Restaurant & Catering Management

PROGRAM FOCUS

CUL102 Fundamentals of Classical Techniques
CUL104 Concepts and Theories of Culinary Techniques
CUL132 Management by Menu
CUL137 Sustainable Purchasing and Controlling Costs
CUL141 American Regional Cuisine
CUL152 Latin Cuisine

ENGL1301 English Composition
HECO1322 Nutrition

QUARTERS 1-2

CUL201 Garde Manger
CUL215 Management, Supervision and Career Development
CUL232 Food and Beverage Operations Management
CUL310 Human Resource Management
CUL350 Catering and Event Management

QUARTERS 3-4

CUL261 À la Carte Kitchen
CUL272 Capstone
CUL360 Quality Service Management and Training
CUL410 Foodservice Financial Management
Program Elective

QUARTER 5-6

ASSOCIATE OF APPLIED SCIENCE — 90 CREDITS

STUDENT CONSUMER INFORMATION:
https://www.artinstitutes.edu/san-antonio/student-consumer-information

This is a sample schedule only. Schedule subject to change without notice at the discretion of the school.

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07/2019

Program Elective
Cooking Elective
Humanities History Elective
MATH1310 College Mathematics

Cooking Elective
PSYC2301 General Psychology
SPCH1315 Public Speaking

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 total 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.
Restaurant & Catering Management (AAS)

**COURSE DESCRIPTIONS**

**CUL130** *FUNDAMENTALS OF CLASSICAL TECHNIQUES*
The fundamental concepts and skills involved in basic cookery are covered in the course. Emphasis is given to the techniques of sautéing, roasting, poaching, braising and frying.
Prerequisite: None
Credits: 3

**CUL152** *LATIN CUISINE*
The course explores the unique flavors and ingredients that are the foundation of Latin cuisine. Students prepare, taste, serve, and evaluate traditional regional dishes of Mexico, South America, and the Caribbean Islands. Emphasis will be placed on ingredients, flavor profiles, preparations, and techniques representative of those cuisines.
Prerequisite(s): CUL102, CUL104
Credits: 3

**CUL102** *FOOD & BEVERAGE OPERATIONS MANAGEMENT*
The course addresses front-of-the-house operations and is designed to provide students with an introduction from a managerial perspective of providing exceptional service to increasingly sophisticated and demanding guests. Survey of the world’s leading wine classified by type, as well as other distillate beverages. Topics covered include the management and training of personnel to be responsible, professional, alcohol servers, food servers, and on-the-job, income statement, job descriptions, sales, forecasting, and cost control. The students will produce a complete dining room simulation including: reservations, menu, and payment. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying.
Prerequisite(s): CUL102, CUL104
Credits: 4

**CUL104** *GARDE MANAGER*
This course provides students with skills and knowledge of the organization, equipment and responsibilities of the “cold kitchen.” Students are introduced to and prepare cold hors d’oeuvres, sandwiches, salads, as well as basic charcuterie items while focusing on the utilization of product. Reception foods and buffet arrangements are introduced. Students must pass a written and practical exam.
Prerequisite(s): CUL102, CUL104
Credits: 3

**CUL132** *MANAGEMENT, SUPERVISION & CAREER DEVELOPMENT*
This is a multifaceted course which focuses on the management people from the hospitality supervisor’s perspective. The emphasis is on developing a minimum of 90 hours of field experience or working a minimum 300 hours industry experience. The management 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 industry. Students develop techniques and strategies for marketing themselves in their chosen fields. Emphasis will be placed on students assessing their marketable skills, developing a network of contacts, generating interviews, writing a cover letter and resume, preparing for their employment interview, and establishing an interview follow-up.
Field experience requires supervised, verifiable experience in the culinary field with a minimum of 40 work hours in food production. Students are responsible for securing the field experience site and may seek assistance through The Institute. Field Experience is a semi-structured and supervised situational within which in students receive formal training and directed work experience in select entry-level positions consistent with career preference. Emphasis is on: job competence, performance, professionalism, and work relations.
Prerequisite: None
Credits: 3

**CUL141** *AMERICAN REGIONAL CUISINE*
The course recognizes the knowledge and skill learned in the preceding classes and helps students build confidence in the basic cookery. The development of knife skills is accentuated. American regional cuisines explores the use of indigenous ingredients in the preparation of traditional and contemporary American specialties.
The concepts of mise en place, time-line, plate presentation, and teamwork in production setting are introduced and accentuated. Timing and organization skills are emphasized.
Prerequisite(s): CUL102, CUL104
Credits: 4

**CUL160** *QUALITY SERVICE MANAGEMENT & TRAINING*
This class will examine the role of service in the foodservice industry and explore how to give quality customer service. Service systems and training programs in quality operations will be examined through the use of case studies and hypothetical scenarios. The course will cover employee training and development from both a strategic and operational perspective.
Prerequisite: None
Credits: 3

**CUL177** *FOOD & BEVERAGE*COURSE DESCRIPTIONS

Restaurant & Catering Management (AAS)

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