

CULINARY MANAGEMENT LEC/LAB (FSSC)

FSSC 1100 Menu and Marketing Management

Credit Hours: 3

Prerequisites: FSSC 1202 with a grade of "C" or higher

Lab Fee: Yes

Students will acquire experience and demonstrate skills in menu planning, costing and pricing menu items, and designing menu format. The course will utilize effective merchandising methods in food display, advertising, and interior decorating, and emphasize positive public relations techniques.

FSSC 1120 Management of Food and Beverage Purchasing

Credit Hours: 3

Prerequisites: FSSC 1202 with a grade of "C" or higher

Lab Fee: Yes

This course presents the professional techniques and methods used to effectively purchase, receive, and store food and beverage products. It also emphasizes the importance of accurate recording keeping and accounting procedures.

FSSC 1202 Introduction to Basic Culinary

Credit Hours: 5

Lab Fee: Yes

This course introduces the basic principles of what it takes to become a talented chef. Students will study the history of culinary arts through the development of the modern food service industry, kitchen organization, food safety and sanitation, knife skills, culinary math, product identification, palate development, and the use and care of commercial equipment. Upon completion of this course, students will take the statewide Servsafe test for a manager's certificate in food safety.

FSSC 1203 Kitchen and Dining Room Operations

Credit Hours: 5

Prerequisites: FSSC 1202 with a grade of "C" or higher

Lab Fee: Yes

In this course, students will prepare and serve sauces, soups, basic food, and beverage items. Students will learn and perform kitchen, dining room, and bartending skills.

FSSC 1224 Food, Beverage, and Pastries Preparation

Credit Hours: 5

Prerequisites: FSSC 1202 and FSSC 1203 - both courses with a grade of "C" or higher

Lab Fee: Yes

In this course, students will prepare and serve food, beverages, desserts, and pastries. Students will learn and perform kitchen, dining room, and bartending duties.

FSSC 1248 Garde-Manger

Credit Hours: 3

Prerequisites: FSSC 1202 and FSSC 1203 - both courses with a grade of "C" or higher

Lab Fee: Yes

Students will acquire knowledge and demonstrate skills in the cold foods area of the kitchen. The key topics will include sausages, pates, terrines, cured and smoked foods, cheese making, hors d'oeuvres, appetizers, condiments, garnishing, and ice carving.

FSSC 1250 Dining Room Management

Credit Hours: 3

Prerequisites: FSSC 1203 with a grade of "C" or higher

Lab Fee: Yes

Students will acquire knowledge of various types of service appropriate to dining in such settings as upscale restaurants, bistro-style cafes, private dining rooms, banquets, and on and off premise catering functions. The course will demonstrate the relationship of menu, equipment, wine service, supplies, merchandising, and personnel to create exemplary customer service. Differing styles of dining room service, including French, Russian, English, and American will be stressed. The college operated dining labs, through hands on competencies and demonstrations, will support course objectives.

FSSC 2205 Food Service Management and Customer Service Management Capstone

Credit Hours: 5

Prerequisites: FSSC 2300, FSSC 1248 and FSSC 1250 - all courses with a grade of "C" or higher

Lab Fee: Yes

This capstone course provides instruction in food and beverage preparation and management, legal responsibilities, regulations, business plans, teamwork, and technology. Students will demonstrate all culinary skills learned throughout culinary portion degree.

FSSC 2284 Catering and Buffet Management

Credit Hours: 3

Prerequisites: FSSC 1202 and FSSC 1250 - both courses with a grade of "C" or higher

Lab Fee: Yes

This course provides future managers with skills in catering and buffet operation functions. Students will discuss, plan, and execute a variety of catering concepts, which include marketing principles and contracts, food costs, preparation of menus, serving styles, and dining area layouts.

FSSC 2300 Supervision and Personnel Management

Credit Hours: 3

Prerequisites: FSSC 1202 with a grade of "C" or higher

Lab Fee: Yes

Students will develop and demonstrate skills necessary to manage a food service operation. The course includes hiring and interviewing procedures, supervisory techniques, organizational planning, employee skills evaluations, fire and safety regulations, customer and employee relations, and federal regulations.

FSSC 2500 Food and Beverage Cost Control

Credit Hours: 3

Prerequisites: FSSC 1202 with a grade of "C" or higher

Lab Fee: Yes

This course provides a cost managing approach to the study of food and labor controls. Students examine the relationship of food and labor costs to selling price; cost control procedures for recipes and menus; pre-cost and pre-control techniques; the preparation and utilization of management reports; review of mathematics and its application to practical problems. Emphasis is placed on the utilization of controls as a tool of management.

FSSC 2940 Culinary Arts Practicum

Credit Hours: 1

Prerequisites: FSSC 2205 with a grade of "C" or higher

Lab Fee: Yes

This course will serve as a capstone course integrating all competencies attained in the program. Students will be encouraged to elaborate on previously learned theories to produce food items on a more up-scale basis with attention focused on menu planning, cooking techniques, plate presentation, dish originality, and costs and markings.