CULN 111 : Introduction to the Culinary Industry

Credits: 2

Class Hours: 2 lecture

Description: This course provides an overview of the culinary industry within the aspects of the entire hospitality industry. It provides students with an introduction to the historical, social, and cultural forces that have affected and shaped the industry of today. Students will identify job qualifications and opportunities, professional standards, communication skills, and attitudes essential for successful workers in the industry.

Semester Offered: Fall

Course Student Learning Outcomes (CSLOs):

- 1. Analyze job qualifications and opportunities, professional standards, communication skills, and attitudes essential for successful workers in the industry.
- 2. Simulate steps to seek, apply for, attain, and retain employment in culinary and hospitality industry careers based on personal preferences and industry standards.
- 3. Identify and explain the various kinds of commercial and industrial food operations, and service styles in the industry today.