

HOSPITALITY (HOSP)

HOSP 0500 Hospitality & Tourism (0 Credits)

Students will receive a foundation in basic concepts and methods of cooking with exposure to facets of food service operations. Lecture, demonstrations, and hands-on experience in food production will be used. In the food lab, students will learn kitchen basics and knife skills.

Additional fees may apply

HOSP 0501 ServSafe Food Safety Certificate (0 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.

Additional fees may apply

HOSP 0502 ServSafe Alcohol (0 Credits)

Acquire the necessary knowledge and certification for safely handling and serving alcoholic beverages, essential for the hospitality industry.

HOSP 0503 ServSafe Food Handler (0 Credits)

This class will train you in the principles of food safety and sanitation, food service or hospitality work settings. Upon successful completion of this program, you will have the opportunity to take both the National Restaurant Association's ServSafe Food Handler exam. Passing Grade: Students must achieve at least a 75% score to receive the ServSafe Food Handler Certificate of Achievement. The following principals will need to be mastered: Understand the Basic Food Safety measures. Remember Personal Hygiene guidelines. Evaluate Cross-contamination and Allergens in any food disruption setting. Apply Time and Temperature guidelines to cooking and storing food correctly. Remember all the Cleaning and Sanitation measures for a healthy working environment."

Additional fees may apply

HOSP 0504 ServSafe Food Protection Manager (0 Credits)

"The ServSafe program has sufficient food safety knowledge to protect the public from foodborne illness. Individuals that successfully pass the 90-question, multiple-choice exam will receive a ServSafe Manager Certification. Training cover same of the same from the food handler training: • The Importance of Food Safety • Good Personal Hygiene • Time and Temperature Control • Preventing Cross-Contamination • Cleaning and Sanitizing" STUDENT LEARNING OUTCOMES Remembering how to Receive and Store Food Apply proper guidelines to Safe Food Preparation Evaluate that proper Methods of Thawing, Cooking, Cooling and Reheating Food are being followed. Understand the HACCP (Hazard Analysis and Critical Control Points) Remember and follow all Food Safety Regulations

Additional fees may apply

HOSP 0600 Professional Bartending Certificate/SMART (0 Credits)

Are you ready to embark on an exciting journey into the world of bartending and mixology? The Professional Bartending Certification (SMART) course is designed to equip you with the knowledge and skills needed to excel in the dynamic field of bartending. Whether you are a seasoned professional looking to enhance your expertise or a newcomer eager to start a rewarding career, this comprehensive program is your gateway to success.