



Hospitality

Dual Credits: two high school credits and three college courses

Baking for Cooks – TUE4T (College Course: CUL130)

The course will provide the fundamentals of baking techniques and methods that the cooking trade requires, involved with basic preparation of several doughs and creams for all types of baked goods used in menu desserts. The student will be aware of the theoretical and practical aspect of baking in the field of cooking.

Kitchen Operations – TVD4T (College Course: CUL150 & CUL182)

CUL150: This course will introduce students to the correct food handling procedures to avoid food borne illnesses. Emphasis will be on the importance of personal hygiene and adequate maintenance of food facilities and equipment. Basic principles of safety procedures will be studied according to today's requirement in the hospitality industry.

CUL182: This course provides information regarding the various concepts of food production procedures of commercial kitchens found in traditional and futuristic food service establishments. Emphasis will be on communication forms toward production goals and control of food management. This course will also present students with information regarding the internal relationships of the various food and beverage departments within the organization and how they contribute to the overall operational objectives of the food service industry.

Note:

- Tuition, materials and transportation fees will be covered through the Dual Credit program.
- All students are expected to attend an orientation session prior to taking part in any Dual Credit program.
- Students will be contacted by the SCWI Program Assistant, at least one week prior to the start of the program, to be provided with a date, time and location for each orientation session.
- Delivery: Spring 2024.
- Location: College Drive Campus.