

CULINARY PROGRAMS

The Art of Cooking

Culinary Arts

Culinary Management

Hotel & Restaurant Management



THE INTERNATIONAL
CULINARY SCHOOLSM

at The Art Institute of Pittsburgh

The Art of Cooking

DIPLOMA PROGRAM

The Art of Cooking diploma program at The Art Institute of Pittsburgh is designed for students who are passionate about food and love to cook. This 12-month diploma program is offered for the student interested in acquiring a basic culinary skill set, understanding of proper classical cooking techniques, and learning the trends of today's culinary industry.

Graduates of The Art of Cooking diploma program will be prepared to seek entry-level positions in restaurants, hotels, and in the food service industry.

The mission of The Art of Cooking diploma program is to provide an environment for students to become learners who possess the skills, knowledge, creativity, and ethical values necessary in the rapidly changing, culturally diverse culinary professions. Overall, the intent of the program is to have experienced industry professionals impart their knowledge and technical acumen to the students. The approach to education relies heavily on participating in projects that are practical and technical in scope.



THE INTERNATIONAL
CULINARY SCHOOLSM
at The Art Institute of Pittsburgh

Diploma Program Requirements

Requirements for diploma
(39 quarter credits required);
12 months in length as a full-time student

Program Core Courses

- CUL102** Sanitation and Safety
- CUL103** Introduction to Culinary Skills
- CUL105** Concepts and Theories of Culinary Techniques
- CUL203** Introduction to Pastry Techniques and Artistry
- CUL205** Introduction to Baking Science and Theory
- CUL221** À la Carte Kitchen

Culinary Electives

complete one of the following sets

- CUL123** American Regional Cuisine
- CUL141** Latin American Cuisine

[OR]

- CUL215** Garde Manger
- CUL235** Purchasing and Product Identification

[OR]

- CUL218** World Cuisine
- CUL243** Classical European Cuisine
- CUL244** Asian Cuisine

Management Electives

- CUL122** Management by Menu
- CUL204** Planning and Cost Control

Typical Course Sequence for The Art of Cooking Diploma program

FIRST ACADEMIC YEAR

Quarter 1

- CUL102** Sanitation and Safety
- CUL103** Introduction to Culinary Skills
- CUL105** Concepts and Theories of Culinary Techniques

Quarter 2

- CUL203** Introduction to Pastry Techniques and Artistry
- CUL205** Introduction to Baking Science and Theory

Quarter 3

Culinary Elective Set

SECOND ACADEMIC YEAR

Quarter 4

- CUL221** À la Carte Kitchen Management Elective

Some courses are offered on a rotating basis. Students should consult their Academic Advisor and/or Department Chair when creating their course schedule to ensure they are following the recommended sequence.

THE ART OF COOKING FACULTY

Michael Zappone

Department Chair

Appointed a Member of Faculty in 2004
M.B.A., Management, American Intercontinental University; B.S., Business Education, Indiana University of Pennsylvania; Business Management Institute, Georgia State University.

Sally K. Frey

Appointed a Member of Faculty in 2003
Ph.D., Women's Literature - Goldsmith University of London; M.A., Cont Appr English Studies - Goldsmith University of London; B.S., Education - Pennsylvania State University; Pastry Certification - Le Cordon Bleu; Paris Wine Certification - Le Cordon Blue, Paris France.

Norman Hart

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B.S., Culinary Management – The Art Institute of Pittsburgh; A.O.S. Culinary Arts - The Culinary Institute of America; Certified Executive Chef (ACF); Certified Culinary Educator (ACF); Completed the New York State American Culinary Federation's Apprenticeship program.

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B.S., Hotel Administration - Cornell University, School of Hotel Administration.

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A.C.F. Certified Culinarian.

Scott Schmucker

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M.A., Adult and Community Education - Indiana University of Pennsylvania; B.S., Food Service Management - Indiana University of Pennsylvania.

Odette Smith-Ransome

Appointed a Member of Faculty in 2003
M.Ed., Education – Pennsylvania State University; B.S., Vocational Education - University of Pittsburgh; A.S., Culinary Arts - Community College of Allegheny County; Certified Culinary Educator - American Culinary Federation.

Faculty Biographies listed online at www.artinstitutes.edu/pittsburgh offer additional information including professional experience, awards, achievements, and certifications.

THE ART OF COOKING CORE COURSE DESCRIPTIONS

CUL102 Sanitation and Safety

This course is an introduction to food and environmental sanitation and safety in a food production area. Attention is focused on food borne illnesses and their origins and 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 and certification.

3 credits

CUL103 Introduction to Culinary Skills

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, broth, glazes, 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. *6 credits*

CUL105 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. *3 credits*

CUL122 Management by Menu

This course prepares future food service managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation to facilities design and layout. Students will benefit because the understanding of menus is crucial to the success of any foodservice operations, i.e., a planning tool, source of operational information, and a merchandising method for reaching patrons. *3 credits*

CUL123 American Regional Cuisine

The course reinforces the knowledge and skills learned in the preceding classes and helps students 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. Prerequisites: CUL102, CUL103, CUL105. *6 credits*

CUL141 Latin American Cuisine

This course emphasizes both the influences and ingredients that create the unique character of selected Latin cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of Mexico, South America, and the Caribbean Islands. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines. Prerequisites: CUL102, CUL103, CUL105. *3 credits*

CUL203 Introduction to Pastry Techniques and Artistry

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. Prerequisites: CUL102, CUL103, CUL105. *6 credits*

CUL204 Planning and Cost Control

This course helps the student understand the planning and control process in the food and beverage industry. Menu pricing, standardized recipes, food, beverage, and labor costs, menu analysis, and the fundamentals of purchasing, storing, issuing, and receiving are included. *3 credits*

CUL205 Introduction to Baking Sciences and Theory

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. 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. Prerequisites: CUL102, CUL103, CUL105. *3 credits*

CUL215 Garde Manger

This course develops an understanding of the organization, equipment, and responsibilities of the “cold kitchen”. Reception food, buffet arrangements, and plate arrangements are introduced. Students are introduced to and prepare pates, galantines, and terrines. Students must pass a practical exam. Prerequisites: CUL203, CUL205. *6 credits*

CUL218 World Cuisine

This course emphasizes both the influences and ingredients that create the unique character of selected world cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of the Middle East, Turkey, Greece, Africa, and India. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines. Please keep in mind that while the recipes used in this curriculum are close replications to the original dishes, they are not and in many cases cannot be exact duplications of the authentic dish. Prerequisites: CUL123, CUL141, CUL203, CUL205. *3 credits*

CUL221 À la Carte Kitchen

The students prepare modern and regional American cuisine in a public restaurant. 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 emphasized and philosophy of food is further explored and examined in light of today's understanding of food, nutrition, and presentation. Prerequisites: CUL215, CUL218, CUL243, CUL244. *6 credits*

CUL235 Purchasing and Product Identification

This course is a collaborative exploration of basic principles of purchasing food, equipment, and supplies. Primary focus is on product identification, supplier selection, and the ordering, receiving, storing, and issuing processes. *3 credits*

CUL243 Classical European Cuisine

This course emphasizes both the influences and ingredients that create the unique character of selected classical European cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of British Isles, Italy, France, Germany, Austria, Switzerland, and Scandinavia countries. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines. Please keep in mind that while the recipes used in this curriculum are close replications to the original dishes, they are not and in many cases cannot be exact duplications of the authentic dish. Prerequisites: CUL123, CUL203, CUL205. *3 credits*

CUL244 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 four regions of China, Japan, Korea, Vietnam, Thailand, and Indonesia. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines. Please keep in mind that while the recipes used in this curriculum are close replications to the original dishes, they are not and in many cases cannot be exact duplications of the authentic dish. Prerequisites: CUL123, CUL141, CUL203, CUL205. *3 credits*

Culinary Arts

ASSOCIATE OF SCIENCE DEGREE

The Culinary Arts degree program at The Art Institute of Pittsburgh is designed for students who are passionate about their careers, who love to cook and need a well-rounded education, and who understand the rigors and the rewards of this ever-growing industry.

The U.S. Bureau of Labor and Statistics projects continued growth in job openings for culinary graduates. Consumer expectations continue to rise causing the industry to demand a higher level of graduate skill than ever before.

At The Art Institute of Pittsburgh, students first learn the fundamentals, including knife and hand skills. They delve into specialty areas like baking and pastry, garde manger, international and American cuisines, and à la carte. They practice timing, teamwork, and presentation. Students become skilled in advanced food preparation techniques that allow them to transform basic ingredients into culinary art. Both the associate's and bachelor's degree programs were developed under the advisement of top chefs and restaurants from Pittsburgh and across the nation.

By graduation, associate's degree students are prepared to seek entry-level positions in the field including prep cook, line cook, and first cook.

The mission of the Culinary Arts associate's degree program is to provide an environment for students to become learners who possess the skills, knowledge, creativity, and ethical values necessary in the rapidly changing, culturally diverse culinary professions. Overall, the intent of the program is to have experienced industry professionals impart their knowledge and technical acumen to the students. The approach to education relies heavily on actually participating in projects that are practical and technical in scope. The goal is to have the students gain knowledge and skills necessary to understand and execute culinary processes efficiently and effectively in the kitchens of the culinary world.



THE INTERNATIONAL
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Associate's Degree Program Requirements

Requirements for Associate of Science degree (113 quarter credits required); 21 months in length as a full-time student

General Education

The following 8 courses will be taken in this program. One additional elective will be chosen from the general education elective lists in consultation with an advisor. Refer to the General Education section for requirements and the necessary distribution of elective choices.

BIO1010	Biology
BIO2010	Nutrition
COM1010	Speech
COM3010	Advanced Communications
ENG1010	Composition and Language
FS101	Freshman Studies
MTH1010	College Math
PSY1010	Introduction to Psychology

Program Core Courses

CPU101	Computer Literacy
CUL102	Sanitation and Safety
CUL103	Introduction to Culinary Skills
CUL105	Concepts and Theories of Culinary Techniques
CUL122	Management by Menu
CUL123	American Regional Cuisine
CUL141	Latin American Cuisine
CUL203	Introduction to Pastry Techniques and Artistry
CUL204	Planning and Cost Control
CUL205	Introduction to Baking Science and Theory
CUL210	Management, Supervision and Career Development
CUL215	Garde Manger
CUL218	World Cuisine
CUL221	Á la Carte Kitchen
CUL222	Food and Beverage Operations Management
CUL223	Culinary Internship
CUL235	Purchasing and Product Identification
CUL243	Classical European Cuisine
CUL244	Asian Cuisine
CUL301	Art Culinaire
CUL302	Portfolio

Transitional Studies *if applicable*

ENG095	Reading and Writing Skills
MTH099	Basic Mathematics
MTH100	Elementary Algebra

Typical Course Sequence for Culinary Arts Associate of Science degree program

FIRST ACADEMIC YEAR

Quarter 1	
CPU101	Computer Literacy
CUL102	Sanitation and Safety
CUL103	Introduction to Culinary Skills
CUL105	Concepts and Theories of Culinary Techniques
FS101	Freshman Studies

Quarter 2	
CUL123	American Regional Cuisine
CUL141	Latin American Cuisine
CUL204	Planning and Cost Control
ENG1010	Composition and Language

Quarter 3	
BIO1010	Biology
CUL203	Introduction to Pastry Techniques and Artistry
CUL205	Introduction to Baking Science and Theory
CUL235	Purchasing and Product Identification

SECOND ACADEMIC YEAR

Quarter 4	
CUL122	Management by Menu
CUL215	Garde Manger
CUL243	Classical European Cuisine
MTH1010	College Math I

Quarter 5	
BIO2010	Nutrition
COM1010	Speech
CUL210	Management, Supervision and Career Development
CUL218	World Cuisine
CUL244	Asian Cuisine

Quarter 6	
COM3010	Advanced Communications
CUL221	Á la Carte Kitchen
CUL222	Food and Beverage Operations Management
PSY1010	Introduction to Psychology

THIRD ACADEMIC YEAR

Quarter 7	
CUL223	Culinary Internship
CUL301	Art Culinaire
CUL302	Portfolio
General Education Elective 1000+ level	

Some courses are offered on a rotating basis. Students should consult their Academic Advisor and/or Department Chair when creating their course schedule to ensure they are following the recommended sequence.

CULINARY ARTS FACULTY

Michael Zappone

Department Chair

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M.B.A., Management, American Intercontinental University; B.S., Business Education, Indiana University of Pennsylvania; Business Management Institute, Georgia State University.

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CULINARY ARTS CORE COURSE DESCRIPTIONS

CPU101 Computer Literacy

This course will introduce the students to the facts, concepts, rules, and skills needed to attain a basic level of computer literacy. Students will be introduced to and work with platform operating systems as well as some integrated software applications. *3 credits*

CUL102 Sanitation and Safety

This course is an introduction to food and environmental sanitation and safety in a food production area. Attention is focused on food borne illnesses and their origins and 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 and certification. *3 credits*

CUL103 Introduction to Culinary Skills

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, broth, glazes, 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. *6 credits*

CUL105 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. *3 credits*

CUL122 Management by Menu

This course prepares future food service managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation to facilities design and layout. Students will benefit because the understanding of menus is crucial to the success of any foodservice operations, i.e., a planning tool, source of operational information, and a merchandising method for reaching patrons. *3 credits*

CUL123 American Regional Cuisine

The course reinforces the knowledge and skills learned in the preceding classes and helps students 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. Prerequisites: CUL102, CUL103, CUL105. *6 credits*

CUL141 Latin American Cuisine

This course emphasizes both the influences and ingredients that create the unique character of selected Latin cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of Mexico, South America, and the Caribbean Islands. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines. Prerequisites: CUL102, CUL103, CUL105. *3 credits*

CUL203 Introduction to Pastry Techniques and Artistry

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. Prerequisites: CUL102, CUL103, CUL105. *6 credits*

CUL204 Planning and Cost Control

This course helps the student understand the planning and control process in the food and beverage industry. Menu pricing, standardized recipes, food, beverage, and labor costs, menu analysis, and the fundamentals of purchasing, storing, issuing, and receiving are included. *3 credits*

CUL205 Introduction to Baking Science and Theory

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. Prerequisites: CUL102, CUL103, CUL105. *6 credits*

CUL210 Management, Supervision and Career Development

This course focuses on managing people from the hospitality supervisor's viewpoint. The emphasis is on techniques for increasing productivity, 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. Students develop techniques and strategies for marketing themselves in their chosen fields. Emphasis will be placed on students' assessing their more marketable skills, developing a network of contacts, generating interviews, writing cover letters and resumes, preparing for their employment interview, and developing a professional appearance, closing, and follow-up. *3 credits*

CUL215 Garde Manger

This course develops an understanding of the organization, equipment, and responsibilities of the "cold kitchen". Reception food, buffet arrangements, and plate arrangements are introduced. Students are introduced to and prepare pates, galantines, and terrines. Students must pass a practical exam. Prerequisites: CUL203, CUL205. *6 credits*

CUL218 World Cuisine

This course emphasizes both the influences and ingredients that create the unique character of selected world cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of the Middle East, Turkey, Greece, Africa, and India. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines. Please keep in mind that while the recipes used in this curriculum are close replications to the original dishes, they are not and in many cases cannot be exact duplications of the authentic dish. Prerequisites: CUL123, CUL141, CUL203, CUL205. *3 credits*

CUL221 A la Carte Kitchen

The students prepare modern and regional American cuisine in a public restaurant. 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 emphasized and philosophy of food is further explored and examined in light of today's understanding of food, nutrition, and presentation. Prerequisites: CUL215, CUL218, CUL243, CUL244. *6 credits*

CUL222 Food and Beverage Operations Management

Topics covered include the psychology of service, professional standards of performance for dining room personnel, the fundamental skills required for service ware handling, the service sequence, order taking, guest relations, and the liability and consumer dimensions of alcohol service. Highlights the specific management opportunities and challenges in managing a bar, lounge, or food service establishment serving alcoholic beverages. Significant product knowledge orientation, as well as cost control and purchasing, production and service issues are addressed. The students will produce a complete dining room and bar operation manual. *3 credits*

CUL223 Culinary Internship

Students work in commercial food service and hospitality establishments approved by The Institute. Students are responsible for securing an internship and may seek assistance through the Institute. Prerequisite: CUL221. *3 credits*

CUL235 Purchasing and Product Identification

This course is a collaborative exploration of basic principles of purchasing food, equipment, and supplies. Primary focus is on product identification, supplier selection, and the ordering, receiving, storing, and issuing processes. *3 credits*

CUL243 Classical European Cuisine

This course emphasizes both the influences and ingredients that create the unique character of selected Classical European Cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of British Isles, Italy, France, and Germany, Austria, Switzerland, and Scandinavia countries. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines. * Please keep in mind that while the recipes used in this curriculum are close replications to the original dishes, they are not and in many cases cannot be exact duplications of the authentic dish. Prerequisites: CUL203, CUL205, CUL123. *3 credits*

CUL244 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 four regions of China, Japan, Korea, Vietnam, Thailand, and Indonesia. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines. * Please keep in mind that while the recipes used in this curriculum are close replications to the original dishes, they are not and in many cases cannot be exact duplications of the authentic dish. Prerequisites: CUL203, CUL205, CUL123, CUL141. *3 credits*

CUL301 Art Culinaire

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. Prerequisites: CUL215, CUL218, CUL243, CUL244. *6 credits*

CUL302 Portfolio

Through competencies developed with previous related coursework, students will develop a complete plan for a minimum 100-seat restaurant. This project will include: sales projections, opening inventories, capital equipment, standardized recipes and costing for all standardized recipes, and menu and facilities design. The student will have the assistance of a Chef/Instructor to facilitate with the completion of the capstone restaurant project. Prerequisite: 90 credits successfully completed in the Culinary Arts program. *3 credits*

CULINARY MANAGEMENT

BACHELOR OF SCIENCE DEGREE

The Culinary Management program provides a well-rounded, management-based education which will offer students practical, hands-on culinary skills, as well as the management skills necessary to train and lead a team of employees. In the bachelor's degree program, students explore personnel management, cost control, and facility design to build a solid business background.

Bachelor's degree graduates will be prepared to seek entry-level positions such as restaurant or kitchen manager, and once enriched by additional professional experience, graduates may obtain more advanced positions such as sous-chef, chef, executive chef, or business owner.

*A Culinary Management completion program is also available online.**

The mission of the Culinary Management bachelor's degree program is to provide an environment for students to become learners who possess the skills, knowledge, creativity, and ethical values necessary in the rapidly changing, culturally diverse culinary professions. Overall, the intent of the program is to have experienced industry professionals impart their knowledge and technical acumen to the students. The approach to education relies heavily on participating in projects that are practical and technical in scope. The program goals include providing students with the knowledge and skills necessary to work efficiently and effectively in the kitchens of the culinary world, to be able to train and manage others in culinary processes, and to manage foodservice operations in an effective and profitable manner.



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*Please see Program Based Admissions Requirements regarding the online program.

Bachelor's Degree Program Requirements

Requirements for Bachelor of Science degree (180 quarter credits required); 36 months in length as a full-time student

General Education

The following 8 courses will be taken in this program. An additional 8 electives will be chosen from the general education elective lists in consultation with an advisor. Refer to the General Education section for requirements and the necessary distribution of elective choices.

BIO1010	Biology
BIO2010	Nutrition
COM1010	Speech
COM3010	Advanced Communications
ENG1010	Composition and Language
FS101	Freshman Studies <i>on-campus</i> [OR]
SS100	Strategies for Online Learning <i>online</i>
MTH1010	College Math
PSY1010	Introduction to Psychology

Program Core Courses

CPU101	Computer Literacy
CUL102	Sanitation and Safety
CUL103	Introduction to Culinary Skills
CUL105	Concepts and Theories of Culinary Techniques
CUL122	Management by Menu
CUL123	American Regional Cuisine
CUL141	Latin American Cuisine
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CUL222	Food and Beverage Operations Management
CUL223	Culinary Internship
CUL235	Purchasing and Product Identification
CUL243	Classical European Cuisine
CUL244	Asian Cuisine
CUL301	Art Culinaire
CUL312	Global Management and Operations in the Hospitality Industry

CUL313	Facilities and Design
CUL323	Hospitality Law
CUL325	Foodservice Technology Systems
CUL403	Foodservice Financial Management
CUL411	Event Management
CUL421	Leadership in the Foodservice Industry
CUL422	Portfolio
CUL423	Customer Service
FND153	Fundamentals of Marketing
FND154	Fundamentals of Accounting
FND252	Human Resource Management
HRM324	Wine and Spirits Management

Program Electives

HRM131	Introduction to Tourism Management
HRM223	Recreation Facilities Management
HRM306	Private Club Management
HRM307	Trends in the Hospitality Industry
HRM309	Resort Management
HRM331	Advanced Beverage Management, Oneology, and Viticulture
HRM333	International Traditions and Protocol
HRM411	Senior Living and Special Needs Facilities Management
HRM431	Casino Operations Management

Transitional Studies *if applicable*

ENG095	Reading and Writing Skills
MTH099	Basic Mathematics
MTH100	Elementary Algebra

Typical Course Sequence for Culinary Management Bachelor of Science degree program

FIRST ACADEMIC YEAR

Quarter 1	
CPU101	Computer Literacy
CUL102	Sanitation and Safety
CUL103	Introduction to Culinary Skills
CUL105	Concepts and Theories of Culinary Techniques
FS101	Freshman Studies <i>on-campus</i> [OR]
SS100	Strategies for Online Learning <i>online</i>

Quarter 2

CUL123	American Regional Cuisine
CUL141	Latin American Cuisine
CUL204	Planning and Cost Control
ENG1010	Composition and Language

Quarter 3

BIO1010	Biology
CUL203	Introduction to Pastry Techniques and Artistry
CUL205	Introduction to Baking Science and Theory
CUL235	Purchasing and Product Identification

SECOND ACADEMIC YEAR

Quarter 4	
CUL122	Management by Menu
CUL215	Garde Manger
CUL243	Classical European Cuisine
MTH1010	College Math I

Quarter 5

BIO2010	Nutrition
COM1010	Speech
CUL210	Management, Supervision and Career Development
CUL218	World Cuisine
CUL244	Asian Cuisine

Quarter 6

CUL221	À la Carte Kitchen
CUL222	Food and Beverage Operations Management
PSY1010	Introduction to Psychology General Education Elective 1000+ level

THIRD ACADEMIC YEAR

Quarter 7

CUL223 Culinary Internship

CUL301 Art Culinaire

General Education Elective 1000+ level

Quarter 8

CUL312 Global Management and
Operations in the Hospitality
Industry

CUL313 Facilities and Design

FND153 Fundamentals of Marketing

General Education Elective 1000+ level

Quarter 9

CUL323 Hospitality Law

CUL325 Foodservice Technology
Systems

FND154 Fundamentals of Accounting

General Education Elective 2000+ level

General Education Elective 2000+ level

FOURTH ACADEMIC YEAR

Quarter 10

CUL403 Foodservice Financial
Management

FND252 Human Resource
Management

HRM324 Wine and Spirits
Management

General Education Elective 3000+ level

Quarter 11

COM3010 Advanced Communications

CUL423 Customer Service
Program Elective

General Education Elective 3000+ level

Quarter 12

CUL411 Event Management

CUL421 Leadership in the
Foodservice Industry

CUL422 Portfolio

General Education Elective 3000+ level

Some courses are offered on a rotating basis. Students should consult their Academic Advisor and/or Department Chair when creating their course schedule to ensure they are following the recommended sequence.

CULINARY MANAGEMENT FACULTY

Michael Zappone

Department Chair

Appointed a Member of Faculty in 2004 M.B.A., Management, American Intercontinental University; B.S., Business Education, Indiana University of Pennsylvania; Business Management Institute, Georgia State University.

Nancy Berkoff

Appointed a Member of Faculty in 2008 Ed.D., Vocational Education – University of California; M.S., Food Technology and Nutrition Education - California State University, Long Beach; B.S., Food Science/Hotel and Restaurant Management - Rutgers University; Completed culinary apprenticeship, Germany.

Emadene Bradley Travers

Appointed a Member of Faculty in 2006 Ph.D., Human Ecology – University of Tennessee, Knoxville; JD, Law – Louisiana State University.

Elizabeth Dugan

Appointed a Member of Faculty in 2006 M.S. Hotel, Restaurant and Travel Administration - University of Massachusetts; B.S. Hotel, Restaurant and Travel Administration - University of Massachusetts; A.S. Hospitality Management - Holyoke Community College; A.A. Liberal Arts and Sciences - Holyoke Community College.

Sally K. Frey

Appointed a Member of Faculty in 2003 Ph.D., Women's Literature - Goldsmith University of London; M.A., Cont Appr English Studies - Goldsmith University of London; B.S., Education - Pennsylvania State University; Pastry Certification - Le Cordon Bleu; Paris Wine Certification - Le Cordon Blue, Paris France.

Norman Hart

Appointed a Member of Faculty in 2005 B.S., Culinary Management – The Art Institute of Pittsburgh; A.O.S. Culinary Arts - The Culinary Institute of America; Certified Executive Chef (ACF); Certified Culinary Educator (ACF); Completed the New York State American Culinary Federation's Apprenticeship program.

Roger Levine

Appointed a Member of Faculty in 2005 B.S., Hotel Administration - Cornell University, School of Hotel Administration.

Erin Kenyan Oeser

Appointed a Member of Faculty in 2005 M.B.A., Concentration in Human Resources Management - University of Phoenix Online; B.S., Hotel and Restaurant Management - Conrad N. Hilton College of Hotel and Restaurant Management at the University of Houston.

Jeremy Reed

Appointed a Member of Faculty in 2006 M.A., Organizational Management - University of Phoenix; B.S., Culinary Management - The Art Institute of Ft. Lauderdale; A.S., Culinary Arts - The Art Institute of Ft. Lauderdale.

Randolph Russell

Appointed a Member of Faculty in 2003 B.S., Culinary Management - The Art Institute of Pittsburgh; A.S., Culinary Arts - Westmoreland County Community College; Certified Executive Pastry Chef - American Culinary Federation.

David Russo

Appointed a Member of Faculty in 2004 A.C.F. Certified Culinarian.

Scott Schmucker

Appointed a Member of Faculty in 2005 M.A., Adult and Community Education - Indiana University of Pennsylvania; B.S., Food Service Management - Indiana University of Pennsylvania.

Odette Smith-Ransome

Appointed a Member of Faculty in 2003 M.Ed., Education – Pennsylvania State University; B.S., Vocational Education - University of Pittsburgh; A.S., Culinary Arts - Community College of Allegheny County; Certified Culinary Educator - American Culinary Federation.

Faculty Biographies listed online at www.artinstitutes.edu/pittsburgh offer additional information including professional experience, awards, achievements, and certifications.

CULINARY MANAGEMENT CORE COURSE DESCRIPTIONS

CPU101 Computer Literacy

This course will introduce the students to the facts, concepts, rules, and skills needed to attain a basic level of computer literacy. Students will be introduced to and work with platform operating systems as well as some integrated software applications. *3 credits*

CUL102 Sanitation and Safety

This course is an introduction to food and environmental sanitation and safety in a food production area. Attention is focused on food borne illnesses and their origins and 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 and certification. *3 credits*

CUL103 Introduction to Culinary Skills

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, broth, glazes, 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. *6 credits*

CUL105 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. *3 credits*

CUL122 Management by Menu

This course prepares future food service managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation to facilities design and layout. Students will benefit because the understanding of menus is crucial to the success of any foodservice operations, i.e., a planning tool, source of operational information, and a merchandising method for reaching patrons. *3 credits*

CUL123 American Regional Cuisine

The course reinforces the knowledge and skills learned in the preceding classes and helps students 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. Prerequisites: CUL102, CUL103, CUL105. *6 credits*

CUL141 Latin American Cuisine

This course emphasizes both the influences and ingredients that create the unique character of selected Latin cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of Mexico, South America, and the Caribbean Islands. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines. Prerequisites: CUL102, CUL103, CUL105. *3 credits*

CUL203 Introduction to Pastry Techniques and Artistry

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. Prerequisites: CUL102, CUL103, CUL105. *6 credits*

CUL204 Planning and Cost Control

This course helps the student understand the planning and control process in the food and beverage industry. Menu pricing, standardized recipes, food, beverage, and labor costs, menu analysis, and the fundamentals of purchasing, storing, issuing, and receiving are included. *3 credits*

CUL205 Introduction to Baking Science and Theory

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. 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. Prerequisites: CUL102, CUL103, CUL105. *3 credits*

CUL210 Management, Supervision and Career Development

This course focuses on managing people from the hospitality supervisor's viewpoint. The emphasis is on techniques for increasing productivity, 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. Students develop techniques and strategies for marketing themselves in their chosen fields. Emphasis will be placed on students' assessing their more marketable skills, developing a network of contacts, generating interviews, writing cover letters and resumes, preparing for their employment interview, and developing a professional appearance, closing, and follow-up. *3 credits*

CUL215 Garde Manger

This course develops an understanding of the organization, equipment, and responsibilities of the "cold kitchen". Reception food, buffet arrangements, and plate arrangements are introduced. Students are introduced to and prepare pates, galantines, and terrines. Students must pass a practical exam. Prerequisites: CUL203, CUL205. *6 credits*

CUL218 World Cuisine

This course emphasizes both the influences and ingredients that create the unique character of selected world cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of the Middle East, Turkey, Greece, Africa and India. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines. Please keep in mind that while the recipes used in this curriculum are close replications to the original dishes, they are not and in many cases cannot be exact duplications of the authentic dish. Prerequisites: CUL123, CUL141, CUL203, CUL205. *3 credits*

CUL221 À la Carte Kitchen

The students prepare modern and regional American cuisine in a public restaurant. 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 emphasized and philosophy of food is further explored and examined in light of today's understanding of food, nutrition, and presentation. Prerequisites: CUL215, CUL218, CUL243, CUL244. *6 credits*

CUL222 Food and Beverage Operations Management

Topics covered include the psychology of service, professional standards of performance for dining room personnel, the fundamental skills required for service ware handling, the service sequence, order taking, guest relations, and the liability and consumer dimensions of alcohol service. Highlights the specific management opportunities and challenges in managing a bar, lounge, or food service establishment serving alcoholic beverages. Significant product knowledge orientation, as well as cost control and purchasing, production and service issues are addressed. The students will produce a complete dining room and bar operation manual. *3 credits*

CUL223 Culinary Internship

Students work in commercial food service and hospitality establishments approved by The Institute. Students are responsible for securing an internship and may seek assistance through the Institute. Prerequisite: CUL221. *3 credits*

CUL235 Purchasing and Product Identification

This course is a collaborative exploration of basic principles of purchasing food, equipment, and supplies. Primary focus is on product identification, supplier selection, and the ordering, receiving, storing, and issuing processes. *3 credits*

CUL243 Classical European Cuisine

This course emphasizes both the influences and ingredients that create the unique character of selected Classical European Cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of British Isles, Italy, France, and Germany, Austria, Switzerland, and Scandinavia countries. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines. * Please keep in mind that while the recipes used in this curriculum are close replications to the original dishes, they are not and in many cases cannot be exact duplications of the authentic dish. Prerequisites: CUL203, CUL205, CUL123. *3 credits*

CUL244 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 four regions of China, Japan, Korea, Vietnam, Thailand, and Indonesia. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines. * Please keep in mind that while the recipes used in this curriculum are close replications to the original dishes, they are not and in many cases cannot be exact duplications of the authentic dish. Prerequisites: CUL203, CUL205, CUL123, CUL141. *3 credits*

CUL301 Art Culinaire

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. Prerequisites: CUL215, CUL218, CUL243, CUL244. *6 credits*

CUL312 Global Management and Operations in the Hospitality Industry

The hospitality industry continues to grow in a global community due to the development of communication, transportation, technology, and free markets. The globalization of the hospitality industry has created an increasing need for competent and qualified managers of international facilities. This course provides students with an introduction to the dimensions and nature of the industry at an international level. Students examine the social, cultural, economic, and political environments that allow and enable such operations to grow globally. Topics emphasized include cultural dimensions of management, international management strategies, international marketing, and international human resource management. *3 credits*

CUL313 Facilities and Design

This course introduces the design and layout of foodservice facilities. It covers preliminary planning, the roles and responsibilities of members of the project team, the design sequence, principles of design, space analysis, equipment layout, fabricated and manufactured equipment, and engineering and architecture for foodservice facilities. *3 credits*

CUL323 Hospitality Law

This course covers the legislation and statutes governing hospitality law. The course is designed to give the student an excellent overview of operations, particularly of law, combined with a historical perspective and present day application. The course 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. *3 credits*

CUL325 Foodservice Technology Systems

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 the foodservice industry. Current systems and issues of major importance in the field of IS&T will be considered 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, catering, etc.), guest service and customer relationship management (CRM), knowledge management, and IS&T strategy. *3 credits*

CUL403 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. Prerequisite: FND154. *3 credits*

CUL411 Event Management

This course introduces both the meeting planner and catering and banquet manager perspectives to the various market segments within the special event industry. It includes contracts, checklists, target markets, and closing the sale. *3 credits*

CUL421 Leadership in the Foodservice Industry

This course will apply leadership theories and principles to the foodservice industry. Emphasis will be placed on quality, communication, empowerment, goal setting, and change implementation as the foundations for decision-making. *3 credits*

CUL422 Portfolio

Through competencies developed with previous related coursework, students will develop a complete business plan for a minimum 100-seat restaurant. This project will include: market analysis and marketing strategy, operating budget, sales projections, opening inventories, capital equipment, standardized recipes and costing for all standardized recipes, and menu and facilities design. The student will have the assistance of a Chef/Instructor to facilitate with the completion of the capstone restaurant project. Prerequisite: 164 credits successfully completed in the Culinary Management program. *3 credits*

CUL423 Customer Service

This course is designed to blend foodservice applications with professionalism through a case study approach. Students will be given real hospitality cases/applications and asked to use problem solving techniques to more effectively prepare them for their career. *3 credits*

FND153 Fundamentals of Marketing

This course presents the current intricacies of marketing, including product production, selling and marketing concepts; marketing-mix factors; decision-making on product distribution; purchasing processes; market segmentation and competition; and environmental forces. *3 credits*

FND154 Fundamentals of Accounting

This course introduces the nature and purpose of accounting, presents the accounting cycle, and explains how to prepare accounting statements. *3 credits*

FND252 Human Resource Management

This course is designed to provide an overview and foundation for all facets of human resource management. Topics will include job design, labor relations, recruitment, selection and development of employees, compensation administration, employee appraisal, and government regulations involved with equal employment opportunity, affirmative action, accommodations, Fair Labor Standards Act, and workplace safety. The strategic aspect of human resource management will be explored in depth. *3 credits*

HRM131 Introduction to Tourism Management

This course will introduce the student to the fundamentals and nature of the tourism industry, its problems, economics, and opportunity trends. Technological changes, planning (including location, design, selection of material supplies, financing, essential forms), and procedures. *3 credits*

HRM223 Recreation Facilities Management

This course deals with the detailed skills and knowledge needed to administer programs, facilities, staff, and recreation departments. Specifically, the course addresses issues in fiscal management, marketing management, and management of daily operations. Topics include sources of revenue, budget process, liability, personnel practices, risk management, department organization, labor unions, pricing, public relations, marketing, theories of management and the planning, design, and operation of recreation facilities and adjoining areas. On-site visits supplement course principles. *3 credits*

HRM306 Private Club Management

This course is designed to give students the basic understanding of the organization and management of various types of private clubs including city, country, and other recreational and social clubs. It will provide students with the unique sensitivities required in managing and operating the increasingly lucrative club management market. *3 credits*

HRM307 Trends in the Hospitality Industry

This course will investigate the major trends in the hospitality and tourism industry while assisting the students with locating the tools to analyze and interpret those trends. Throughout the course, students will have the opportunity to identify trends, their timing, the effects they have on organizations/communities, the probability of their occurrence, and the final impact of the trends. *3 credits*

HRM309 Resort Management

This course will introduce you to the exciting, challenging, and demanding world of the resort industry. The scope of the industry will be discussed along with various industries concerning the successful marketing, management, and development of a resort. *3 credits*

HRM324 Wine and Spirits Management

This course provides an introduction to the production of wine from vineyard to 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 the 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. Participation in the wine and spirits tasting is not mandatory. Students must be 21 years of age or older to participate in the wine and spirits tasting portions of this course; for students who are either under 21 years of age or cannot consume alcohol, a parallel series of non-alcoholic substitute products will be provided to satisfy the palate-training component of these exercises. Prerequisite: CUL222. *3 credits*

HRM331 Advanced Beverage Management, Oneology and Viticulture

Extensive study of wine making and the science of wine making from the cultivation of the vines to the harvest of the grape and the subsequent chemical and biological components of wine during crushing/stemming, fermenting, aging, bottling, packaging, and shipping. Geographical, climatic and cultural impact of the types of wines produced is emphasized. Participation in the wine and spirits tasting is not mandatory. Students must be 21 years of age or older to participate in the wine and spirits tasting portions of this course; for students who are either under 21 years of age or cannot consume alcohol, a parallel series of non-alcoholic substitute products will be provided to satisfy the palate-training component of these exercises. Prerequisite: HRM324. *3 credits*

HRM333 International Traditions and Protocol

This course will provide the students with an understanding of the various traditions and protocols of the many religious and ethnic groups with which they will need to be able to graciously conduct business. *3 credits*

HRM411 Senior Living and Special Needs Facilities Management

In this course, students will learn the management skills necessary in the rapidly growing senior services industry. Students will study the socio-economic impact of the aging population and associated trends. Emphasis will be placed on the medical, nutritional, spiritual, technological, and legal needs of the generation. The role of HMOs and insurance carriers will also be explored. *3 credits*

HRM431 Casino Operations Management

This course is not intended to be a hands-on training manual for how to become a manager or dealer. This course overviews the casino industry and the management issues that are unique to gaming. *3 credits*

HOTEL & RESTAURANT MANAGEMENT

BACHELOR OF SCIENCE DEGREE

The goal of the Hotel & Restaurant Management program is to educate students in lodging management and the food systems unique to the hospitality and restaurant environment. In addition to 33 credits of basic culinary courses, students take 60 credits in business and hospitality courses, with an additional 6 credits of internship and 60 credits in general education. The intent of the Hotel & Restaurant Management program is to provide graduates with skills that blend culinary, business, and hospitality so that students are comfortable in both management and in the kitchen, and will be positioned to run their own businesses or manage larger private or public enterprises. Overseeing purchasing, dealing with customers, performing office administration, and making staffing decisions that cover such varied personnel as cooks, housekeepers, and concierges require hundreds of decisions each day. Managers need to have comprehensive training in the hospitality arena, and be given ample opportunities to develop quick and effective decision-making skills, strong human relations, and good business acumen.

Graduates are trained for entry-level management positions through courses that emphasize job skills needed in the field. The strength of this program lies in the blending of business and management courses with basic kitchen training, which gives students a keen understanding of the skills needed to run a successful hotel and food service enterprise. Students will also take several courses in computer applications as applied to both food service and hotel service. Entry-level employment includes positions such as banquet manager, dining room manager, front office manager, and meeting/event planner. Track 2 courses in the Hotel & Restaurant Management program are available online.

The mission of the Hotel & Restaurant Management Bachelor of Science degree program is to blend theoretical and hands-on learning in the areas of management, human resources, accounting, food and beverage operations, and lodging operations. Internships are an integral part of the curriculum as they provide an opportunity for application to real world situations ultimately culminating into a career portfolio and entry-level management positions in restaurant, catering, hotels, and other segments of the industry. Students also have the opportunity to focus on special topics related to the industry via their electives.



THE INTERNATIONAL
CULINARY SCHOOLSM

at The Art Institute of Pittsburgh

Bachelor's Degree Program Requirements

Requirements for Bachelor of Science degree (180 quarter credits required); 36 months in length as a full-time student

General Education

The following 8 courses will be taken in this program. An additional 8 electives will be chosen from the general education elective lists in consultation with an advisor. Refer to the General Education section for requirements and the necessary distribution of elective choices.

BIO1010	Biology
BIO2010	Nutrition
COM1010	Speech
COM3010	Advanced Communications
ECO1010	Economics
ENG1010	Composition and Language
FS101	Freshman Studies <i>on-campus</i> [OR]
SS100	Strategies for Online Learning <i>online</i>
MTH1010	College Math

Program Core Courses

CPU101	Computer Literacy
CUL102	Sanitation and Safety
CUL105	Concepts and Theories of Culinary Techniques
CUL122	Management By Menu
CUL204	Planning and Cost Control
CUL210	Management, Supervision and Career Development
CUL222	Food and Beverage Management
CUL235	Purchasing and Product Identification
CUL312	Global Management and Operations in the Hospitality Industry
CUL313	Facilities and Design
CUL323	Hospitality Law
CUL325	Foodservice Technology Systems
CUL403	Food Service Financial Management
CUL421	Leadership in the Foodservice Industry
CUL423	Customer Service
FND154	Fundamentals of Accounting
HRM131	Introduction to Tourism Management
HRM132	Hotel Operations and Management

HRM211	Hotel and Convention Management
HRM221	Hotel Front Office Management and Housekeeping
HRM223	Recreation Facilities Management
HRM224	Global Tourism and the Hotel Resort Industry
HRM314	Catering and Event Management
HRM324	Wine and Spirits Management
HRM331	Advanced Beverage Management, Oenology and Viticulture
HRM333	International Traditions and Protocol
HRM411	Senior Living and Special Needs Management
HRM421	Hospitality Internship
HRM422	Portfolio
HRM431	Casino Operations Management
HRM432	Etiquette for Today's Professional

Track 1 *campus*

CUL103	Introduction to Culinary Skills
CUL123	American Regional Cuisine
CUL141	Latin American Cuisine
CUL215	Garde Manger

Track 2 *online*

HRM231	Introduction to Foods, Cooking Production and Preparation Techniques
HRM232	Strategic Planning and Marketing
HRM311	History and Study of Cuisines
HRM313	Hospitality Industry Financing
HRM321	Elements of Food Display, Plating and Buffet
HRM322	Hospitality Information Systems
HRM323	Hospitality Franchising, Licensing and Distributorship

Program Electives

HRM232	Strategic Planning and Marketing
HRM306	Private Club Management and Operations
HRM307	Trends in the Hospitality Industry
HRM308	International Lodging Development and Management

HRM309	Resort Management
HRM313	Hospitality Industry Financing
HRM323	Hospitality Franchising, Licensing and Distributorship

Transitional Studies *if applicable*

ENG095	Reading and Writing Skills
MTH099	Basic Mathematics
MTH100	Elementary Algebra

Typical Course Sequence for Hotel & Restaurant Management Bachelor of Science degree program

Track 1 *must be completed on campus*

FIRST ACADEMIC YEAR

Quarter 1	
CUL102	Sanitation and Safety Management, Supervision and Career Development
CUL210	Food and Beverage Management
FS101	Freshman Studies
MTH1010	College Math

Quarter 2

CPU101	Computer Literacy
CUL103	Introduction to Culinary Skills
CUL105	Concepts and Theories of Culinary Techniques

Quarter 3

CUL123	American Regional Cuisine
CUL141	Latin American Cuisine
ENG1010	Composition and Language

SECOND ACADEMIC YEAR

Quarter 4	
COM1010	Speech
CUL215	Garde Manger
CUL235	Purchasing and Product Identification
Quarter 5	
BIO1010	Biology
CUL122	Management by Menu
CUL204	Planning and Cost Control
FND154	Fundamentals of Accounting
HRM131	Introduction to Tourism Management

Quarter 6
CUL403 Food Service Financial Management
ECO1010 Economics
HRM223 Recreation Facilities Management
HRM333 International Traditions and Protocol
 General Education Elective 1000+ level

THIRD ACADEMIC YEAR

Quarter 7
BIO2010 Nutrition
CUL313 Facilities and Design
HRM224 Global Tourism and the Hotel Resort Industry
HRM314 Catering and Event Management
 General Education Elective 1000+ level

Quarter 8
CUL325 Foodservice Technology Systems
HRM132 Hotel Operations and Management
HRM324 Wine and Spirits Management
 General Education Elective 1000+ level

Quarter 9
CUL312 Global Management and Operations in the Hospitality Industry
HRM211 Hotel and Convention Management
HRM331 Advanced Beverage Management, Oenology and Viticulture
 Program Elective
 General Education Elective 2000+ level

FOURTH ACADEMIC YEAR

Quarter 10
CUL323 Hospitality Law
CUL423 Customer Service
HRM221 Hotel Front Office Management and Housekeeping
 General Education Elective 2000+ level
 General Education Elective 3000+ level

Quarter 11
COM3010 Advanced Communications
HRM411 Senior Living and Special Needs Management
HRM421 Hospitality Internship
 Program Elective
 General Education Elective 3000+ level

Quarter 12
CUL421 Leadership in the Foodservice Industry
HRM422 Portfolio
HRM431 Casino Operations Management
HRM432 Etiquette for Today's Professional
 General Education Elective 3000+ level

Some courses are offered on a rotating basis. Students should consult their Academic Advisor and/or Department Chair when creating their course schedule to ensure they are following the recommended sequence.

Track 2 must be completed online

FIRST ACADEMIC YEAR

Quarter 1
CUL102 Sanitation and Safety
CUL210 Management, Supervision and Career Development
CUL222 Food and Beverage Management
SS100 Strategies for Online Learning
MTH1010 College Math

Quarter 2
CPU101 Computer Literacy
CUL122 Management by Menu
ENG1010 Composition and Language
FND154 Fundamentals of Accounting

Quarter 3
CUL204 Planning and Cost Control
CUL423 Customer Service
HRM131 Introduction to Tourism Management
HRM132 Hotel Operations and Management

SECOND ACADEMIC YEAR

Quarter 4
CUL313 Facilities and Design
CUL323 Hospitality Law
HRM211 Hotel and Convention Management
 General Education Elective 1000+ level

Quarter 5
BIO1010 Biology
CUL403 Food Service Financial Management
HRM221 Hotel Front Office Management and Housekeeping
HRM223 Recreation Facilities Management
HRM224 Global Tourism and the Hotel Resort Industry

Quarter 6
CUL325 Foodservice Technology Systems
HRM231 Introduction to Foods, Cooking Production and Preparation Techniques
HRM232 Strategic Planning and Marketing
 General Education Elective 1000+ level

THIRD ACADEMIC YEAR

Quarter 7
CUL235 Purchasing and Product Identification
HRM311 History and Study of Cuisines
HRM313 Hospitality Industry Financing
HRM314 Catering and Event Management
 General Education Elective 1000+ level

Quarter 8
COM1010 Speech
HRM321 Elements of Food Display, Plating, and Buffet
HRM322 Hospitality Information Systems
HRM323 Hospitality Franchising Licensing and Distributorship
HRM324 Wine and Spirits Management

Quarter 9
CUL312 Global Management and Operations in the Hospitality Industry
ECO1010 Economics
HRM331 Advanced Beverage Management, Oenology and Viticulture
HRM333 International Traditions and Protocol
 General Education Elective 2000+ level

FOURTH ACADEMIC YEAR

Quarter 10

BIO2010 Nutrition

HRM411 Senior Living and Special
Needs Management

Program Elective

General Education Elective 2000+ level

General Education Elective 3000+ level

Quarter 11

COM3010 Advanced Communications

HRM421 Hospitality Internship

Program Elective

General Education Elective 3000+ level

Quarter 12

CUL421 Leadership in the
Foodservice Industry

HRM422 Portfolio

HRM431 Casino Operations
Management

HRM432 Etiquette for Today's
Professional

General Education Elective 3000+ level

Some courses are offered on a rotating basis. Students should consult their Academic Advisor and/or Department Chair when creating their course schedule to ensure they are following the recommended sequence.

HOTEL & RESTAURANT MANAGEMENT FACULTY

Michael Zappone

Department Chair

Appointed a Member of Faculty in 2004
M.B.A., Management, American Intercontinental University; B.S., Business Education, Indiana University of Pennsylvania; Business Management Institute, Georgia State University.

Nancy Berkoff

Appointed a Member of Faculty in 2008
Ed.D., Vocational Education – University of California; M.S., Food Technology and Nutrition Education - California State University, Long Beach; B.S., Food Science/Hotel and Restaurant Management - Rutgers University; Completed culinary apprenticeship, Germany.

Emadene Bradley Travers

Appointed a Member of Faculty in 2006
Ph.D., Human Ecology – University of Tennessee, Knoxville; JD, Law – Louisiana State University.

Elizabeth Dugan

Appointed a Member of Faculty in 2006
M.S. Hotel, Restaurant and Travel Administration - University of Massachusetts; B.S. Hotel, Restaurant and Travel Administration - University of Massachusetts; A.S. Hospitality Management - Holyoke Community College; A.A. Liberal Arts and Sciences - Holyoke Community College.

Sally K. Frey

Appointed a Member of Faculty in 2003
Ph.D., Women's Literature - Goldsmith University of London; M.A., Cont Appr English Studies - Goldsmith University of London; B.S., Education - Pennsylvania State University; Pastry Certification - Le Cordon Bleu; Paris Wine Certification - Le Cordon Blue, Paris France.

Norman Hart

Appointed a Member of Faculty in 2005
B.S., Culinary Management – The Art Institute of Pittsburgh; A.O.S. Culinary Arts - The Culinary Institute of America; Certified Executive Chef (ACF); Certified Culinary Educator (ACF); Completed the New York State American Culinary Federation's Apprenticeship program.

Roger Levine

Appointed a Member of Faculty in 2005
B.S., Hotel Administration - Cornell University, School of Hotel Administration.

Corey McNair

Appointed a Member of Faculty in 2007
M.S., Hospitality & Tourism Administration - University of Wisconsin, Stout; B.A., English - Morehouse College.

Erin Kenyan Oeser

Appointed a Member of Faculty in 2005
M.B.A., Concentration in Human Resources Management - University of Phoenix Online; B.S., Hotel and Restaurant Management - Conrad N. Hilton College of Hotel and Restaurant Management at the University of Houston.

Jeremy Reed

Appointed a Member of Faculty in 2006
M.A., Organizational Management - University of Phoenix; B.S., Culinary Management - The Art Institute of Ft. Lauderdale; A.S., Culinary Arts - The Art Institute of Ft. Lauderdale.

Randolph Russell

Appointed a Member of Faculty in 2003
B.S., Culinary Management - The Art Institute of Pittsburgh; A.S., Culinary Arts - Westmoreland County Community College; Certified Executive Pastry Chef - American Culinary Federation.

David Russo

Appointed a Member of Faculty in 2004
A.C.F. Certified Culinarian.

Scott Schmucker

Appointed a Member of Faculty in 2005
M.A., Adult and Community Education - Indiana University of Pennsylvania; B.S., Food Service Management - Indiana University of Pennsylvania.

Odette Smith-Ransome

Appointed a Member of Faculty in 2003
M.Ed., Education – Pennsylvania State University; B.S., Vocational Education - University of Pittsburgh; A.S., Culinary Arts - Community College of Allegheny County; Certified Culinary Educator - American Culinary Federation.

Faculty Biographies listed online at www.artinstitutes.edu/pittsburgh offer additional information including professional experience, awards, achievements, and certifications.

HOTEL & RESTAURANT MANAGEMENT CORE COURSE DESCRIPTIONS

CPU101 Computer Literacy

This course will introduce the students to the facts, concepts, rules, and skills needed to attain a basic level of computer literacy. Students will be introduced to and work with platform operating systems as well as some integrated software applications. *3 credits*

CUL102 Sanitation and Safety

This course is an introduction to food and environmental sanitation and safety in a food production area. Attention is focused on food borne illnesses and their origins and 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 and certification. *3 credits*

CUL103 Introduction to Culinary Skills

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, broth, glazes, 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. *6 credits*

CUL105 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. *3 credits*

CUL122 Management by Menu

This course prepares future food service managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation to facilities design and layout. Students will benefit because the understanding of menus is crucial to the success of any foodservice operations, i.e., a planning tool, source of operational information, and a merchandising method for reaching patrons. *3 credits*

CUL123 American Regional Cuisine

The course reinforces the knowledge and skills learned in the preceding classes and helps students 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. Prerequisites: CUL102, CUL103, CUL105. *6 credits*

CUL141 Latin American Cuisine

This course emphasizes both the influences and ingredients that create the unique character of selected Latin cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of Mexico, South America, and the Caribbean Islands. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines. Prerequisites: CUL102, CUL103, CUL105. *3 credits*

CUL204 Planning and Cost Control

This course helps the student understand the planning and control process in the food and beverage industry. Menu pricing, standardized recipes, food, beverage, and labor costs, menu analysis, and the fundamentals of purchasing, storing, issuing, and receiving are included. *3 credits*

CUL210 Management, Supervision and Career Development

This course focuses on managing people from the hospitality supervisor's viewpoint. The emphasis is on techniques for increasing productivity, 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. Students develop techniques and strategies for marketing themselves in their chosen fields. Emphasis will be placed on student's assessing their more marketable skills, developing a network of contacts, generating interviews, writing cover letters and resumes, preparing for their employment interview, developing a professional appearance, closing, and follow-up. *3 credits*

CUL215 Garde Manger

This course develops an understanding of the organization, equipment, and responsibilities of the "cold kitchen". Reception food, buffet arrangements, and plate arrangements are introduced. Students are introduced to and prepare pates, galantines, and terrines. Students must pass a practical exam. Prerequisites: CUL203, CUL205. *6 credits*

CUL222 Food and Beverage Operations Management

Topics covered include the psychology of service, professional standards of performance for dining room personnel, the fundamental skills required for service ware handling, the service sequence, order taking, guest relations, and the liability and consumer dimensions of alcohol service. Highlights the specific management opportunities and challenges in managing a bar, lounge, or food service establishment serving alcoholic beverages. Significant product knowledge orientation, as well as cost control and purchasing, production and service issues are addressed. The students will produce a complete dining room and bar operation manual. *3 credits*

CUL235 Purchasing and Product Identification

This course is a collaborative exploration of basic principles of purchasing food, equipment, and supplies. Primary focus is on product identification, supplier selection, and the ordering, receiving, storing, and issuing processes. *3 credits*

CUL312 Global Management and Operations in the Hospitality Industry

The hospitality industry continues to grow in a global community due to the development of communication, transportation, technology, and free markets. The globalization of the hospitality industry has created an increasing need for competent and qualified managers of international facilities. This course provides students with an introduction to the dimensions and nature of the industry at an international level. Students examine the social, cultural, economic, and political environments that allow and enable such operations to grow globally. Topics emphasized include cultural dimensions of management, international management strategies, international marketing, and international human resource management. *3 credits*

CUL313 Facilities and Design

This course introduces the design and layout of foodservice facilities. It covers preliminary planning, the roles and responsibilities of members of the project team, the design sequence, principles of design, space analysis, equipment layout, fabricated and manufactured equipment, and engineering and architecture for foodservice facilities. *3 credits*

CUL323 Hospitality Law

This course covers the legislation and statutes governing hospitality law. The course is designed to give the student an excellent overview of operations, particularly of law, combined with a historical perspective and present day application. The course 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. *3 credits*

CUL325 Foodservice Technology Systems

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 the foodservice industry. Current systems and issues of major importance in the field of IS&T will be considered 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. *3 credits*

CUL403 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. Prerequisite: FND154. *3 credits*

CUL421 Leadership in the Foodservice Industry

This course will apply leadership theories and principles to the foodservice industry. Emphasis will be placed on quality, communication, empowerment, goal setting, and change implementation as the foundations for decision-making. *3 credits*

CUL423 Customer Service

This course is designed to blend foodservice applications with professionalism through a case study approach. Students will be given real hospitality cases/ applications and asked to use problem solving techniques to more effectively prepare them in their career. *3 credits*

FND154 Fundamentals of Accounting

This course introduces the nature and purpose of accounting, presents the accounting cycle, and explains how to prepare accounting statements. *3 credits*

HRM131 Introduction to Tourism Management

This course will introduce the student to the fundamentals and nature of the tourism industry, its problems, economics, and opportunity trends. Technological changes, planning (including location, design, selection of material supplies, financing, essential forms), and procedures. *3 credits*

HRM132 Hotel and Operations Management

This course is designed to assist students in developing the ability to analyze and understand the inter-reliant environment of major departments within a hotel/resort operation. Students develop competency-based skills through analyses, written reports, and on-site learning opportunities in major departments of a hotel/resort including general and administrative, rooms division, food and beverage, sales and marketing, and sports and activities. *3 credits*

HRM211 Hotel and Convention Management

Focuses on basic aspects and skills involved in planning and managing meetings and conventions. Emphasis will be on types of meetings and meeting markets. Course curriculum is based on 27 Meeting Management Functions as identified by the Convention Industry Council. Prerequisites: CUL210, HRM132. *3 credits*

HRM221 Hotel Front Office Management and Housekeeping

Professional hotel and resort rooms management and relevant operational procedures. Emphasis on issues related to management of front office and housekeeping operations. Prerequisites: CUL210, HRM132. *3 credits*

HRM223 Recreation Facilities Management

This course deals with the detailed skills and knowledge needed to administer programs, facilities, staff, and recreation departments. Specifically, the course addresses issues in fiscal management, marketing management, and management of daily operations. Topics include sources of revenue, budget process, liability, personnel practices, risk management, department organization, labor unions, pricing, public relations, marketing, theories of management and the planning, design, and operation of recreation facilities and adjoining areas. On-site visits supplement course principles. *3 credits*

HRM224 Global Tourism and the Hotel Resort Industry

This course examines the components of the tourism industry: transportation, accommodation, food and beverage, and attractions. Other topics include the history, political, social, and cultural impacts tourism has on a local, state, and global environment. A section of this course is devoted to marketing, motivation, and other forces that draw guests to the region. Prerequisite: HRM131. *3 credits*

HRM231 Introduction to Foods, Cooking Production and Preparation Techniques

This course will provide the student with an understanding of the field of Culinary Arts. Special emphasis is given to the study of the history of food and the organization of the traditional and modern kitchens. Students will gain an understanding of the basic stations of the kitchen, their general functions, and how they work in concert with each other. The fundamental concepts and techniques involved in basic cookery are covered in this course. Students will also gain an understanding of the terminology of common cooking methods, ingredients, and procedures. *3 credits*

HRM232 Strategic Planning and Marketing

This course is designed to examine the multidimensional functions of marketing common to the hospitality and tourism industry. It will build on student's prior knowledge of the industry and components from other courses. Emphasis is placed on strategic planning in the hospitality and tourism organizations. Prerequisites: HRM131, HRM132. *3 credits*

HRM306 Private Club Management and Operations

This course is designed to give students the basic understanding of the organization and management of various types of private clubs including city, country, and other recreational and social clubs. It will provide students with the unique sensitivities required in managing and operating the increasingly lucrative club management market. *3 credits*

HRM307 Trends in the Hospitality Industry

This course will investigate the major trends in the hospitality and tourism industry while assisting the students with locating the tools to analyze and interpret those trends. Throughout the course, students will have the opportunity to identify trends, their timing, the effects they have on organizations/communities, the probability of their occurrence, and the final impact of the trends. *3 credits*

HRM308 International Lodging Development and Management

The course provides students with an introduction to the dimensions and nature of international hospitality operations. It is designed to create a sensitivity to and awareness of the differences in managing different cultures as well as to present a worldview of hospitality management. Topics covered include the global community, cultural dimensions of management, international management strategy, international marketing, and international human resource management. *3 credits*

HRM309 Resort Management

This course will introduce you to the exciting, challenging and demanding, world of the resort industry. The scope of the industry will be discussed along with various industries concerning the successful marketing, management, and development of a resort. *3 credits*

HRM311 History and Study of Cuisines

This course explores the history and culture of regional American and International Cuisines, and the use of indigenous ingredients in the preparation of contemporary and classical specialties of these regions. The concepts of mise en place, timelines, plate presentation, and teamwork in a production setting are introduced and accentuated. Timing and organization skills are emphasized. *3 credits*

HRM313 Hospitality Industry Financing

This course examines financial management's role within the hospitality industry and how it maximizes the value of hospitality corporations. Prerequisite: FND154. *3 credits*

HRM314 Catering and Event Management

This course introduces both the meeting planner and the catering and banquet manager perspectives to the various market segments within the special event industry. It includes contracts, checklists, target markets and closing the sale. *3 credits*

HRM321 Elements of Food Display, Plating and Buffet

This course will develop the skills required to set up a buffet or display tables effectively for proper and efficient service. Emphasis will be in the areas of table layout, buffet set up, and tray and plate display. The utilization of props and other techniques to create a theme will be discussed, as well as proper buffet service practices. Prerequisite: HRM311. *3 credits*

HRM322 Hospitality Information Systems

Through the course, students learn how computer systems are used in the hospitality industry to generate information. Students learn what systems will do, what type of data they can retrieve, and how to analyze it. Prerequisite: CPU101. *3 credits*

HRM323 Hospitality Franchising, Licensing, and Distributorship

This course will examine franchising as a business form. During the semester, we will study franchising from the perspectives of both franchisor and franchisee covering all relevant issues including franchising agreements and related documents, financing, site selection, marketing, financial management, and operations. We will also examine the franchisee-franchisor relationship, contractual requirements, trademarks, territorial rights, compliance issues, legal considerations, and current issues in franchising. *3 credits*

HRM324 Wine and Spirits Management

This course provides an introduction to the production of wine from vineyard to 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 the 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. Participation in the wine and spirits tasting is not mandatory. Students must be 21 years of age or older to participate in the wine and spirits tasting portions of this course; for students who are either under 21 years of age or cannot consume alcohol, a parallel series of non-alcoholic substitute products will be provided to satisfy the palate-training component of these exercises. Prerequisite: CUL222. *3 credits*

HRM331 Advanced Beverage Management, Oenology, and Viticulture

Extensive study of wine making and the science of wine making from the cultivation of the vines to the harvest of the grape and the subsequent chemical and biological components of wine during crushing/stemming, fermenting, aging, bottling, packaging, and shipping. Geographical, climatic and cultural impact of the types of wines produced is emphasized. Participation in the wine and spirits tasting is not mandatory. Students must be 21 years of age or older to participate in the wine and spirits tasting portions of this course; for students who are either under 21 years of age or cannot consume alcohol, a parallel series of non-alcoholic substitute products will be provided to satisfy the palate-training component of these exercises. Prerequisite: HRM324. *3 credits*

HRM333 International Traditions and Protocol

This course will provide the students with an understanding of the various traditions and protocols of the many religious and ethnic groups with which they will need to be able to graciously conduct business. *3 credits*

HRM411 Senior Living and Special Needs Management

In this course, students will learn the management skills necessary in the rapidly growing senior services industry. Students will study the socio-economic impact of the aging population and associated trends. Emphasis will be placed on the medical, nutritional, spiritual, technological, and legal needs of the generation. The role of HMOs and insurance carriers will also be explored. *3 credits*

HRM421 Hospitality Internship

Students work in commercial food service, hospitality, or hotel establishments approved by The Institute. Students are responsible for securing an internship and may seek assistance through the Institute. Prerequisite: Students must be in their 10th, 11th, or 12th quarter of the program. *3 credits*

HRM422 Portfolio

Through competencies developed with previous related coursework, students will develop a complete business plan for a minimum 100 seat restaurant space which could be incorporated into a hotel "footprint". This project will include: market analysis and marketing strategy, operating budget, sales projections, opening inventories, capital equipment, standardized recipes and costing for all standardized recipes, and menu and facilities design. The student will have the assistance of a Chef/Instructor to facilitate with the completion of the capstone restaurant project. Prerequisite: Students must have successfully completed 164 credits in the Hotel and Restaurant Management program. *3 credits*

HRM431 Casino Operations Management

This course is not intended to be a hands-on training manual for how to become a manager or dealer. This course overviews the casino industry and the management issues that are unique to gaming. *3 credits*

HRM432 Etiquette for Today's Professional

This course is designed to teach students appropriate etiquette as necessary to success in the hospitality industry. The ability to confidently respond to most social and business situations will be addressed beginning with the introduction of oneself as well as introducing others. Table settings, written communications/stationery, gifts and cards, dating (who pays the bill, etc.), the consideration of time and setting priorities, aspects of business etiquette, business dress, and the history of good manners will be discussed, reflecting on early citations of accepted codes of conduct and moving forward to the increasing informality we experience today. *3 credits*