Course Descriptions for all DINING ROOM OPERATIONS courses
(in order by semester)

CULA 102 Food Safety and Sanitation (Cr2) (2:0)
Causes and reduction of food borne illness, the HACCP system, proper sanitation methods, integrated pest management and government regulations. Restricted to Culinary Arts, Restaurant Management and Dining Room Operation students only.

FOOD 110 Food Preparation I (Cr4) (2:6)
Basic food preparations, including station assignments, theory, personnel organization, service and storage; lecture, demonstration, and participation. Pre.- or coreq.- HOSP 101 and CULA 102. Offered fall semester only.

HOSP 101 Introduction to the Hospitality Industry (Cr3)(3:0)
Survey of the hospitality and tourism industry; the industry as a systems network; the major industry sectors; retail and wholesale travel agency, lodging and accommodations, food and beverage.

HOSP 105 Enhancing Guest Service (Cr3)(3:0)
This course is designed to provide the student with an understanding of the importance of guest service in a service economy and the critical necessity of service in hospitality management. Students will learn how to create value for guests by building guest loyalty. Specific skills will be enhanced including positive attitude projection, anticipation of and exceeding customer expectations and management tools that will help inspire others to offer excellent guest service.

FOOD 250 Dining Room Operations (Cr4) (2:4)
This course provides instruction in and practical application of the operation of a restaurant dining room. Students will examine various topics in relation to front of the house operations, management practices, technology, trends and communication techniques. Students will engage in learning theory and practice of service fundamentals through a lab experience. Prereq. - HOSP101 and 130.

HOSP 111 Food and Beverage Management (Cr3) (3:0)
This course is designed to provide students with an understanding of the hospitality food service industry, it's variety of operations/outlets and how to gain the skills to successfully manage these operations/outlets. Areas of study include an overview of food and beverage outlets, food service marketing, menu analysis, menu cost and pricing strategies. Analysis will be done on service standard operating procedures, types of service, food and beverage sourcing, and beverage management. Also available through Online Learning.

HOSP 130 Convention Services and Catering Management (Cr3) (2:2)
This course focuses on the foundation of convention services which includes reaching and servicing the group meetings and special event markets. The process of selling space, functions and events to groups will be covered. The course will also cover the management and marketing of catering on and off premises, including special event functions. The planning, financing, organizing, marketing and operations of catered events will be discussed. Students apply learning through the participation in 32 hours of on-campus catered events. Formerly FOOD 130.
**HOSP 201 Strategic Leadership in Hospitality (Cr3) (3:0)**
This course is designed to acquaint students with the leadership, management, supervision and quality issues facing today's hospitality industry. It covers the organization and management of hospitality operations.

**HOSP 215 Hospitality Sales and Marketing (Cr3) (3:0)**
The course is designed to provide students with an understanding of marketing and sales, as they relate to the major decisions hospitality marketers face in balancing objectives and resources against the needs and opportunities in the global marketplace. The course focuses on the hospitality markets and products through a creation of a marketing plan. The increased role of hospitality technology to improve hospitality sales will also be addressed. Prereq. - HOSP101 and 105.