

# HOSPITALITY, CULINARY AND TOURISM MANAGEMENT (HCTM)

## HCTM-100 Sanitation and Safety

2 Units

36 hours lecture; 36 hours total

This class provides students with the basic principles of food safety and sanitation as they apply to food service operations. Includes instruction on federal, state, and local sanitation regulations; personal hygiene; HACCP protocol; microbiology; preventing foodborne illnesses through flow of food systems; development and management of a comprehensive cleaning and sanitizing program; and basic concepts of workplace safety. Also includes training on responsible alcohol service. National Restaurant Association ServSafe Test will be given as a course assessment and certification may be received with a passing score. Cross-listed with HOSP-100.

Transfers to CSU only

## HCTM-110 Introduction to Professional Culinary Arts & Kitchen Operations

3 Units

36 hours lecture; 54 hours lab; 90 hours total

**Prerequisites or Corequisites:** Completion of a current ServSafe Manager Certification or HCTM-100 or concurrent enrollment in HCTM-100.

Through a combination of lecture and lab sessions, students are introduced to fundamental culinary principles, techniques and operations. Students are introduced to and apply skills in product identification, ingredient handling, recipe costing, commercial recipe development, cooking fundamentals and professional standards of commercial kitchen operations. Cross-listed with HOSP-110.

Transfers to CSU only

## HCTM-111 Introduction to Baking & Pastry

3 Units

36 hours lecture; 54 hours lab; 90 hours total

**Prerequisite:** Completion of HCTM-100 with a minimum grade of C or a current ServSafe Manager's certification.

This course is designed to introduce students to the fundamental principles of baking procedures for preparing baked goods, pastries, and desserts. Students gain knowledge and understanding of baking science. Products include yeast breads, Danish pastry, croissants, puff pastry, tortes and fine cakes, tarts and pies, and chocolate work. Emphasis is placed on production of high quality products and professional presentation.

Transfers to CSU only

## HCTM-112 Garde Manger: Intermediate Professional Culinary Cookery

3 Units

36 hours lecture; 54 hours lab; 90 hours total

**Prerequisite:** Completion of HCTM-110 with a minimum grade of C.

This course focuses on the next level of professional culinary arts, with emphasis on both modern and classical techniques. Topics include hors d'oeuvres, canapes, salads, brining, pickling, curing, and smoking. This course will also include basic charcuterie, the use of forcemeats as it relates to sausage making and meat based pates. There will also be an emphasis on these approaches within the realm of vegetarian cookery.

Transfers to CSU only

## HCTM-120 Introduction to Hospitality Management

3 Units

54 hours lecture; 54 hours total

A beginning course presenting an overview of the hospitality industry with all its segments. This overview will include lodging, restaurants, food and beverage, tourism and recreation, and other operational areas of the hospitality industry.

Transfers to CSU only

## HCTM-121 Hospitality Cost Control

3 Units

54 hours lecture; 54 hours total

**Recommended Preparation:** Completion of HCTM-120 with a minimum grade of C.

Analyzing and managing: food, beverage, labor and other costs within a hospitality operation. Emphasis on problem solving, applying cost control techniques to maximize profits while managing expenses. Topics include: establishing standards, cost-volume-profit-analysis, forecasting, purchasing and storage controls, menu costing and pricing, theft prevention and labor control.

Transfers to CSU only

## HCTM-122 Principles of Hotel Administration

3 Units

54 hours lecture; 54 hours total

Principles of Hotel Administration will provide a history and structure of the lodging industry. Students will be introduced to the fundamentals of managing and effectively supervising lodging and hotel operations.

Transfers to CSU only

## HCTM-124 Hospitality Law

3 Units

54 hours lecture; 54 hours total

**Prerequisite:** Completion of HCTM-120 with a minimum grade of C.

This course will provide industry-specific legal fundamentals to students and practicing professionals in the hospitality, travel, and tourism industries. This course will focus on developing the critical skills needed to anticipate and reduce potential liability in hospitality establishments.

Transfers to CSU only

## HCTM-125 Food, Beverage & Restaurant Management

3 Units

54 hours lecture; 54 hours total

This course offers instruction, core competencies, and support activities for students who desire to become professionals in preparing to begin or advance their careers in the restaurant, hospitality, and foodservice industries.

Transfers to CSU only

## HCTM-126 Cultures and Cuisines

3 Units

54 hours lecture; 54 hours total

This course explores cuisines with a focus on the geographic, historic, cultural, religious, and economic influences that shape food availability and consumption. Students will examine how diversity shapes cultural food patterns. Additionally, this course will examine women's contribution to the culinary world.

Transfers to CSU only

## HCTM-190 Culinary Internship 1

3 Units

18 hours lecture; 108 hours work experience; 126 hours total

**Prerequisite:** Completion of HCTM-100 with a minimum grade of C.

A program designed to permit culinary students to work in the food industry applying what have learned in professional kitchen, food truck, or food service environment. This could include edu-tourism, media publications or culinary school operations. Course requires 162 hours of paid work or volunteer work, that must be pre-approved by the instructor of record.

Transfers to CSU only

**HCTM-210 Winery Chef** **2 Units**

14 hours lecture; 68 hours lab; 82 hours total

**Prerequisite:** Completion of HCTM-100 with a minimum grade of C.

**Limitation on Enrollment:** Students must be at least 21 years of age in order to access, taste, and use wine for required assignments.

This course prepares students for work as a winery executive chef or winery sous chef. Students will learn how to create and deliver a food program for a typical winery. The course includes a look at sweet and savory food programs and the role of the chef in edu-tourism and winery hospitality.

Transfers to CSU only

**HCTM-250 Advanced Culinary** **12 Units**

90 hours lecture; 378 hours lab; 468 hours total

**Recommended Preparation:** Completion of HCTM-100, HCTM-110, HCTM-111 and HCTM-112 with a minimum grade of C.

The Advanced Culinary course is a fast-paced 18-week intensive program that follows a curriculum designed to build on itself. Culinary techniques learned are repeated throughout the program to enforce the mastery required to be a successful professional culinarian or fine-dining chef.

Transfers to CSU only

**HCTM-290 Culinary Internship 2** **3 Units**

18 hours lecture; 108 hours work experience; 126 hours total

**Prerequisite:** Completion of HCTM-190 with a minimum grade of C.

A program designed to permit culinary students to work in a lead or advanced position in the food industry applying what have learned in professional kitchen, food truck, or food service environment. This could include edu-tourism or publication. Course requires 120 hours of volunteer work or 150 hours of paid work.

Transfers to CSU only