

# HOSPITALITY CULINARY TOURISM INSTITUTE (HCTI)

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## **HCTI 101 - Sanitation and Food Safety (2)**

*Prerequisite: ENGL 70 OR Appropriate score on placement test [Accuplacer Next Gen minimum score: Reading 237 or (Reading 229 & Writing 237) or ESL Reading 102 or ESL 276 overall]*  
(formerly HOS 121)

Develops an understanding of basic principles of sanitation and safety in food, beverage, and hospitality operations including the HACCP system. The course focuses on procedures and protocol recommended for the prevention of foodborne illnesses. Successful passing of the National Restaurant Association ServSafe exam is required and earns certification as a ServSafe Food Protection Manager.

## **HCTI 102 - Culinary I (4)**

*Prerequisite or Co-requisite: [MATH 50 or Appropriate score on mathematics placement test (Accuplacer Next Gen QAS minimum score 237)] AND [HCTI 101 or HOS 121 or current ServSafe Food Manager Certification]*  
(formerly HOS 112)

Examines the basic concepts, skills, and attributes related to preparation of food: knife skills, product identification, and culinary terminology. Measures, prepares, and converts standardized recipes. Learns and applies classical cooking principles and techniques to food preparation. Topics include stock and sauce preparation; egg/breakfast cookery; product qualities; preparation of vegetables, fruit, and starches; and dietary guidelines and nutrition principles. Demonstrates proper food sanitation and safety practices. Learns and applies good sustainability practices for food service operations. Extra fees required.

## **HCTI 103 - Culinary II (4)**

*Prerequisites: (HCTI 101 or HOS 121) and (HCTI 102 or HOS 112)*  
(formerly HOS 113)

Emphasizes meat, poultry, and seafood fabrication and cookery. Introduces and discusses dietary guidelines and principles of nutrition including alternative diets. Teaches methods for making various types of soups. Expands on sauce, vegetable, legume, grain, and starch cookery with demonstrations of proper plating techniques. Reinforces knife skills; recipe conversions and measurements; cooking principles and terminology; sanitation and safe food handling; and sustainability practices. Extra fees required.

## **HCTI 104 - Baking I (4)**

*Prerequisite or Co-requisite: [MATH 50 or Appropriate score on mathematics placement test (Accuplacer Next Gen QAS minimum score 237)] AND [HCTI 101 or HOS 121 or current ServSafe Food Manager Certification]*  
(formerly HOS 114)

Provides students with the basic skills required for entry-level work in a bakery or pastry shop of a food service operation. These skills include working in a safe and sanitary manner; reading, scaling and accurately following a recipe; demonstrating proper use of terminology, tools, and equipment; preparing, baking, and evaluating cookies, cakes, breads, pastries, pies, and tarts. Beginning plating techniques, cake decorating, and dietary alternatives are explored. Extra fees required.

## **HCTI 105 - Baking II (4)**

*Prerequisites: (HCTI 101 or HOS 121) and (HCTI 104 or HOS 114)*  
(formerly HOS 214)

Builds upon learned basic skills and theories to develop proficiency in baking and pastry production. Students will further explore a range of classical and modern baking preparations for sponges, roulades, tortes, cakes, custards, fillings, sauces, toppings, and pastries while expanding on recipe modifications for alternative dietary requirements. Introduces principles of artistic techniques and decorating components to assembling, finishing, and presenting pastries including classic French pastries, decorative cookies, and entremets.

## **HCTI 120 - Purchasing & Cost Control (3)**

*Prerequisite or Co-requisite: (HCTI 101 or HOS 121) and (HCTI 102 or HOS 112)*  
(formerly HOS 123)

Examines food purchasing as a process and emphasizes the dynamics of managing the flow of food through the operation. Provides an introduction to inventory control procedures and examines factors that influence menu planning. Emphasizes establishing operating standards, monitoring actual results, and taking corrective action to account for variances. Examines variable and fixed costs, calculating components of prime costs, and provides understanding of various cost controls to optimize profitability. Introduces students to the budgeting process.

## **HCTI 150 - Introduction to Hospitality Management (3)**

*Prerequisite: ENGL 70 OR Appropriate score on placement test [Accuplacer Next Gen minimum score: Reading 237 or (Reading 229 & Writing 237) or ESL Reading 102 or ESL 276 overall] AND Prerequisite or Co-requisite: MATH 50 or Appropriate score on mathematics placement test (Accuplacer Next Gen QAS minimum score 237)*  
(formerly HOS 110)

Introduces students to the history of various careers in the hospitality industry. Develops an understanding of the hospitality industry by taking a management perspective in introducing students to the organization and structure of various sectors including: travel and tourism, meeting/convention and event planning, hotels, healthcare, restaurants, retail, contract food service, clubs, cruise ships, casino hotels, and more. Examines the forces and issues that are shaping the current and future hospitality industry. Topics include various aspects of hospitality operations and information on delivering excellent customer service. Students will earn certification from the American Hotel Lodging Educational Institute (AHLEI) as a Certified Guest Service Professional (CGSP®).

## **HCTI 155 - Event Management (3)**

*Prerequisite: ENGL 70 OR Appropriate score on placement test [Accuplacer Next Gen minimum score: Reading 237 or (Reading 229 & Writing 237) or ESL Reading 102 or ESL 276 overall]*  
(formerly HOS 161)

Discusses and demonstrates aspects of planning and implementing an event for success. Included is a project where students will be involved in a hands-on experience of planning an event while utilizing the skills learned in class.

**HCTI 160 - Hospitality Operations (3)**

*Prerequisites or Co-requisites: (HCTI 101 or HOS 121) and (HCTI 150 or HOS 110)*

(formerly HOS 163)

Learn the primary responsibilities of a hospitality manager and principles and practices involved in managing the day to day operations of a hospitality business. Topics include various aspects of hospitality operations such as classifying hotels and guests, hotel organization, front office operations, hospitality applications and systems, safety and security risks and controls, housekeeping operations, front office accounting, reading financial reports, maximizing sales, and facility maintenance.

**HCTI 170 - Introduction to the Tourism Industry (3)**

*Prerequisite or Co-requisite: HCTI 150 or HOS 110*

Provides a comprehensive introduction to the modern tourism industry from the business and economic perspectives. Both the supply side, in the form of travel suppliers and their distribution channels, and the consumer demand side of tourism are explored. The components, forces, and trends that have shaped the tourism industry will be examined, as will the impacts of tourism on places, societies, and cultures.

**HCTI 200 - Garde Manger (4)**

*Prerequisite or Co-requisite: HCTI 103 or HOS 113*

(formerly HOS 210)

Provides students with skills and knowledge in preparing food from the cold kitchen. Explores preparation of cold soups, canapés, hors d'oeuvres, forcemeat, charcuterie, garnishes, and food preservation techniques. Students will learn how to prepare display trays, platter, and buffets with emphasis on presentation design and workmanship. Develops techniques for preparation of sandwiches, salads, and dressings. Discusses categories and types of cheese, and carving techniques for decorative fruit and vegetables. Extra fees required.

**HCTI 205 - Artisan and Specialty Breads (4)**

*Prerequisite: HCTI 104*

Builds upon foundational skills of bread making from HCTI 104, and introduces students to technically advanced artisan breads; alternative flour breads; viennoiserie pastries such as croissants, brioche, breakfast danish; and specialty holiday breads of stollen and panettone. Students will explore in depth varying flours, optional grains, and natural yeast starters for use in quantity production, bread displays, breakfast buffets, and banquet presentations.

**HCTI 210 - Advanced Artistry Techniques (4)**

*Prerequisite: HCTI 105*

Prepares students for an entry level position as chocolatier, pastry cook, or pastry sous chef. Students will focus on the principles of chocolate artistry skills from tempering to enrobing and casting of couverture. Students will produce individual confections of frozen desserts, souffles, truffles, fudge, toffee, bark, brittle, and marshmallows. Utilizing skills learned during the course, students will craft showpieces made of chocolate and pastillage, as well as pulled, poured, and blown sugar. Students will build on foundational skills to produce, assemble, and decorate multi-tiered (wedding) cakes using various icings, fillings, marzipan, gumpaste, and fondant.

**HCTI 220 - Food and Beverage Operations (3)**

*Prerequisite or Co-requisite: (HCTI 120 or HOS 123) or (HCTI 160 or HOS 163) (formerly HOS 216)*

Provides an analysis of different types of food service operations, beginning with an overview of the food service segment of the hospitality industry. Detailed consideration is given to food and beverage operations, management principles and leadership styles, human resource functions, and employment laws. Examines all operational functions to include marketing, menu planning, production, service, beverage management and responsible alcohol service, sanitation and safety issues, facility design and equipment, and accounting.

**HCTI 225 - International and American Regional Cuisine (4)**

Cultural Competence

*Prerequisite: HCTI 200 or HOS 210; Co-requisite: HCTI 230*

(formerly HOS 240)

Provides advanced training in the preparation of International and American regional cuisines. Students will prepare recipes including meats, poultry, seafood, vegetables, and desserts, as well as explore cuisines from a cultural, geographical, religious, and historical perspective. Emphasis is placed on flavor profiles and cooking techniques associated with regions and their international influence. Introduction to wine varietals from around the world, distillation, and fermentation of beverages. Extra fees required.

**HCTI 230 - Restaurant Production and Service (4)**

*Prerequisite: HCTI 160 or HCTI 200 or HCTI 105 AND Co-requisite: HCTI 210 or HCTI 225*

(formerly HOS 250)

Provides the capstone student experience of applying learned knowledge and skills in an operational restaurant setting. Students rotate through the dining room and kitchen in this intensive course. Front-of-the-House students train and carry out dining room rules of service from set-up to closing. Back-of-the-House students learn brigade station responsibilities of à la carte preparation, cooking, and plating techniques. All students work together applying communication, problem solving, and time management skills to provide quality customer service to guests. Students develop a food service concept to include all key operational elements. Extra fees required.

**HCTI 255 - Applied Hospitality Management (3)**

*Prerequisite or Co-requisite: HCTI 160 or HOS 163*

(formerly HOS 261)

Provides leadership and management tools in the hospitality industry to enhance guest service and profitability by introducing students to topics such as managing organizational change, traditional management roles and styles versus leadership in the twenty-first century, quality management, continuous improvement, power and empowerment, communication skills, goal setting and coaching, high-performance teams, diversity, strategic career planning, and ethics.

**HCTI 260 - Hospitality Business Analysis (3)**

*Prerequisite or Co-requisite: HCTI 255 or HOS 261*

(formerly HOS 263)

Explores a new, multidisciplinary approach to business analysis that utilizes revenue management, blending together elements of marketing, operations, and finance management. Students will learn the various components of revenue management, and how to use them when performing business analyses and recommending business enhancements.

**HCTI 265 - HCTI Practicum (1)**

*Prerequisite or Co-requisite: (HCTI 103 or HOS 113) or (HCTI 255 or HOS 261)*  
(formerly HOS 265)

Provides students with supervised experience in a hospitality/culinary/tourism setting. Includes in-service training and practical experience, totaling a minimum of 240 hours in an approved hospitality operation, lodging, commercial or institutional food service/restaurant, meeting planning, or the related travel/tourism field. Focuses on the acquisition of employability, business, hospitality, and/or culinary technical and problem-solving skills that will give students the tools to become successfully employed in the hospitality, culinary, and tourism industry.