

the art of social interactions in human relationships focusing on the application of theory and research. Students will explore and analyze the social relationships that link humans, in a variety of contexts, such as culture, gender, religion, etc. in order to practice the process of interactions within their own relationships. (Prereq. GE1424 - Public Speaking) 4 Credits

**GE3432 - History and Culture of Cuisine:** This course provides an examination of the major historical and geographical developments that have affected the creation of various cultural patterns including, but not limited to, gastronomic choices, cooking habits, folkways, and the use of local ingredients to meet nutritional and cultural considerations. Topics will include the power and impact of cultural symbols and the ways in which generations teach their young to honor a cultural heritage. Students will complete a term paper on a topic of their choice related to the content of this course. (No prereq. required) 4 Credits

**GE4442 - Ethics:** This course examines human life, experience, and thought in order to discover and develop the principles and values for pursuing a more fulfilled existence. This course helps students to apply theories designed to justify ethical judgments in a selection of contemporary personal and social issues. (Prereq. GE2442 - Critical Thinking) 4 Credits

### ***DESIGN MANAGEMENT COURSES***

**DM3480 - Managing Creativity and Innovation:** In this course, students will examine the underlying theoretical foundations of creativity and innovation. New and innovative approaches to business problem solving will help students see ways to improve their skills and the skills of the people and organizations that they will manage. (No prereq. required) 4 Credits

### ***HOSPITALITY MANAGEMENT COURSES***

**HM2480 - Hospitality Law:** This course covers the legislation and statutes governing hospitality law. Legal issues such as innkeepers liability, Dram shop liability, ADA compliance, and OSHA regulations are combined with a historical perspective and present day application. The class will also address pertinent key industry issues with a critical eye towards those laws that may hinder the industry's growth, as well as those laws that strengthen our rights as hospitality professionals. (Prereq. GE2442 - Critical Thinking) 4 Credits

### ***PROFESSIONAL APPLICATION COURSES***

**PA095 - Portfolio Foundations:** The creative professions require innovative individuals with clear vision. Throughout the seminar, students new to The Art Institutes International Minnesota work together to develop the vision of successful students and professionals. This course begins by welcoming students into college community and helping them integrate into this student environment. Students then get to know college and community resources, explore their goals for success, and work on establishing a visionary course for the development of their professional portfolio. The course concludes with attending the portfolio show of the graduating class. There is no charge or credit for this class. (No prereq. required) 0 Credits

**PA3411 - Capstone/Portfolio:** In this course, students will take menu driven concepts and derive a business plan that outlines the acquisition of a food service property by analyzing the demographics, location, marketing, and financial requirements of such a venture and determining its overall feasibility in the marketplace. Trends, lifestyle shifting, and psychographic analysis

will be addressed while analyzing successful restaurant concepts via case studies. The capstone project culminates in a complete business plan ready for market entry. (Prereq. Academic Director Approval) 4 Credits

**PA3415 - Management Internship:** In this course the student serves as a management intern at a food service facility. The student learns the hands-on duties that managers perform on a day to day basis. Interviewing, hiring, employee relations and discipline, scheduling, and team building are possible duties to be performed. The student should also practice good customer r4ealtions and may be involved in marketing and promotion. The student may also be required to participate in cash handling, inventory, or other duties that the host site may require. (Prereq. CU3455 - Human Resource Management, CU3490 - Leadership and Organizational Development, CU4410 - Foodservice Financial Management) 4 Credits

**PA3481 - Career Development:** In this course, students focus on the mechanics of the job search process (networking, resume and cover letter writing, and interviewing) and the development of the oral communication skills needed in all aspects of professional life. (Prereq. GE1410 - English I) 4 Credits

## Catalog Addendum

# **Ai The Art Institutes International Minnesota<sup>SM</sup>**

## **Culinary Management - Bachelor of Science**

### **Evening and Weekend Option**

The Evening and Weekend option allows students to earn their BS degree in Culinary Management in an evening and weekend, online and on-ground format.

This delivery option is designed to allow working adults the opportunity to complete their education in three or four years for a bachelor's degree, depending on the structure they choose. Students may take up to four classes each quarter. Courses are offered on campus along with online class options each quarter.

Students attend courses on campus one or two evenings a week and on Saturday, depending on the schedule, online options and call availability. The optional online courses will be offered across the quarter, one class in the first 5 1/2 weeks of the quarter and one class in the last 5 1/2 weeks of the quarter. At the time of registration, students will be advised of the classes that will be offered online in their program. The same is true of the classes that the student will take on campus. Students will have the option of taking any online courses on campus, if offered. Students will be able to take a minimum of two on-campus courses each quarter.

This program option provides excellent education opportunities for working adults, allowing them to keep their current jobs, have time with their family, and earn a degree in Culinary Management.

GENERAL EDUCATION COURSES	Hours	Credits		Fifth Quarter		
GE1406 Nutrition	4	40		CU2250 Contemporary Cuisine (Prereq. CU2640)	2	50
GE1410 English I	4	40		CU2650 Garde Manger (Prereq. CU2640 or CU1425)	6	100
GE1413 Psychology	4	40		CU2450 Food and Beverage Operations	4	40
GE1424 Public Speaking	4	40		<b>Sixth Quarter</b>		
GE2411 English II (Prereq. GE1410)	4	40		CU2408 Management and Supervision	4	40
GE2412 College Mathematics	4	40		CU3461 A La Carte Kitchen**	4	80
GE2423 Environmental Science	4	40		CU3462 Dining Room Operations**	4	80
GE2442 Critical Thinking	4	40		<b>Seventh Quarter</b>		
GE2477 Spanish I	4	40		CU2470 Culinary Externship (Prereq. CU3461, CU3462)	4	120
GE2478 Spanish II (Prereq. GE2477)	4	40		PA3411 Capstone/Portfolio** (Prereq. Academic Director Approval)	4	40
GE3424 Interpersonal Communication (Prereq. GE1424)	4	40		<b>Eighth Quarter</b>		
GE3432 History and Culture of Cuisine	4	40		AD2430 Fundamentals of Marketing and Advertising	4	60
GE3490 Cultural Anthropology (Prereq. GE1413 or GE1566)	4	40		CU3480 Quality Service Management and Training (Prereq. CU2450, CU2408)	4	40
GE4442 Ethics (Prereq. GE2412)	4	40		CU3481 Foodservice Technology and Information (Prereq. CU2408)	4	40
<b>CULINARY ARTS COURSES</b>				<b>Ninth Quarter</b>		
<b>First Quarter</b>				CU3490 Leadership and Organizational Development** (Prereq. GE1413)	4	40
CU1210 Concepts and Theories of Culinary Techniques	2	20		HM2480 Hospitality Law (Prereq. GE2442)	4	40
CU1471 Sanitation and Introduction to Hospitality	4	40		<b>Tenth Quarter</b>	4	60
CU1610 Fundamentals of Classical Techniques**	6	100		CU3455 Human Resource Management (Prereq. CU3490)	4	40
PA095 Portfolio Foundations	0	11		CU4410 Foodservice Financial Management** (Prereq. CU2441)	4	40
<b>Second Quarter</b>				CU4412 Exploring Wines and the Culinary Arts (Prereq. CU3480 or CU3462)	4	40
CU1220 Purchasing and Product Identification	2	30		<b>Eleventh Quarter</b>		
CU1620 American Cuisine (Prereq. CU1610, CU1471)	6	100		CU3823 Catering and Event Management	4	40
CU2409 Management by Menu	4	40		CU4420 Facilities Management and Design	4	40
<b>Third Quarter</b>				PA3415 Management Internship (Prereq. CU3455, CU3490, CU4410)	4	150
CU1430 Introduction to Baking	4	70		<b>Twelfth Quarter</b>		
CU1432 Introduction to Pastry	4	90		CU4421 Culinary Senior Practicum** (Prereq. Academic Director approval)	4	80
PA3481 Career Development (Prereq. GE1410)	4	40		CU4430 Global Management and Operations in the Hospitality Industry	4	40
<b>Fourth Quarter</b>				DM3480 Managing Creativity and Innovation	4	40
CU2240 Asian Cuisine	2	50		<b>Total</b>	<b>192</b>	<b>2,571</b>
CU2640 International and Classical Cuisine (Prereq. CU1430, CU1620)	6	100				

bottle, as well as a review of the basic grape varieties that are used to make wine. Through lectures, research and tasting, students are exposed to different types, styles and quality levels of wine. Students will become familiar with the world's most important wine regions and learn common criteria by which wines from these different regions are evaluated. This course is designed to teach students the applied approach to matching wine and food, using flavors, textures, and components present in food and wine as complementing strategies. The course emphasizes menu planning, preparation of foods, cooking methods, and tasting wines with food. (Prereq. CU3480 - Quality Service Management and Training or CU3462 - Dining Room Operations) 4 Credits

**CU4420- Facilities Management and Design:** This course provides students with information related to hospitality facility design and maintenance. Food service layout and design is related to operating issues, new building construction, and renovations. Planning and design of facilities including equipment, space and functional relationships, cost and operating efficiencies; emphasis on maintenance programs, safety regulations, building code requirements and energy conservation. (No prereq. required) 4 Credits

**CU4421-Culinary Senior Practicum:** This course is intended to be a practical capstone for the culinary management curriculum. It will draw on the majority of disciplines presented earlier in the program. In this class students will plan, organize, and execute functions that will be booked and/or sold to the public. Students in effect, will experience the necessary functions of opening their own restaurant. (Prereq. twelfth quarter status or Academic Director approval) \*\*\*This course requires a "C" or higher to pass. 4 Credits

**CU4430- Global Management and Operations in the Hospitality Industry:** In this course, students will explore the application of hospitality concepts and principles across a wide section of potential properties and global locations. Special attention will be given to the challenges presented by managing a foreign location, with a consideration of inter-cultural and ethnic sensitivity. The world market for guest services will be examined, with attention to the varied interpretations of examined, with attention to the varied interpretations of hospitality and service in several international locations. (Prereq. twelfth quarter status or academic director approval) 4 Credits

## GENERAL EDUCATION

**GE1406 - Nutrition:** This course centers on an explanation of the basic principles of nutrition and their relationship to health. The structure, functions, and sources of nutrients, including carbohydrates, fats, proteins, vitamins, minerals, and water are discussed. Current issues in nutrition are reviewed, including dietary guidelines, energy balance, vitamin supplements, and food facts. (No prereq. required) 4 Credits

**GE1410 - English I:** This course is the first of two courses in the composition sequence. Students are introduced to college-level writing as a process of developing and supporting a thesis in an organized essay. The use of appropriate diction and language is emphasized along with reading and responding to the writing of others. Students will adhere to the standard conventions of written English. (Prereq. C or higher in TS094 - Transitional English OR Accuplacer English Placement score of 87 or higher) 4 Credits

**GE1413 - Psychology:** This course will provide the students with an introduction to the field of psychology as a science in the study of human and animal behavior. The course will survey the development and theoretical perspectives and practices from the onset of psychology at the beginning of the 20th century to today. Students will examine human development, theories of personality, cognitive process, learning, intelligence, motivation

and emotion, sensation and perception as well as psychological and physiological basis of behavior. In doing so, students gain a better understanding of an individuals' interactions with the world around them. (No prereq. required) 4 Credits

**GE1424 - Public Speaking:** In this course, students will develop and refine oral presentation skills necessary for personal and professional life. Students will be introduced to various aspects of the communication process including: establishing credibility, identifying and applying research materials, and using appropriate audio and/or visual aides. Additionally, they will gain knowledge of audience analysis and critical listening skills. (No prereq. required) 4 Credits

**GE2411 - English II:** This course is the second of two in the composition sequence. Students expand their experiences reading, writing, and researching. Students write essays demonstrating their ability to analyze and evaluate the ideas of others and integrate those ideas into their own writing. The course includes an in-depth examination of research methods, the conventions of documentation, and MLA and APA styles. Students select, evaluate, and integrate a variety of sources to support a thesis in a research paper. (Prereq. GE1410 - English I) 4 Credits

**GE2412 – College Mathematics:** This course covers algebra and trigonometric problem solving. Topics covered include operations with real numbers, linear and polynomial functions, radicals and radical expressions, factoring polynomials, conic sections, natural logs and exponents, trigonometric definitions and identities. (Prereq. C or higher in TS095 – Transitional Math OR Accuplacer Math Placement score of 57 or higher) 4 Credits

**GE2423 – Environmental Science:** This course explores environmental science as an interdisciplinary study from the natural sciences (biology, chemistry, and geology) and the social sciences (ecology, politics, ethics) to gain an understanding of how nature works and how interconnections occur. The use and abuse of the environment is also examined. Students will also explore the future of the environment and what effect they can have on it. (No prereq. required) 4 Credits

**GE2442 - Critical Thinking:** This course assists students in becoming more effective learners through the identification and development of skills, process, and techniques for improving comprehension. This course also teaches students to apply reasoning principles for critical analysis and evaluation of thought and discourse, and to use creative and critical techniques in problem solving and decision-making. (No prereq. required) 4 Credits

**GE2477 - Spanish I:** This is the first of two courses that introduce the student to the Spanish language. It will be taught as an interactive class, with the students participating in written and oral assignments. Along with learning conversational phrases and key words, the student will understand the differences between singular and plural, masculine and feminine words, regular and irregular verbs and how to conjugate verbs. In order to develop functional proficiency, the student will be provided opportunities for immediate usage of vocabulary and grammatical structures in culturally authentic communicative situations on a daily basis. (No prereq. required) 4 Credits

**GE2478 - Spanish II:** This is the second class in Spanish and will build on the knowledge gained from Spanish I. There will be increased challenges to the student to use Spanish spontaneously and accurately. There will be additional activities, such as realistic survival situations and group work to bring Spanish into daily use in business and in the home. (Prereq. GE2477 - Spanish I) 4 Credits

**GE3424 – Interpersonal Communications:** This course examines

planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation, to facilities design and layout. Students will benefit because good menu development is crucial to the success of any foodservice operation. For example: a planning tool, source of operational information and a merchandising method for reaching patrons. (No prereq. required) 4 Credits

**CU2450 - Food and Beverage Operations:** This class will provide an overview of the varied styles and outlets of food and beverage services that exist in the hospitality industry. The various skills necessary to effectively manage an operation are discussed, as well as the manager's influence on staff and guest satisfaction. Various orders of service options will be covered, as well as the role of beverage operations in a full service facility. Menu and wine list design/costing will be examined, as well as staff training and scheduling. Responsible alcohol service certification will be completed in this course. This course requires a “C” or higher to pass. (No prereq. required) 4 Credits

**CU2470 - Culinary Externship:** The course has been designed to acquaint the student with actual working conditions in an approved restaurant/hospitality establishment. This course is a supervised entry-level work experience in the restaurant/hospitality field requiring a minimum of 120 work hours. Individual conferences and class attendance is required. Students are responsible for securing an externship job and may seek assistance through the college. Students gain experience needed to enter their field upon graduation. (Prereq. CU3461 – Ala Carte Kitchen, CU3462 – Dining Room Operations) 4 Credits

**CU2640 – International and Classical Cuisine:** This course emphasizes both the influences and ingredients that create the unique character of selected International cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of Europe, Africa, the Mediterranean, and Latin America. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines. Through lectures, research, demonstrations, and hands on cooking, students are introduced to the history, menu terminology, cooking techniques, ingredients and presentation unique to “Classical French Cuisine.” Timing, organizations, mise en place, and plate presentations are stressed. (Prereq. CU1430 - Introduction to Baking, CU1620 - American Cuisine) 6 Credits

**CU2650 - Garde Manger:** This course provides students with skills and knowledge of the organization, equipment, and responsibilities of the “cold kitchen.” Students are introduced to and prepare cold hors d’oeuvres, sandwiches, salads, as well as basic charcuterie items while focusing on the total utilization of product. Reception foods and buffet arrangements are introduced. Students must pass a written and practical exam. (Prereq. CU2640 - International and Classical Cuisine or CU1425 – Decoration and Production Baking) 6 Credits

**CU3455 - Human Resources Management:** This course provides students with an overview of the fundamental principles and concepts of human resource management. Students discuss topics such as labor relations, recruitment of employees, compensations administration, equal employment opportunity, affirmative action, the Fair Labor Standards Act, and workplace safety. (No prereq. required) 4 Credits

**CU3461 - Ala Carte Kitchen:** This course introduces students to the A La Carte kitchen, emphasis is on “a la minute” method of food preparation, plus dining room service standards. Industry terminology, correct application of culinary skills, plate presentation, organization and timing in producing items off both a fixed-price menu and a la carte menu are stressed. The principles of dining room service are practiced and emphasized. The philosophy of food is further explored and examined in light of today's understanding of food, nutrition, and presentation. (No

prereq. required) \*\*This course requires a “C” or higher to pass. 4 Credits

**CU3462 – Dining Room Operations:** This course will allow students to explore the varied types of table service and operations available in the hospitality industry. Classical service deliveries as well as banquet and fast service options will be examined. A hands-on component in the college dining room will provide coordination with the kitchen operations, and provide students with experience serving guests in a real-time setting. (No prereq. required) \*\*\*This course requires a “C” or higher to pass 4 Credits

**CU3480 - Quality Service Management and Training:** This class examines the role of service in the food service industry and explores how to give quality customer service. Service systems and training programs in quality operations will be examined through case studies and hypothetical scenarios. The course covers employee training and development from both a strategic and operational perspective. The class culminates by examining Charlie Trotter's service standards in what is often the best-rated restaurant in the United States. (Prereq. CU2450 - Food and Beverage Operations, CU2408 – Management and Supervision) 4 Credits

**CU3481 – Foodservice Technology and Information:** This course is a survey course in foodservice information systems and technology (IS&T) designed to introduce students to the many diverse facets of IS&T in foodservice. Current systems and issues of major importance in the field of IS&T are explored as they relate to the foodservice industry. Emphasis will be placed on the managerial and business aspects of IS&T, rather than the technical perspectives. Core topics will include key foodservice systems (e.g., accounting and property management systems, point-of-sale, sales, and catering, etc.), guest service, and customer relationship management (CRM), knowledge management, and IS&T strategy. (Prereq. CU2408 – Management and Supervision) 4 Credits

**CU3490 – Leadership and Organizational Development:** Students examine leadership, organizational management and culture, focuses on the role of the managers as facilitators of change within the organizations. The course emphasizes the concepts of motivation, interpersonal relationships, group dynamics, leadership, and organization culture. Examination of leadership styles, development of strategic plans, and critical problem solving in the hospitality industry are covered in the course. (Prereq. GE1413 - Psychology) \*\*\*This course requires a “C” or higher to pass 4 Credits

**CU3823 - Catering and Event Management:** This course introduces students to the fundamentals of catering, special events and sales in the hospitality industry. The course focuses on understanding the catering's role within the hospitality industry and the various catering disciplines. Students also discuss topics such as contracts, checklists, legal considerations, staffing and training, food production, and sanitation. This course is project driven which requires significant creative and independent work. (Prereq. CU3480 - Quality Service Management and Training) 4 Credits

**CU4410 – Foodservice Financial Management:** In this course, the students develop a working knowledge of the current theories, issues and challenges involved with financial management. Students are introduced to the tools and skills that financial managers use in effective decision making. Topics include budgeting, cash management, cost concepts and behavior, investment analysis, borrowing funds, and financial forecasting. (Prereq. CU2440 Planning and Cost Control) \*\*\*This course requires a “C” or higher to pass. 4 Credits

**CU4412 - Exploring Wines and The Culinary Arts:** This course provides an introduction to the production of wine from vineyard to

## ***Culinary Management Course Descriptions***

### ***ADVERTISING COURSES***

**AD2430 - Fundamentals of Marketing and Advertising:** This course addresses the fundamental concepts and principles of marketing as it relates to advertising, its history, potential, and limitations. An overview of marketing will help students place their knowledge in a framework and understand how each component contributes to the strength and utility of a marketing plan. We will examine various definitions and methods of advertising communication, as well as advertising objectives, advertising copy, and Federal regulations. We will look at how marketing and advertising have changed over the years and been affected by world events and cultural assumptions. The course will also help the student recognize emerging trends and capitalize on them. This course requires a “C” or higher to pass. (No prereq. required) 4 Credits

### ***CULINARY ARTS COURSES***

**CU1210 - Concepts and Theories of Culinary Techniques:** The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients and cooking theories. Lectures teach organization skills in the kitchen and work coordination. The basics of stocks, soups, sauces, vegetable cookery, starch cookery, meat, and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying. (No prereq. required) 2 Credits

**CU1220- Purchasing and Product Identification:** The students will be instructed in purchasing procedures, food service operations, the theory of the flow of goods, purchasing trends and cycles, ethical and legal considerations of purchasing, and creating and comparing bidding specifications. In this course, the students will be provided with laboratory experiences to allow for hands-on training in the areas of inventory, proper receiving and issuing techniques, product quality, comparison testing, and decision making, as well as the evaluation of product purchasing based on cost and quality. (No prereq. required) 2 Credits

**CU1430 – Introduction to Baking:** Students are introduced to the fundamental concepts, skills, and techniques of baking. Special significance is placed on the study of ingredient functions, product identification, and weights and measures as applied to baking. Through lectures, demonstrations, production, tasting and testing, students learn yeast-raised dough mixing methods, pie dough, quick dough, cookie dough, and product finishing techniques. Students must pass a practical exam. (No prereq. required) \*\*\*This course requires a “C” or higher to pass. 4 Credits

**CU1432 – Introduction to Pastry:** This course is a combination of theory, lecture, demonstration and hands-on production to provide an introduction to pastry techniques for use in a commercial kitchen. Students learn a variety of dough, batters, fillings, and glazes with an emphasis on formulas. Instruction regarding the preparation of basic cakes and icings, roll-in dough, preparations of pastry cream and finishing techniques; plus selection and proper use and handling of various chocolates used in baking and decorating are introduced. Emphasis is also placed on dessert plating and presentation. Students must pass a practical exam. (No prereq. required) \*\*\*This course requires a “C” or higher to pass. 4 Credits

**CU1471 - Sanitation and Introduction to Hospitality:** This course is an introduction to the management perspective in the organization and structure of hotels, restaurants, and clubs.

Students will also be exposed to the importance of industry contacts and time management. The student will receive an overview of forces that shape the hospitality industry, tourism destinations, services affecting the industry, food service management in the international market, and a look at the future of food service. This course is also an introduction to food and the environmental sanitation and safety in a food production area. Attention is focused on food-borne illnesses and their origins, and on basic safety procedures followed in the food service industry. This course is approved by the Federal Food and Drug Administration (FDA) and is recognized by 95% of state and local jurisdictions that require training or certification. Emphasis will be given to food service in all areas of the facility, maintenance costs, flow, and production. (No prereq. required) 4 Credits

**CU1610- Fundamentals of Classical Techniques:** The fundamental concepts, skills, and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broths, glazes, and soups, thickening agents, the grand sauces and emulsion sauces. Lectures and demonstrations teach organization skills in the kitchen, work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat, and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising, and frying. Students must successfully pass a practical cooking examination covering a variety of cooking techniques. (No prereq. required) \*\*\*This course requires a “C” or higher to pass. 6 Credits

**CU1620 - American Cuisine:** The course reinforces the students' knowledge and skill learned in the preceding classes and helps build confidence in the techniques of basic cookery. The development of knife skills is accented. American Regional cuisine explores the use of indigenous ingredients in the preparation of traditional and contemporary American specialties. The concepts of mise en place, time-lines, plate presentation, and teamwork in a production setting are introduced and accentuated. Timing and organization skills are emphasized. (Prereq. CU1610 - Fundamentals of Classical Techniques & CU1471 - Sanitation and Introduction to Hospitality) 6 Credits

**CU2240 - Asian Cuisine:** This course emphasizes both the influences and ingredients that create the unique character of selected Asian cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of the cuisines of India, the four regions of China, Japan, Vietnam, Thailand, and Indonesia. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines. (No prereq. required) 2 Credits

**CU2250 – Contemporary Cuisine:** This course will celebrate the culinary styles, restaurants, restaurateurs and chefs who are in the current industry spotlight. Their style, substance, and quality will be discussed and examined. During the hands-on production aspect of the class, students will have the opportunity to be exposed to specialty produce and products. (Prereq. CU2640 – International and Classical Cuisine) 2 Credits

**CU2408 – Management and Supervision:** This course focuses on managing people from the hospitality supervisor's viewpoint. The emphasis is on techniques for increasing productivity and controlling labor costs, time management, and managing change. It also stresses effective communication and explains the responsibilities of a supervisor in the food service operation. How to motivate employees and resolve conflicts with staff, guests, and other departments is addressed. This course includes Pro-Management Course certification. (No prereq. required) 4 Credits

**CU2409 – Management By Menu:** This course prepares future food service managers by giving a clear picture of the important role menu