

HOTEL, RESTAURANT, CULINARY ARTS (HRC)

HRC 100 C Nutrition **3 Units**

Term hours: 54 lecture. This course is a study of the interactions between food and living organisms. This course includes the role of carbohydrates, fats, protein, vitamins, water and minerals in regards to nutritional status. Duplicate credit will not be granted for HRC 100 HC. (CSU/UC Credit Limitation, AA GE, CSU GE/C-ID: NUTR 110)

HRC 100HC Honors Nutrition **3 Units**

Term hours: 54 lecture. This honors-enhanced course focuses on the study of the interactions between food and living organisms. Course includes the role of carbohydrates, fats, protein, vitamins, water and minerals in regards to nutritional status. Duplicate credit will not be granted for HRC 100 C. (CSU)

HRC 101 C Intro to Hospitality Mgmt **3 Units**

Term hours: 54 lecture. Overview of structure, financial performances and career opportunities in the hospitality industry including food and beverage management, culinary arts, baking and pastry, lodging, restaurants, special events, managed services, attractions, tourism and related operations. Focus on orientation to customer service, cultural and economic trends and career opportunities. (CSU, C-ID:HOSP 100).

HRC 105 C Careers Dietetics and Food Sci **2 Units**

Term hours: 36 lecture. Exploration of the fields of Dietetics and Food Science, including trends, future projections and employment opportunities (CSU)

HRC 120 C Sanitation and Safety **2 Units**

Term hours: 36 lecture. Overview of sanitation and safety principles, HACCP and prepare students for the national Servsafe Manager Certification examination. Course content includes strategies to identify and prevent foodborne illness, the flow of food through food service operations and sanitation management. (CSU, C-ID:HOSP 110).

HRC 125 C Restaurant Management **3 Units**

Prerequisite(s): HRC 101 C and HRC 120 C with a grade of C or better.

Term hours: 36 lecture and 72 laboratory. Manage all aspects of restaurant operations through theoretical studies and hands on practice. Topics include functions of management, marketing, role of service, effective cost control, labor strategies and the leadership skills required to effectively manage restaurant operations. \$50.00 Materials fee - Payable at Registration. (CSU, C-ID:HOSP 130)

HRC 135 C Culinary Fundamentals I **3 Units**

Prerequisite(s): Completion of or concurrent enrollment in HRC 120 C.

Term hours: 36 lecture and 72 laboratory. Great cuisine rests on the mastery of seemingly simple preparations and techniques that determine the quality of the final product. This course will focus on the basic principles, skills, and techniques associated with culinary arts, involving various cooking methods including classic and modern techniques. Students will identify various kitchen to include; food products and equipment used within the commercial food operation. \$95.00 Material Fee - PAYABLE AT REGISTRATION. (CSU, C-ID:HOSP 160).

HRC 136 C Baking Fundamentals I **3 Units**

Prerequisite(s): Completion of or concurrent enrollment in HRC 120 C with a minimum grade of C or better.

Term hours: 36 lecture and 72 laboratory. Well-executed desserts rely on a mastery of fundamental techniques. This course will focus on the history of baking, terminology, ingredients, equipment, storage and sanitation in the bakeshop. Students will gain hands on experience in using various mixing, holding and baking methods to create an assortment of cookies, quick breads, cakes, pies, savory products, specialty diet products, and yeast breads. \$95.00 Material Fee - Payable at Registration. (CSU).

HRC 145 C The Art of Garde Manger **3 Units**

Prerequisite(s): HRC 120 C and HRC 135 C with minimum grade of C or better.

Term hours: 36 lecture and 72 laboratory. This course will focus on the discussion, application and production methods used in today's Garde Manger kitchen, as well as the importance of accurate knife cuts and presentation methods to make food aesthetically appealing. HRC 145 includes topics such as Knife Cuts, Cold Sauces, Emulsifications, Hot and Cold Hors d'oeuvres, Cured and Smoked Meat and Fish and Sausage-Making. \$120.00 Material fee - Payable at Registration. (CSU).

HRC 152 C Menu Planning and Purchasing **3 Units**

Prerequisite(s): Completion of or concurrent enrollment in HRC 101 C with a grade of C or better.

Term hours: 54 lecture. This course examines the principles of menu planning, hospitality procurement, purchasing, receiving and inventory techniques. Strategies for menu analysis, standardized recipes, menu layout and design relating to profitable hospitality operations will be explored. (CSU)

HRC 155 C Food Science **3 Units**

Prerequisite(s): HRC 120 C and HRC 135 C with a grade of C or better.

Term hours: 36 lecture and 72 laboratory. This course blends culinary arts and the science of food. This course studies raw materials and their behavior during formulation, processing, packing and storage and includes evaluation as consumer products. \$95.00 Material Fee - PAYABLE AT REGISTRATION. (UC/CSU)

HRC 160 C Hotel and Lodging Operations **3 Units**

Prerequisite(s): Completion of or enrollment in HRC 101 C with a grade of C or better.

Term hours: 54 lecture. Overview of hotel and lodging operating systems, business practices and careers, to include: front office, housekeeping, property maintenance, food and beverage, human resources management, information systems and sales and marketing. (CSU, C-ID: HOSP 140)

HRC 164 C Hospitality Law **3 Units**

Prerequisite(s): Completion of or concurrent enrollment in HRC 101 C with a grade of C or better.

Term hours: 54 lecture. This course covers the exploration of legal relationship and considerations when managing hospitality operations with emphasis on compliance best practices and prevention of liabilities. Topics include serving food safely, responsible alcohol service, selecting and managing employees, regulatory concerns, property management, hospitality operating structures, liability, contracts, safety and security, and crisis management. (CSU/C-ID: HOSP 150)

HRC 170 C Beverage Management **3 Units**

Term hours: 45 lecture and 27 laboratory. This course is designed for students who intend to pursue a career in food and beverage management. Topics include wine, beer, spirits, coffee and tea beverage trends, risk-liability management, purchasing, storage, loss prevention, responsible alcohol service, beverage pricing, food pairing and mixology. \$35 materials fee payable at registration. (CSU)

HRC 230 C Hospitality Leadership**3 Units****Prerequisite(s):** HRC 101 C with a grade of C or better.**Advisory:** HRC 160 C.

Term hours: 54 lecture. Exploration of hospitality management and leadership strategies. Case study analysis will focus on management and leadership principles, role of diversity, reputation management and ethical considerations in the hospitality industry. (CSU)

HRC 231 C Cost Control in Hospitality**3 Units****Prerequisite(s):** Completion of or concurrent enrollment in HRC 101 C with a grade of C or better.**Advisory:** HRC 152 C.

Term hours: 54 lecture. Examination of cost control and revenue management best practices. Students will identify, analyze, and solve problems in order to keep costs low and profit margins high in the hospitality industry. Areas covered in course include: management of revenue and expenses, cost of goods, profit relationships, forecasting, use of technology to enhance controls, financial analysis and labor control and theft avoidance. (CSU, C-ID:HOSP 120).

HRC 232 C Event Management**3 Units****Prerequisite(s):** Completion of HRC 101 with a grade of C or higher.

Term hours: 54 lecture. The course is a comprehensive study of the field of event management with emphasis on creating and executing events. Topics include: event venues, event organization and management, skills, abilities and tools utilized by event managers. (CSU)

HRC 235 C Culinary Fundamentals II**3 Units****Prerequisite(s):** HRC 120 C and HRC 135 C with a grade of C or better.

Term hours: 36 lecture and 72 laboratory. Great chefs rest on mastering the advance techniques utilized in today's commercial kitchens. The most crucial is flavor development, which students begin to learn at the start of their studies. This course will focus on the principles, skills, and techniques associated with advanced culinary arts, involving fabrication and identification of common proteins utilized in commercial operations. \$120.00 Materials Fee - PAYABLE AT REGISTRATION. (CSU)

HRC 236 C Baking Fundamentals II**3 Units****Prerequisite(s):** HRC 136 C with a grade of B or better and completion of or concurrent enrollment in HRC 120 C with a grade of C or better.

Term hours: 36 lecture and 72 laboratory. Creating classic cakes and tortes, artisan breads and frozen desserts calls for creativity and technical understanding. This course focuses on advanced pastries and bread production. Products include classical cakes and tortes, frozen desserts, artisan breads and Viennoiserie. Emphasis will be placed on commercial production of high quality products and professional presentation. \$95.00 Material fee - Payable at Registration. (CSU)

HRC 246 C Pastry Arts**3 Units****Prerequisite(s):** HRC 236 C with a grade of C or better.

Term hours: 36 lecture and 72 laboratory. Candy making, cake decorating, and dessert plating represent the ultimate fusion of art and craft. This course focuses on pastry arts to include macarons, petit fours, specialty cakes, chocolates, confections, frozen deserts, and restaurant style desserts. Emphasis will be placed on commercial production of high quality products and professional presentation. \$120.00 Material fee - Payable at Registration. (CSU)

HRC 255 C American Regional Cuisine**4.5 Units****Prerequisite(s):** HRC 120 C and HRC 235 C or HRC 236 C with a grade of C or better.

Term hours: 36 lecture and 144 laboratory. This culinary tour of America includes product identification, correct utilization and cooking methods. This course focuses on a regional perspective of American cuisine. Students will have the opportunity to produce regional specialties while researching the influence of culture on the development of American cuisine. \$95 materials fee payable at registration. (CSU)

HRC 265 C World Cuisine**4.5 Units****Prerequisite(s):** HRC 120 C, HRC 235 C or HRC 236 C with a grade of C or better.

Term hours: 36 lecture and 144 laboratory. An advanced skill level hands-on culinary production course where a tasting and evaluating approach is used to teach students how to cook cuisine from countries around the world. It emphasizes the ingredients, origins, cooking techniques, tools, equipment and characteristics of cuisine from a global perspective. \$95.00 Material fee - Payable at Registration (CSU)

HRC 290 C Hospitality Capstone**3 Units****Prerequisite(s):** HRC 101 C with a grade of C or better.

Term hours: 54 lecture. This course prepares students for careers and upward mobility in the hospitality industry. Students will develop industry expected employability skills to include professionalism, networking, business communication, resume, effective interviewing and use of social media will be covered. Students will synthesize related industry experience through the creation of personalized career portfolio and hospitality service learning project. (CSU)

HRC 295 C Internship**3 Units****Prerequisite(s):** Completion of or concurrent enrollment in HRC 101 C with a grade of C or better.

Term hours: 18 lecture. This course offers practical work experience in an approved hospitality and culinary related industry for students in the Hotel, Restaurant, Culinary Arts (HRC) program. This course is designed to provide related employment learning opportunities, career readiness and upward mobility. (CSU)

HRC 298 C Hospitality Seminar**0.5-12 Units****Prerequisite(s):** May be required.**Corequisite(s):** May be required.**Advisory:** May be required.

Term hours: 0-216 lecture and/or 0-1620 laboratory depending on units attempted. This course is for students who wish to increase their knowledge of the hotel, restaurant, and/or culinary arts industries. Various topics will be offered. Unit credit may range from 1/2 to 12 units in any given semester. Consult the class schedule to verify credit for a particular semester. Pass/No Pass or Letter Grade Option. Fees may be required-Payable at Registration. (CSU)