

CHEF 1301 Basic Food Preparation 1-5-3 - [Download Syllabus](#) - [Schedule Locations](#)

A study of the fundamental principles of food preparation and cookery to include Brigade System, cooking techniques, material handling, heat transfer, sanitation, safety, nutrition, and professionalism. National Restaurant Association (NRA) Food Production Certificate Examination. Lab hours required.

CHEF 1302 Basic Food Preparation 1-5-3 - [Download Syllabus](#) - [Schedule Locations](#)

Introduction to the principles of planning, preparation, and presentation of nutritionally balanced meals. Adaptation of basic cooking techniques to lower the fat and caloric content. Alternative methods and ingredients will be used to achieve a healthier cooking style. Prerequisite: CHEF 1301. Lab hours required.

CHEF 1305 Sanitation and Safety 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

A study of personal cleanliness; sanitary practices in food preparation; causes, investigation, control of illness caused by food contamination (Hazard Analysis Critical Control Points); and work place safety standards.

CHEF 1310 - Garde Manger 2-4-3 - [Download Syllabus](#) - [Schedule Locations](#)

A study of cold foods and garnishes. Emphasis on design, techniques, and display of fine foods. Prerequisite: CHEF 1301. Lab hours required.

CHEF 1341 American Regional Cuisine 2-4-3 - [Download Syllabus](#) - [Schedule Locations](#)

A study of the development of regional cuisine in the United States with emphasis on the similarities in production and service systems. Application of skills to develop, organize, and build a portfolio of recipe strategies and production systems. Prerequisite: CHEF 1301. Lab hours required.

CHEF 1345 International Cuisine 2-4-3 - [Download Syllabus](#) - [Schedule Locations](#)

The study of classical cooking skills associated with the preparation and service of international and ethnic cuisine. Topics include similarities between food production systems used in the United States and other regions of the world. Prerequisite: CHEF 1301. Lab hours required.

CHEF 2301 Intermediate Food Preparation 2-4-3 - [Download Syllabus](#) - [Schedule Locations](#)

Continuation of previous food preparation course. Topics include the concept of pre-cooked food items, as well as scratch preparation. Covers full range of food preparation techniques. Prerequisite: CHEF 1301. Lab hours required.

CHEF 2302 Saucier 2-4-3 - [Download Syllabus](#) - [Schedule Locations](#)

Instruction in the preparation of stocks, soups, classical sauces, contemporary sauces, accompaniments, and the pairing of sauces with a variety of foods. Prerequisite: CHEF 1301. Lab hours required.

IFWA 1318 Nutrition for the Food Service Professional 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

An introduction to nutrition including nutrients, digestion and metabolism, menu planning, recipe modification, dietary guidelines and restrictions, diet and disease, and healthy cooking techniques.

HAMG 1313 Front Office Procedures 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

Functions of front office operations as they relate to customer service. Includes a study of front office interactions with other departments in the lodging operation.

HAMG 1321 Intro. to the Hospitality Industry 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

An exploration of the elements and career opportunities within the multiple segments of the hospitality industry.

HAMG 1340 Hospitality Legal Issues 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

A course in legal and regulatory requirements that impact the hospitality industry. Topics include Occupational Safety and Health Administration (OSHA), labor regulations, tax laws, tip reporting, franchise regulations, and product liability laws.

HAMG 1342 Guest Room Maintenance 3-1-3 - [Download Syllabus](#) - [Schedule Locations](#)

A study of the working relationship among housekeeping, front office, and maintenance in the lodging industry. Requires 16 lab hours.

HAMG 2301 Principles of Food and Beverage Operations 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

An overview of food and beverage management in various hospitality environments. Emphasizes cost controls from procurement to marketing and sales.

HAMG 2307 Hospitality Marketing and Sales 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

Identification of the core principles of marketing and their impact on the hospitality industry.

HAMG 2332 Hospitality Financial Management 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

Methods and application of financial management within the hospitality industry. Primary emphasis on sales accountability, internal controls, and report analysis.

HAMG 2337 Hospitality Facilities Management 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

Identification of building systems, facilities management, security and safety procedures. American Hotel and Lodging Association (AH&LA) certification course. Student must attain a score of 70% or higher on certification test to receive National Certification. Identification of hospitality building systems and facilities; to include sustainability and risk management.

HAMG 2372 Hospitality Industry Training 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

This course provides a thorough look at training by addressing how to assess and analyze the training needs of new and established operations; design, implement, and evaluate training programs for non-management employees; manage the basic training functions; and train the trainer programs.

HAMG 2373 Final Project – Hospitality Management and Administration 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

Students will participate in a comprehensive project from conception to conclusion. The student will be required to plan and develop a project consisting of research, design, and layout. A formal written report and a demonstration and presentation of the process and results are required. Prerequisite: Consent of the program coordinator.

HAMG 2388 Internship - Hospitality Administration and Management 0-9-3 - [Download Syllabus](#) - [Schedule Locations](#)

A work-based learning experience that enables the student to apply specialized occupational theory, skills and concepts. A learning plan is developed by the college and the employer. Prerequisite: Consent of the Program Director. Substantial work-based lab hours required.

PSTR 1301 Fundamentals of Baking 2-4-3 - [Download Syllabus](#) - [Schedule Locations](#)

Fundamentals of baking including dough, quick breads, pies, cakes, cookies, tarts, and doughnuts. Instruction in flours, fillings, and ingredients. Topics include baking terminology, tool and equipment use, formula conversions, functions of ingredients, and the evaluation of baked products. National Restaurant Association (NRA) Food Production Certificate Examination. Lab hours required.

PSTR 1302 Cake Baking and Production 2-4-3 - [Download Syllabus](#) - [Schedule Locations](#)

Principles and techniques of cake production. Emphasizes ingredient identification, functions, mixing, and baking. Prerequisite: PSTR 1301. Lab hours required.

PSTR 1305 Breads and Rolls 2-4-3 - [Download Syllabus](#) - [Schedule Locations](#)

Concentration on fundamentals of chemically and yeast raised breads and rolls. Instruction on commercial preparation of a wide variety of products. Lab hours required.

PSTR 1306 Cake Decorating I 2-4-3 - [Download Syllabus](#) - [Schedule Locations](#)

Introduction to skills, concepts and techniques of cake decorating. Lab hours required.

PSTR 2307 Cake Decorating II 1-5-3 - [Download Syllabus](#) - [Schedule Locations](#)

A course in decoration of specialized and seasonal products. Prerequisite: PSTR 1306. Lab hours required.

PSTR 2331 Advanced Pastry Shop 2-4-3 - [Download Syllabus](#) - [Schedule Locations](#)

A study of classical desserts, French and international pastries, hot and cold desserts, ice creams and ices, chocolate work, and decorations. Emphasis on advanced techniques. Prerequisite: PSTR 1301. Lab hours required.

PSTR 2350 Wedding Cakes 1-5-3 - [Download Syllabus](#) - [Schedule Locations](#)

Skills, concepts, and techniques for preparing wedding cakes. Includes marzipan, plastic chocolate-rolled fondant, chocolate garnish, flower making, and royal icing piping work. Prerequisite: PSTR 1306. Lab hours required.

RSTO 1204 Dining Room Service 1-3-2 - [Download Syllabus](#) - [Schedule Locations](#)

Introduces the principles, concepts, and systems of professional table service. Topics include dining room organization, scheduling, and management of food service personnel.

RSTO 1301 Beverage Management 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

A study of the beverage service of the hospitality industry including spirits, wines, beers, and non alcoholic beverages. Topics include purchasing, resource control, legislation, marketing, physical plant requirements, staffing, service, and the selection of wines to enhance foods. American Hotel and Lodging Association (AH&LA) certification course. Student must attain a score of 70% or higher on certification test to receive National Certification.

RSTO 1313 Hospitality Supervision 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

Fundamentals of recruiting, selection, and training of food service and hospitality personnel. Topics include job descriptions, schedules, work improvement, motivation, and applicable personnel laws and regulations. Emphasis on leadership development.

RSTO 1321 Menu Management 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

A study of the food service principles involved in menu planning, layout, and evaluation for a variety of types of facilities and service methods. Emphasis on analysis of menu profitability, modification, commodity use, and other activities generated by the menu.

RSTO 1325 Purch. for Hospitality Operations 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

Study of purchasing and inventory management of foods and other supplies to include development of purchase specifications, determination of order quantities, formal and informal price comparisons, proper receiving procedures, storage management, and issue procedures. Emphasis on product cost analysis, yields, pricing formulas, controls, and record keeping at each stage of the purchasing cycle.

RSTO 2307 Catering 2-2-3 - [Download Syllabus](#) - [Schedule Locations](#)

Principles, techniques, and applications for both on-premises, off-premises, and group marketing of catering operations including food preparation, holding, and transporting techniques.

RSTO 2405 Management of Food Prod. & Service 2-4-4 - [Download Syllabus](#) - [Schedule Locations](#)

A study of quantity cookery and management problems pertaining to commercial and institutional food service, merchandising and variety in menu planning, and customer food preferences. Includes laboratory experiences in quantity food preparation and service. Lab hours required.

TRVM 1300 Introduction to Travel and Tourism 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

An overview of the travel industry. Emphasis on travel careers and the impact of tourism on society.

TRVM 2301 Intro. to Convention/Meeting Mgmt 3-0-3 - [Download Syllabus](#) - [Schedule Locations](#)

Overview of the meetings and convention industry and the various aspects and skills involved in planning and managing meetings and conventions. Emphasis on types of meetings, meeting markets, industry suppliers, budget and program planning, site selection and contract negotiations, registration and housing, food and beverage requirements, function and meeting room setup, and audiovisual requirements.

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