Please visit our Student Consumer Information page to find the average time to completion for continuously enrolled students for each credential level offered. This data is available at the average credit load, full-time or at full load. Changing programs, beginning programs at the mid-term start date, taking remedial courses, taking time off from coursework, registering for fewer hours or unsuccessful attempts at course completion will increase the total length of the program and overall cost of education from what is disclosed. Transfer credits awarded toward your program will likely decrease the overall length and cost of education.

Course descriptions for elective and general education courses can be referenced in the catalog.
regional cuisine explores the use of indigenous ingredients. This course introduces students to the fundamentals of ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

CUL 132 LATEIN CUSINE 
This course explores the cuisines of Latin America. Emphasis is placed on the unique flavor profiles, preparations, and techniques of representative Latin cuisines.

CUL 201 conveying the importance of the fundamentals of ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

CUL 301 ASIAN CUISINE 
This course explores the cuisines of Asia. Students will develop a knowledge of ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

CUL 320 SUSTAINABLE & RESPONSIBLE BUSINESS PRACTICES 
This course explores the importance of sustainability and responsible business practices in the foodservice industry. Students will learn about the social, environmental, and economic impacts of foodservice operations.

CUL 330 GLOBAL MANAGEMENT & OPERATIONS 
This course explores the management of international hospitality and tourism organizations. The course will focus on the role of the manager in a global hospitality environment and the challenges involved with managing a hospitality business in a global context.

CUL 340 FOODSERVICE TECHNOLOGY & INFORMATION 
This course introduces students to the many diverse facets of the foodservice business. Emphasis is placed on the importance of information technology in the foodservice industry.

CUL 350 CULINARY PRACTICUM 
This course provides students with an opportunity to apply the knowledge and skills gained in previous courses in a working environment. Students will work in a foodservice operation and will be responsible for tasks under the supervision of a mentor.

CUL 360 SERNIO CURRICULUM PRACTICUM 
This course provides students with an opportunity to apply the knowledge and skills gained in previous courses in a working environment. Students will work in a foodservice operation and will be responsible for tasks under the supervision of a mentor.

CUL 370 WINE 
This course explores the world of wine, including the history, production, and service of wine. Students will learn about the role of wine in the foodservice industry and the importance of wine in enhancing the dining experience.

CUL 380 LEADERSHIP & ORGANIZATIONAL DEVELOPMENT 
This course focuses on the development of leadership skills and the application of organizational concepts in the foodservice industry. Students will learn about the importance of leadership in the foodservice industry and the role of leadership in successful foodservice operations.

CUL 390 MANAGEMENT & SUPERVISION 
This course focuses on the important role of supervision and management in the foodservice industry. Students will learn about the importance of supervision and management in the foodservice industry and the role of supervision and management in successful foodservice operations.

CUL 400 HOSPITALITY MARKETING 
This course explores the role of marketing in the foodservice industry and the strategies used to promote foodservice businesses. Students will learn about the importance of marketing in the foodservice industry and the role of marketing in successful foodservice operations.

CUL 410 SERVICE QUALITY MANAGEMENT 
This course explores the importance of service quality in the foodservice industry and the strategies used to improve service quality. Students will learn about the importance of service quality in the foodservice industry and the role of service quality in successful foodservice operations.

CUL 420 FOODSERVICE SUSTAINABILITY 
This course explores the importance of sustainability in the foodservice industry and the strategies used to promote sustainable practices. Students will learn about the importance of sustainability in the foodservice industry and the role of sustainability in successful foodservice operations.

CUL 430 FOODSERVICE LAW 
This course explores the importance of foodservice law in the foodservice industry and the strategies used to promote compliance with foodservice law. Students will learn about the importance of foodservice law in the foodservice industry and the role of foodservice law in successful foodservice operations.

CUL 440 SPORTS & EVENTS MANAGEMENT 
This course explores the importance of sports and events management in the foodservice industry and the strategies used to promote successful sports and events management. Students will learn about the importance of sports and events management in the foodservice industry and the role of sports and events management in successful foodservice operations.

CUL 450 SOCIAL MEDIA & ONLINE COMMUNICATIONS 
This course explores the importance of social media and online communications in the foodservice industry and the strategies used to promote successful social media and online communications. Students will learn about the importance of social media and online communications in the foodservice industry and the role of social media and online communications in successful foodservice operations.

CUL 460 PERSONALITY AND BUSINESS PROFESSIONALISM 
This course explores the importance of personality and business professionalism in the foodservice industry and the strategies used to promote successful personality and business professionalism. Students will learn about the importance of personality and business professionalism in the foodservice industry and the role of personality and business professionalism in successful foodservice operations.

CUL 470 ROBOTS IN THE CHEF'S KITCHEN 
This course explores the role of robots in the foodservice industry and the strategies used to promote the use of robots in the foodservice industry. Students will learn about the importance of robots in the foodservice industry and the role of robots in successful foodservice operations.

CUL 480 CULINARY ON DEMAND 
This course explores the role of on-demand culinary services in the foodservice industry and the strategies used to promote on-demand culinary services. Students will learn about the importance of on-demand culinary services in the foodservice industry and the role of on-demand culinary services in successful foodservice operations.