and proven concepts across the hospitality industry. Students will develop communication and problem-solving skills and learn the art of cordiality, how to exceed guest expectations, handle difficult guests, resolve conflict, and analyze guest feedback to improve performance. Previous: Legacy Equivalent(s): HSP\* 134

## **HOSP 2095 Hospitality Management Internship/Work Experience I (3 Credits)**

This course provides an opportunity to gain experience in a hotel, restaurant/food service, travel or other hospitality-related business and apply the knowledge learned in the classroom. During class meetings, students will share their experiences at their site. This must be a new experience for the student. Requires 120 internship hours at a site conducive to the student's career goals. The coordinator must approve the site. Prerequisites: Program coordinator permission, completion of 18 or more earned HSP credit hours, minimum overall GPA of 2.5, minimum of 2.75 GPA in hospitality management courses. Previous: Legacy Equivalent(s): HSP\* 295

## **HOSP 2111 Food and Beverage Cost Control (3 Credits)**

Presents cost control methods, cost/volume/profit relationship, and purchasing as they relate to the food and beverage industries. Food and beverage cost determination, inventory, turnover, menu, and portion costing and forecasting will be discussed. Prerequisites: MATH 0900 Previous: Legacy Equivalent(s): HSP\* 211

**HOSP 2195 Hospitality Management Internship/Work Experience II (1 Credits)**

This course provides an opportunity for students to gain experience in a hotel, restaurant, foodservice, travel or hospitality related businesses. The student is responsible for seeking paid employment in the hospitality industry. 280 hours must be completed and documented with paystubs mid-May 1st and August 10th.

Prerequisites: Permission of the Program Coordinator, and minimum overall GPA of 2.5, and overall GPA of 2.75 in HSP courses with completion of HOSP 2095.

Previous: Legacy Equivalent(s): HSP\* 298

**HOSP 2201 International Foods (4 Credits)**

Explore flavors and cooking techniques from regional world cuisines. Study the foundations of cooking from a cultural, geographical, religious, and historical perspective. Discuss the diffusion of world cuisines in contemporary cooking as well as their cultural impact on current culinary trends. Prepare authentic recipes including meats, poultry, seafood, vegetables, breads, and desserts into full planned meals. Emphasis is placed on organization, showmanship, and supervision.

Prerequisites: HOSP 1135 AND HOSP 1212 both with a C- or higher

*Additional fees may apply*

Previous: Legacy Equivalent(s): HSP\* 201

**HOSP 2207 Icing Artistry II (3 Credits)**

An advanced course in methods of cake decorating. Students will learn to work in advanced sugar and decorating mediums, demonstrating molding, embossing and draping. Students will design and create design cookies and a tiered cake.

Prerequisites: C- or higher in HOSP 1107

*Additional fees may apply*

Previous: Legacy Equivalent(s): HSP\* 207

**HOSP 2210 Catering Management (4 Credits)**

Designed to provide students with an overview of catering operations and management. Students prepare a business plan for a small private catering firm, as well as review on-premises catering, menu design planning, production, cost-control, and service standards of all the catering business. Additional exposures and experience to the artistic aspects of fine catering.

Prerequisites: HOSP 1109 with a grade of

Pass. HOSP 1135 and HOSP 1212 both with a C- or higher.

*Additional fees may apply*

Previous: Legacy Equivalent(s): HSP\* 210

**HOSP 2216 Artisan Bread (3 Credits)**

This course focuses on the preparation and production of artisan breads. Students will work as a bakery team and commercially produce breads that are found in many specialty bakeries using pre-ferments, levains, and various types of yeast as they explore various formulations for straight dough, enriched dough, and naturally leavened breads. Emphasis on baker's math and the science of bread production as well as the hand skills necessary for producing classic artisan breads.

Prerequisites: HOSP 1103 with a C- or higher

*Additional fees may apply*

Previous: Legacy Equivalent(s): HSP\* 216

**HOSP 2225 Principles of Baking III: Chocolates and Confections (3 Credits)**

Apply advanced pastry techniques to the production of chocolate and sugar confections. The history of chocolate, production, composition, and crystallization. Apply professional pastry techniques to the design, execution, and production of various advanced confections preparations.

Prerequisites: HOSP 1215 with a C- or higher

*Additional fees may apply*

Previous: Legacy Equivalent(s): HSP\* 225

**HOSP 2230 Sustainable Food Service Management (3 Credits)**

Food impacts all areas of our lives including the environment, local economies, global economy, social well-being, and human health. This course is designed to help students understand the complex issues surrounding food that ultimately impact sustainability. Topics include understanding sustainable food, local and seasonal production, socially just and unjust means of producing foods, processed foods, and food choices.

Prerequisites: HOSP 1100 with a grade of C- or Higher

Previous: Legacy Equivalent(s): HSP\* 230

**HOSP 2233 Hospitality Human Resources Management (3 Credits)**

HRM is a fundamental component of the competitiveness, effectiveness, and sustainability of any service organization, as it influences the effective use of human capital in an organization through the management of people-related activities. The course focuses on the role of supervisors and how they develop effective and efficient human resources practices that support the strategic goals of service organizations.

Previous: Legacy Equivalent(s): HSP\* 233

**HOSP 2237 Hospitality Marketing (3 Credits)**

A course exploring the practical applications to marketing unique to hospitality and tourism enterprises. The course provides students with the tools they need to successfully execute the marketing function for a guest driven, hospitality business including, hospitality sales practices used in restaurants, hotels, and clubs, from market analysis to actual sales.

Prerequisites: C- or higher in HOSP 1100

Previous: Legacy Equivalent(s): HSP\* 237

**HOSP 2238 Customer Relationship Management (3 Credits)**

The purpose of this course is to give the student a solid foundation in customer relationship management. Students will learn strategic concepts and managerial tactics necessary for organizational success in a customer driven service economy. This course will focus on the applications of consumer behavior, strategic planning, teamwork, cultural coaching, and vision building, as well as an introduction to Total Quality Management. This course emphasizes the importance of development and retention of repeat customers and business buyers.

Prerequisites: Eligibility for ENG 1010

Previous: Legacy Equivalent(s): HSP\* 238

**HOSP 2242 Hotel Management (3 Credits)**

This course will provide students with a comprehensive introduction to the management of hotels and lodging properties that combines detailed presentations of each department along with a close examination of organizational structure and the interdependent relationship among departments. The course will highlight the importance of front office operational planning and performance on bottom line profitability and guest satisfaction.

Previous: Legacy Equivalent(s): HSP\* 242

**HOSP 2244 Meetings, Conventions and Special Events Management (3 Credits)**

This course is designed to provide the student with an introduction to the Meetings, Expositions, Events and Conventions (MEEC) Industry. An overview of the industry as well as the methods of creating successful meetings, conventions, and special events are introduced. Topics include setting objectives, program design, site selection, budgeting, negotiations, room setups, audio visual, travel arrangements, and contracting for services.

Previous: Legacy Equivalent(s): HSP\* 244

**HOSP 2290 Classical Cuisine (3 Credits)**

This course provides advanced techniques in flavor development, fabrication, Garde Manger skills and classical French cuisine. Produce charcuterie, pate, terrines, galantines, and sausages as well as use traditional preservation techniques. Students will plan, prepare, and present a Garde Manger platter with a creative decorative centerpiece. Prerequisites: HOSP 1215, HOSP 2201, and HOSP 2210 all with C- or higher

*Additional fees may apply*

Previous: Legacy Equivalent(s): HSP\* 290

**HOSP 2294 Cooperative Education/Work Experience (3 Credits)**

This course provides students with the opportunity to apply classroom theory in an actual work setting. Students may be placed in a variety of work settings as related to their program of study including corporations, institutions, restaurants, hotel, and conference settings.

Prerequisites: 12 completed credit hours in a Hospitality Careers program

Previous: Legacy Equivalent(s): HSP\* 296

**HOSP 2301 Hospitality Law (3 Credits)**

Introduces the basics of hotel, restaurant, and travel law. Covers the fundamental laws, rules, regulations, and contracts applicable to the hospitality and meetings industries. The hotel-guest relationship laws regarding food and beverage service, negotiation, mediation, and contract relationships between management and vendors will be discussed.

Previous: Legacy Equivalent(s): HSP\* 231