

Montgomery County Community College
CUL 102
Hospitality Fundamentals
3-3-0

COURSE DESCRIPTION:

This course provides the basics of food sanitation and safety including microorganisms found in food borne illness, proper sanitation procedures, temperature affects and proper food handling. This course also presents the professional careers in the hospitality & food service industries, and will be presented with a variety of career possibilities. Students will learn how to prepare a career outline, resume, personal portfolio, and prepare for a professional job interview. As part of the course, students must pass the ServSafe certification exam from the National Restaurant Association (NRA). Students are required to follow CAI professional dress policies to participate in class. This course is subject to a course fee. Refer to <http://mc3.edu/adm-fin-aid/paying/tuition/course-fees> for current rates.

REQUISITES:

Previous Course Requirements

None

Concurrent Course Requirements

None

LEARNING OUTCOMES Upon successful completion of this course, the student will be able to:	LEARNING ACTIVITIES	EVALUATION METHODS
1. Describe good personal hygiene habits within the hospitality industry.	Written assignments & Lecture	Written Exam
2. Describe proper food handling procedures including ordering, receiving, storing, cooking, cooling and service of food.	Written assignments & Lecture	Written Exam ServSafe Exam
3. List and define the steps in the Food Safety Management System (HACCP)	Written assignments & Lecture	Assignment

LEARNING OUTCOMES	LEARNING ACTIVITIES	EVALUATION METHODS
4. Utilize a professional resume, including cover letter, to develop a social media profile and interview for a position.	Written assignments & Lecture	Portfolio Assignment Role playing

At the conclusion of each semester/session, assessment of the learning outcomes will be completed by course faculty using the listed evaluation method(s). Aggregated results will be submitted to the Associate Vice President of Academic Affairs. The benchmark for each learning outcome is that *70% of students will meet or exceed outcome criteria.*

SEQUENCE OF TOPICS:

1. Lecture: Course & Syllabus Overview & Keeping Food Safe
2. Lecture: The Micro World, Allergens
3. Lecture: Foodborne Illness, Food Handling
4. Lecture: Flow of Food, Storage & Preparation
5. Lecture: Service, Food Safety Management Systems
6. Lecture: Cleaning & Sanitizing, Pest Management
7. Lecture: Food Safety Regulation, HACCP
8. Lecture: Certification Exam, Intro to Careers
9. Lecture: Careers in the Hospitality & Food Service Industries
10. Lecture: Cover Letter & Resumes
11. Lecture: Business, Social Media and Email Etiquette
12. Lecture: Proper Introductions, 30 Second Elevator Speech & Interviewing
13. Lecture: Final Exam, ServSafe exam & Final Project.

LEARNING MATERIALS:

National Restaurant Association Educational Foundation. *ServSafe Coursebook*. 6th ed. Chicago, IL, 2015, Pearson.

Other learning materials may be required and made available directly to the student and/or via the College's Libraries and/or course management system.

COURSE APPROVAL:

Prepared by: Christopher Allen Tanner, CEC, WCC, CHE, AAC	Date: 11/28/2012
VPAA/Provost or designee Compliance Verification: Victoria L. Bastecki-Perez, Ed.D.	Date: 1/14/2013
Revised by: Francine Marz, MBA, CEC Director of the Culinary Arts Institute	Date: 8/24/2015
VPAA/Provost or designee Compliance Verification: Victoria L. Bastecki-Perez, Ed.D.	Date: 12/22/2015

Revised by: Debbie Dalrymple
VPAA/Provost or designee Compliance Verification:
Victoria L. Bastecki-Perez, Ed.D.

Date: 6/27/2016

Date: 6/27/2016

Revised by: Joseph Jacques, CEPC CUL102 Instructor
VPAA/Provost or designee Compliance Verification:

Date: 2/21/2018

Date: 2/26/2018



This course is consistent with Montgomery County Community College's mission. It was developed, approved and will be delivered in full compliance with the policies and procedures established by the College.