

**Advisory Committee Spring 2021 Minutes**

**Culinary**

February 9, 2021 - Virtual – electronic vote

New Business .....Christina Feldman

*Christina Feldman held an electronic meeting to discuss a course change in the Culinary curriculum.*

In an effort to better align our instruction with the course titles, we would like to propose a change in courses. Shown below is the curriculum layout for 2020-2021 with proposed changes. The actual hours of the program will not change. The curriculum currently being used is effective, however will better align with this course deletion and addition.

**Proposed Action Item:**

In the form of a motion for 2021-2022:

Delete Introduction to Hospitality Industry - HAMG 1021 48 hours

ADD Principles of Food and Beverage Operations – HAMG 2001 48 hours

❖ **Review program curriculum/courses/degree plans**

# Culinary Arts/Hospitality, Certificate of Achievement

## Continuing Education

CIP 12.0503

Instructional Location - Career and Technical Center - Wichita Falls

Probable Completion Time - 9 months

## Requirements

<del>HAMG 1021</del>	<del>Introduction to Hospitality Industry</del>	48 Class Hours
<b>HAMG 2001</b>	<b>Principles of Food and Beverage Operations</b>	
<b><u>CHEF 1001</u></b>	Basic Food Preparation	80 Class Hours
<b><u>CHEF 1005</u></b>	Sanitation and Safety	32 Class Hours
<b><u>IFWA 1010</u></b>	Nutrition and Menu Planning	64 Class Hours
<b><u>HAMG 2037</u></b>	Hospitality Facilities Management	32 Class Hours
<b><u>CHEF 2001</u></b>	Intermediate Food Preparation	80 Class Hours

<b><u>HAMG 1024</u></b>	Hospitality Human Resource Management	48 Class Hours
<b><u>LEAD 1000</u></b>	Workforce Development with Critical Thinking	32 Class Hours
	<b>Total Credit Hours:</b>	<b>416</b>

~~HAMG 1021 Introduction to Hospitality Industry—An exploration of the elements and career opportunities within the multiple segments of the hospitality industry.~~

~~Identify the segments and career opportunities in the hospitality industry; describe the current issues facing the hospitality industry; and explain the impact of the history, growth and trends in the hospitality industry.~~

HAMG 2001 Principles of Food and Beverage Operations – An overview of food and beverage management in various hospitality environments. Emphasizes cost controls from procurement to marketing and sales.

Identify food and beverage operations and the methods for incorporating cost control techniques and identify areas of excessive costs. Create budgets and identify techniques that impact sales. Create and analyze a menu plan, pricing strategies, production, purchasing, and quality assurance.

CHEF 1001 Basic Food Preparation - A study of the fundamental principles of food preparation and cookery to include Brigade System, cooking techniques, material handling, heat transfer, sanitation, safety, nutrition, and professionalism.

Demonstrate skills in knife, tool and equipment handling, and operate equipment safely and correctly; demonstrate proficiency in dry and moist heat cooking methods; produce a variety of food products applying principles of food handling and preparation; implement professional standards in food production.

CHEF 1005 Sanitation and Safety - A study of personal cleanliness; sanitary practices in food preparation; causes, investigation, control of illness caused by food contamination (Hazard Analysis Critical Control Points); and work place safety standards.

Identify causes of and prevention procedures for food-borne illness, intoxication, and infection; discuss personal hygiene and safe food handling procedures; describe food storage and refrigeration techniques; explain sanitation of dishes, equipment, and kitchens including cleaning material, garbage, and refuse disposal; discuss Occupational Safety and Health Administration (OSHA) requirements and workplace safety program.

IFWA 1010 Nutrition and Menu Planning - Application of principles of nutrition in planning menus for the food service industry.

Trace the changes in nutritional requirements of the human body throughout the lifecycle; associate nutrients to their related food groups; identify foods in the food pyramid; recognize

substitutions in the food exchange program; and prepare a menu for a target group assuring nutritional needs are met.

---

HAMG 2037 Hospitality Facilities Management - Identification of hospitality building systems and facilities; to include sustainability and risk management.

Describe the role and function of the engineering and maintenance departments within the hospitality industry; assess the security procedures for guest protection, internal control, and building requirements; analyze the selection factors for contract maintenance services; and identify sustainability trends in the hospitality industry.

---

CHEF 2001 Intermediate Food Preparation - Continuation of previous food preparation course. To include the concept of pre-cooked food items, as well as scratch preparation. Covers full range of food preparation techniques.

Master the identification of spices, herbs, oils, and vinegars; discuss and prepare various proteins; discuss and prepare various fruits, vegetables, and starches; discuss and prepare sandwiches and salads.

---

HAMG 1024 Hospitality Human Resource Management - Principles and procedures of human resource management in the hospitality industry.

Describe the procedures involved in recruiting, interviewing, selecting, hiring, training, developing and terminating employees; and describe federal and state laws and regulations relating to human resources management.

---

LEAD 1000 Workforce Development with Critical Thinking – Development of leadership skills and critical thinking strategies that promote employment readiness, retention, advancement, and promotion.

Identify characteristics of employees who are qualified for employment, promotion and retention; explain critical thinking strategies within the context of strong leadership; apply business communication skills, utilize data and information to make decisions; and identify roles and strategies used in group processes and team building.

❖ **Approve program revisions**

The approval of this change can be made electronically. If you do not see the buttons to vote, PLEASE simply reply to the email and state I approve.

We will need a motion and a second and all approvals by Thursday February 10, 2021 at 6pm.

*The motion was made by Xochitl Pruitt and seconded by Crystal Ojeda on 2/10/21.*

*On 2/11/21 Melissa Plowman and Scott Plowman approved and on 2/12/21 Erik Scott, David Aldrete, and Xochitl Pruitt approved the motion.*

*The motion passed and the committee will approve the proposed change to the 2021-2022 academic year.*