
Associate of Applied Science in Culinary Arts

The Associate of Applied Science in Culinary Arts Program is designed to provide the necessary skills that prepare individuals for entry level professions in culinary and hospitality services. The utilization of production kitchens and commercial food service equipment allow students to gain the knowledge, skills, techniques, and hands on experience required in the field as it relates to restaurant and hospitality business operations. Students will learn about safety and sanitation, recipe/menu planning, food processing, purchasing, and the art and science behind food preparation. The curriculum is designed to ensure students learn quality cooking skills incorporating culinary elements such as; cooking, baking, and plating presentation and strengthen the comprehension of concepts for employment in the food service industry.

Admissions Requirements:

1. A high school diploma or its equivalency is required for admission into the program;
2. Successful interview with an admissions representative is required prior to admissions.

Total Lecture Hours: 1710 Hours

Total Lab Hours: 520 Hours

Total Externship Hours: 240 Hours

Total Program Hours: 2470 Hours

Total Length of Time: 110 Weeks

Total Credit Hours: 205 Credit Hours

Definition of Academic Year: An academic year will consist of 108 instruction weeks and 36 quarter credit hours.

Full Time Status: Student's enrollment status will be considered full time if the student is enrolled in at least 7.5 credit hours in a six-week period.

Program Delivery: Residential The program content is offered through lecture, laboratory, and externship experience. (Certain lecture and/or laboratory courses may be delivered online, those courses are identified as blended, below)

Outside Preparation Policy

SU policy states that all instructors within the certificate programs must assign a minimum amount of outside preparation hours in the form of homework, research, and group projects. The minimum amount of outside preparation is noted in each course syllabi. Instructors are encouraged to assign additional outside preparation activities / project hours as they see necessary.

BOT 101 BOTANY

This course is designed to provide students with a foundation and knowledge of culinary botany through brief investigations of all major facets including anatomy and physiology of plant cells and tissues, biochemistry, evolution and description of useful plant parts, and classification of important plant families. Plants in American Southwest Cultures and Latin American cuisine will also be emphasized.

Clock hours of lab: 10

Clock hours of classroom lecture: 40

*Clock hours of individual and small group tutoring:
provided to student on an as-needed basis*

Pre-Requisite: N/A

Total Clock Hours: 50

Tuition: \$1012.50

Length of time (2 hrs per day, 2 days per wk): 6 wks

Lecture 4.0

Lab 0.5

Ext 0.0

TOTAL = 4.5 Qtr. Hrs.

CHEF 100 WORLD CUISINES

EUROPE/MEDITERRANEAN

This course will examine various aspects of the relationship between food and culture in the European and Mediterranean basin with a strong emphasis in hands-on learning. This course will enable the student to prepare, taste, serve, and inspect traditional and regional dishes of Europe and the Mediterranean. The student will learn and apply the native ingredients, preparations, and techniques representative of the cuisines from the regions along the Northern and Eastern Hemisphere.

Clock hours of lab: 20

Clock hours of classroom lecture: 90

*Clock hours of individual and small group tutoring:
provided to student on an as-needed basis*

Pre-Requisite: N/A

Total Clock Hours: 110

Tuition: \$2000.00

Length of time (6 hrs per day, 3 days per wk): 6wks

Lecture 9.0

Lab 1.0

Ext 0.0

TOTAL = 10.0 Qtr. Hrs.

CHEF 200 WORLD CUISINES ASIA

This course will examine various aspects of the relationship between food and culture in Asia with a strong emphasis in hands-on learning. This course will enable the student to prepare, taste, serve, and inspect traditional and regional dishes of the Asian continent. The student will learn and apply the native ingredients, preparations, and techniques representative of the cuisines in the provinces along East and South East Asia.

Clock hours of lab: 20

Clock hours of classroom lecture: 90

*Clock hours of individual and small group tutoring:
provided to student on an as-needed basis*

Pre-Requisite: N/A

Total Clock Hours: 110

Tuition: \$2000.00

Length of time (6 hrs per day, 3 days per wk): 6wks

Lecture 9.0

Lab 1.0

Ext 0.0

TOTAL = 10.0 Qtr. Hrs.

CHEF 300 WORLD CUISINES: AMERICAS I

This course will examine various aspects of the relationship between food and culture in the North American continent, Central American, and Caribbean with a strong emphasis in hands-on learning. This course will enable the student to prepare, taste, serve, and inspect traditional and regional dishes of North American continent, Central American, and Caribbean. The student will learn and apply the native ingredients, preparations, and techniques representative of the cuisines from the respective countries.

Clock hours of lab: 20

Clock hours of classroom lecture: 90

*Clock hours of individual and small group tutoring:
provided to student on an as-needed basis*

Pre-Requisite: N/A

Total Clock Hours: 110

Tuition: \$2000.00

Length of time (6 hrs per day, 3 days per wk): 6wks

Lecture 9.0

Lab 1.0

Ext 0.0

TOTAL = 10.0 Qtr. Hrs.

CHEF 400 WORLD CUISINES: AMERICAS II

This course will examine various aspects of the relationship between food and culture in the South American continent with a strong emphasis in hands-on learning. This course will enable the student to prepare, taste, serve, and inspect traditional and regional dishes of South America. The student will learn and apply the native ingredients, preparations, and techniques representative of the cuisines from South American Countries.

Clock hours of lab: 20

Clock hours of classroom lecture: 90

*Clock hours of individual and small group tutoring:
provided to student on an as-needed basis*

Pre-Requisite: N/A

Total Clock Hours: 110

Tuition: \$2000.00

Length of time (6 hrs per day, 3 days per wk): 6wks

Lecture 9.0

Lab 1.0

Ext 0.0

TOTAL = 10.0 Qtr. Hrs.

CHEF 500 WORLD CUISINES: AMERICAS III

This course will examine various aspects of the relationship between food and culture in the Mexico with a strong emphasis in hands-on learning. This course will enable the student to prepare, taste, serve, and inspect traditional and regional dishes of Mexico. The student will learn and apply the native ingredients, preparations, and techniques representative of the cuisines from Mexico.

Clock hours of lab: 20

Clock hours of classroom lecture: 90

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 110

Tuition: \$2000.00

Length of time (6 hrs per day, 3 days per wk): 6wks

Lecture 9.0

Lab 1.0

Ext 0.0

TOTAL = 10.0 Qtr. Hrs.

CHEF 600 MODERN CUISINE

This course focuses on the knowledge and application of modern dishes and techniques that are commonly seen in cafes or bakeshops. Modern cuisine is the style of adding compounds into basic foods (e.g., gelification, foams, preservation, butchering, micro-gardening) Emphasis is placed on quick food styles such as quick breads, cold cuts/charcuterie, and pastries.

Clock hours of lab: 20

Clock hours of classroom lecture: 90

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 110

Tuition: \$2000.00

Length of time (6 hrs per day, 3 days per wk): 6wks

Lecture 9.0

Lab 1.0

Ext 0.0

TOTAL = 10.0 Qtr. Hrs.

CHEF 700 MODERN CAFE

Students will apply the foundational elements learned in Modern Cuisine to the practices and standards that are held within a Café setting and environment. A café is fast paced environment with high traffic and low overhead catered to serve quick or casual food and drink. The student will have the opportunity to create and serve savory and pastry dishes as well as practice operating a complete shop that enhances their knowledge in hospitality and baked or cold goods.

Clock hours of lab: 20

Clock hours of classroom lecture: 90

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 110

Tuition: \$2000.00

Length of time (6 hrs per day, 3 days per wk): 6wks

Lecture 9.0

Lab 1.0

Ext 0.0

TOTAL = 10.0 Qtr. Hrs.

COMM 101 COMMUNICATION SKILLS

This course examines basic interpersonal communication processes with practical applications for the business environment. Issues regarding cross-cultural communications and ethical considerations in business communication are discussed. The course will emphasize planning, organizing and delivering oral presentations in

business settings.

Clock hours of lab: 0

Clock hours of classroom lecture: 30

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 30

Tuition: \$675.00

Length of time (1 hrs per day, 5 days per wk): 6 wks

Lecture 3.0

Lab 0.0

Ext 0.0

TOTAL = 3.0 Qtr Hr

CULN 100 FOOD SAFETY

The Food Safety course acknowledges and emphasizes the importance of food and kitchen safety. This course will highlight the proper storage and cooking methods used to prevent food-borne illnesses, cross contamination, and food allergies. Students will be prepared and trained in the procedures for safe food handling in order to achieve sanitary and safe kitchen conditions for both the chef and the customer alike.

Clock hours of lab: 0

Clock hours of classroom lecture: 30

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 30

Tuition: \$675.00

Length of time (1 hrs per day, 5 days per wk): 6 wks

Lecture 3.0

Lab 0.0

Ext 0.0

TOTAL = 3.0 Qtr. Hrs.

CULN 110 CULINARY FUNDAMENTAL SKILLS AND COOKING METHODS I

This course introduces the student to the basic principles of cooking and the cooking process. The course will provide knowledge in kitchen equipment and identification, knife skills and safe handling, traditional stocks, sauces, and soups, presentation, and evaluation skills for finished products.

Clock hours of lab: 20

Clock hours of classroom lecture: 90

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: CULN 100

Total Clock Hours: 110

Tuition: \$2000.00

Length of time (6 hrs per day, 3 days per wk): 6wks

Lecture 9.0

Lab 1.0

Ext 0.0

TOTAL = 10.0 Qtr. Hrs.

CULN 120 CULINARY FUNDAMENTAL SKILLS AND COOKING METHODS II

This course is a continuation of Culinary Fundamental Skills and Cooking Methods where the student will learn to apply

their knowledge of stocks and sauces to combine to dishes with a basis of pasta, rice, and/or proteins. The course will emphasize on mise en place, and the variety of cooking styles or techniques stemming from moist to dry methods.

Clock hours of lab: 20

Clock hours of classroom lecture: 90

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: CULN 110

Total Clock Hours: 110

Tuition: \$2000.00

Length of time (6 hrs per day, 3 days per wk): 6wks

Lecture 9.0

Lab 1.0

Ext 0.0

TOTAL = 10.0 Qtr. Hrs.

CULN 140 WINE PAIRING

One of the main pillars to fine cuisine is the selectivity and usage of wine in correlation with the dish served. Paring the palate of taste of the dish with a wine, cordial, and/or liqueur is an essential component of the art of being a chef. In this course students will be introduced to the foundation of selecting the proper wines for paring with meals and utilization of wine within the recipes for cooking and/or baking. Students will also be introduced to the context of the science and breakdown of the fermentation of wine.

Clock hours of lab: 0

Clock hours of classroom lecture: 30

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 30

Tuition: \$675.00

Length of time (1 hrs per day, 5 days per wk): 6 wks

Lecture 3.0

Lab 0.0

Ext 0.0

TOTAL = 3.0 Qtr Hrs

CULN 150 CUISINE A LA CARTE

Cuisine a la Carte is a course that focuses on "cooking to order" concepts and techniques. These concepts include menu and recipe conversions, interpretations and planning and timing for the preparation of a meal. The students will practice utilizing items such as dressings, grains, and proteins to create dishes often seen in a la carte menus. Emphasis is placed on the standards of organization and plating that enhance the productivity of made to order kitchens or dishes.

Clock hours of lab: 20

Clock hours of classroom lecture: 90

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 110

Tuition: \$2000.00

Length of time (6 hrs per day, 3 days per wk): 6wks

Lecture 9.0

Lab 1.0

Ext 0.0

TOTAL = 10.0 Qtr. Hrs.

CULN 200 BAKING AND PASTRY

A key component to working as a professional chef is the knowledge and application of baking and pastry. This introductory level course provides students with a basic understanding of how baking ingredients function and respond to one another. Emphasis in this course will be given to the essential baking techniques, ingredients, and tools that are considered to be universal and the foundation to the art of baking and pastry.

Clock hours of lab: 20

Clock hours of classroom lecture: 90

Pre-Requisite: N/A

Total Clock Hours: 110

Tuition: \$2000.00

Length of time (6 hrs per day, 3 days per wk): 6wks

Lecture 9.0

Lab 1.0

Ext 0.0

TOTAL= 10.0 Qtr Hrs

CULN 210 GARDE MANAGER

This course offers instruction in the fundamentals of Garde manger. Garde manger indicates the professional kitchen station that is responsible for the preparation of cold and hand preserved foods. In this course the student will learn the theories correlated to cold food preparation, hors d'oeuvres, charcuterie, cheeses, butchery, and presentation.

Clock hours of lab: 20

Clock hours of classroom lecture: 90

Pre-Requisite: N/A

Total Clock Hours: 110

Tuition: \$2000.00

Length of time (6 hrs per day, 3 days per wk): 6wks

Lecture 9.0

Lab 1.0

Ext 0.0

TOTAL= 10.0 Qtr Hrs

CULN 250 INTRODUCTION TO RESTAURANT AND HOSPITALITY SERVICES

This course gives an introduction to the hospitality field and the segments that make the food industry function. Components of hospitality standards within food service will be explored, developing knowledge of the industry and the constraints or restrictions which customer-oriented services have to operate. The course focuses on the fundamentals to the procedures of restaurant standards and services and is aligned with customer service and key hospitality issues throughout the dining experience from chef to plate to customer, and the processes in between.

Clock hours of lab: 0

Clock hours of classroom lecture: 30

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 30

Tuition: \$675.00

Length of time (1 hrs per day, 5 days per wk): 6 wks

Lecture 3.0

Lab 0.0
Ext 0.0
TOTAL = 3.0 Qtr Hrs

CULN 300 BANQUETS AND CATERING COOKING

Training in the competitive field of catering is key to the makings of a professional chef. The Banquets and Catering course focuses on the essential components to cooking within and operating a catering business. This course addresses current practices and service standards within the catering industry. Also, students in this course will approach and identify the resources and tools that are necessary to implement a business plan and begin a catering operation.

Clock hours of lab: 20

Clock hours of classroom lecture: 90

Pre-Requisite: N/A

Total Clock Hours: 110

Tuition: \$2000.00

Length of time (6 hrs per day, 3 days per wk): 6wks

Lecture 9.0

Lab 1.0

Ext 0.0

TOTAL= 10.0 Qtr Hr

EDC 121 COLLEGE STUDIES

This course prepares students with the academic and organizational skills to successfully complete college courses. This is done by showing the students how to efficiently take notes, prepare for research projects, and study for higher educational exams. Additionally, the course is designed for students to develop job readiness skills by teaching writing, research, and analytical skills for workforce preparation.

Clock hours of lab: 10

Clock hours of classroom lecture: 40

Pre-Requisite: N/A

Total Clock Hours: 50

Tuition: \$1012.50

Length of time (2 hrs per day, 5 days per wk): 6wks

Lecture 4.0

Lab 0.5

Ext 0.0

TOTAL= 4.5 Qtr Hr

ENGR 133 READING COMPREHENSION

This course provides instruction in critical reading and thinking skills necessary for college reading and research. The course includes instruction in critical analysis, critical interpretation, and advanced instruction in vocabulary and literal comprehension. Materials used in this course will be high interest selections such as short essays, newspaper & magazine articles, general stories, etc. The instructor will help students analyze, synthesize and interpret general reading materials including some with abstract concepts; increase speed and comprehension in silent reading; develop the skill to deduce the meaning of unfamiliar vocabulary from context; read for enjoyment; and at the same time gain new vocabulary words and sentence structures.

Clock hours of lab: 0

Clock hours of classroom lecture: 30

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 30

Tuition: \$675.00

Length of time (1 hrs per day, 5 days per wk): 6 wks

Lecture 3.0

Lab 0.0

Ext 0.0

TOTAL = 3.0 Qtr Hrs

ENGW 145 TECHNICAL WRITING

This course will teach students how to communicate clearly and effectively, changing writing style and content for varying audiences and purposes. The course will focus on meeting readers' needs while representing the interests of your employer. The assignments will cover a variety of tasks produced under different circumstances.

Clock hours of lab: 0

Clock hours of classroom lecture: 30

Clock hours of individual and small group tutoring: provided

to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 30

Tuition: \$675.00

Length of time (1 hrs per day, 5 days per wk): 6 wks

Lecture 3.0

Lab 0.0

Ext 0.0

TOTAL = 3.0 Qtr. Hr.

EX –CUL 100 EXTERNSHIP FOR CULINARY ARTS

This class is a hands-on externship in which the student spends 240 hours in a restaurant environment utilizing the skills learned in the classroom and lab setting. This course fine tunes the skills learned and reinforces the role and functions of the restaurant staff. The externship will be unpaid and supervised at a site approved setting.

Contact Hours: 240 (total)

Clock hours of individual and small group tutoring:

provided to student on an as-needed basis

Pre-Requisite: Successful completion of program content to this point.

Total Clock Hours: 240

Tuition: \$1800.00

Length of time (8 hrs per day, 5 days per wk): 6 wks

Lecture 0.0

Lab 0.0

Ext 8.0

TOTAL = 8.0 Qtr. Hrs.

FINH 100 INTRODUCTION TO FINANCIAL ANALYSIS FOR THE HOSPITALITY INDUSTRY

This course introduces the student to the fundamentals of business finance within the hospitality industry, with special emphasis on financial management and financial markets and institutions. This course will utilize the fundamentals

and principles of practical applications from financial problems within the field.

Clock hours of lab: 0

Clock hours of classroom lecture: 30

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 30

Tuition: \$675.00

Length of time (1 hrs per day, 5 days per wk): 6 wks

Lecture 3.0

Lab 0.0

Ext 0.0

TOTAL = 3.0 Qtr. Hrs.

HACC 100 ACCOUNTING FOR THE HOSPITALITY INDUSTRY

This course provides an introduction of the function of accounting in regards to the hospitality industry. The overall focus will be on defining the accounting elements, showing the flow of the accounting process, and applying accounting principles to allow for transaction analysis and the preparation of financial statements required in field.

Clock hours of lab: 0

Clock hours of classroom lecture: 30

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 30

Tuition: \$675.00

Length of time (1 hrs per day, 5 days per wk): 6 wks

Lecture 3.0

Lab 0.0

Ext 0.0

TOTAL = 3.0 Qtr. Hrs.

H LAW 100 HOSPITALITY LAW

This course is an introduction to the study of the legal standards within businesses in the hospitality industry. Students will be introduced to legal and policy areas concerning: hospitality businesses, guests and/or consumers, employees, and the nature of laws within the field. This course will analyze topics related to legal liability, product liability and business ethics. The student will demonstrate an understanding of hospitality laws and how they are intended to protect both hosts, employees, and guests against risk, hazard, or injury, whether accidental or intentional.

Clock hours of lab: 0

Clock hours of classroom lecture: 30

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 30

Tuition: \$675.00

Length of time (1 hrs per day, 5 days per wk): 6 wks

Lecture 3.0

Lab 0.0

Ext 0.0

TOTAL = 3.0 Qtr Hr

MATH 100 MEASUREMENT MATH

This course will focus on the proper application of math used in professional kitchens and hospitality settings, the types of units of measurement and unit conversions within weight or volume to achieve recipe scaling. Mathematical procedures taught in this course are used by foodservice professionals for portion control to maintain consistency in production and compute food cost.

Clock hours of lab: 0

Clock hours of classroom lecture: 30

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 30

Tuition: \$675.00

Length of time (1 hrs per day, 5 days per wk): 6 wks

Lecture 3.0

Lab 0.0

Ext 0.0

TOTAL = 3.0 Qtr Hr

MATH 200 PURCHASING MATH

Mathematical procedures are frequently used in professional kitchens and bakeshops. The proper application of math in the kitchen can impact all elements in a kitchen, this course specifically focuses the concepts of math utilization for purchasing, portioning and compensation for waste. The fundamental concepts of this course is a direct source for chefs to learn proper purchasing techniques in sustaining a workplace budget.

Clock hours of lab: 0

Clock hours of classroom lecture: 30

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 30

Tuition: \$675.00

Length of time (1 hrs per day, 5 days per wk): 6 wks

Lecture 3.0

Lab 0.0

Ext 0.0

TOTAL = 3.0 Qtr Hr

MGT 210 HUMAN RESOURCE MANAGEMENT

This course introduces the technical and legal aspects of human resource management from a strategic business perspective. The course examines how to manage human resources effectively in the dynamic legal, social, and economic environment currently constraining organizations. Among the topics included are: formulation and implementation of human resource strategy, job analysis, methods of recruitment and selection, techniques for training and development, performance appraisal, compensation and benefits, and the evaluation of the effectiveness of HRM systems. Emphasis is placed on integrating human resource management with the overall business strategy.

Clock hours of lab: 0

Clock hours of classroom lecture: 30

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 30

Tuition: \$675.00

Length of time (1 hrs per day, 5 days per wk): 6 wks
Lecture 3.0
Lab 0.0
Ext 0.0
TOTAL = 3.0 Qtr Hr

NSCI 100 NUTRITIONAL SCIENCES

This course focuses on the key components of nutritional science and its relationship to culinary and health. The course will analyze the major nutrients in foods and their functions in the body to include carbohydrates, protein, vitamins, lipid, minerals, and water. The student will gain knowledge of concepts such as the role of food and nutrients within energy balance, weight control, health maintenance, and disease prevention. The course will ultimately provide knowledge on positive nutrition, diet therapy, and the basic understanding of modifications of diet to meet nutritional needs in special circumstances (allergies, disease, intolerances).

Clock hours of lab: 0

Clock hours of classroom lecture: 30

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 30

Tuition: \$675.00

Length of time (1 hrs per day, 5 days per wk): 6 wks
Lecture 3.0
Lab 0.0
Ext 0.0
TOTAL = 3.0 Qtr Hr

RMAN 100 RESTAURANT OPERATIONS MANAGEMENT

This course will introduce and examine topics of operations management within the restaurant industry. The student will gain understanding in the systemic process of operations and productivity, point of service software, and employee and guest liability. The course will enable the student to utilize forecasting techniques that predict future outcomes on location and layout strategies. The student will obtain the knowledge of operational and managerial strategies necessary to manage a restaurant.

Clock hours of lab: 0

Clock hours of classroom lecture: 30

Clock hours of individual and small group tutoring: provided to student on an as-needed basis

Pre-Requisite: N/A

Total Clock Hours: 30

Tuition: \$675.00

Length of time (1 hrs per day, 5 days per wk): 6 wks
Lecture 3.0
Lab 0.0
Ext 0.0
TOTAL = 3.0 Qtr Hr

RR 100 RESTAURANT PROFESSIONS I

The course focuses on the operations within a restaurant ranging from the customer touch points to the areas behind the scenes within the preparation of kitchen processes. The course consists of learning, understanding, and practicing

the fundamentals of “Front of House” operations for customer satisfaction and “Back of House” operations in a kitchen, where food is prepped and cooked. These operations are essential for all food service providers to ensure that restaurant operations can run smoothly and effectively.

Clock hours of lab: 120

Clock hours of classroom lecture: 20

Co-Requisite: RR 200

Total Clock Hours: 140

Tuition: \$1800.00

Length of time (3 hrs per day, 5 days per wk): 6wks
Lecture 2.0
Lab 6.0
Ext 0.0
TOTAL= 8.0 Qtr Hr

RR 200 RESTAURANT PROFESSIONS II

This course serves as a continuation of Restaurant Professions I. The course consists of the application of concepts within the operations of a restaurant. Students will be practicing subject matters ranging from the customer touch points to the areas behind the scenes within the preparation of kitchen processes. The continuum of this course is designed to continue the application of learning, understanding, and practicing the fundamentals of “Front of House” operations for customer satisfaction and “Back of House” operations in a kitchen, where food is prepped and cooked.

Clock hours of lab: 120

Clock hours of classroom lecture: 20

Co-Requisite: RR 100

Total Clock Hours: 140

Tuition: \$1800.00

Length of time (2 hrs per day, 5 days per wk): 6wks
Lecture 2.0
Lab 6.0
Ext 0.0
TOTAL= 8.0 Qtr Hr