

CONTINUING EDUCATION CURRICULUM

See proposal Impact (PI) reports to view list of courses and/or programs that may be impacted by the following proposed actions.

FOODS AND NUTRITION (FDNT) Pulled for further discussion

<p>*501 Intro To Hospitality Careers</p> <p>HOURS: 50</p> <p>This course introduces students to the hospitality industry, and its employment opportunities. Students will learn about the hospitality industry past and present, the various segments of the industry (i.e. restaurants, hotels, catering, personal chef businesses, etc.), and career opportunities. Topics include industry terminology, retrospective from grande cuisine to current cuisine and trends, major labor market segments, employability skills, and soft skills that apply to the work environment. (FT)</p>	<p>Offered At: Continuing Education</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Originating Campus: Continuing Education</p> <p>Effective: Fall 2020</p> <p>Pulled for further discussion</p>
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FOODS AND NUTRITION (FDNT) Pulled for further discussion

<p>*618 Nutrition Essentials</p> <p>ADVISORY: FDNT 501 Intro To Hospitality Careers</p> <p>HOURS: 54</p> <p>This course provides an introduction to the basic scientific principles of nutrition and their relationship to human health. Topics will include essential nutrients and how they influence bodily processes, scientific concepts, national nutrition standards, food sources, food safety and sanitation, cooking principles for maximum nutrient retention, and cultural dietary habits. In addition, students will also learn to analyze dietary intake, and its relationship to client and personal wellness. (FT)</p>	<p>Offered At: Continuing Education</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Originating Campus: Continuing Education</p> <p>Effective: Spring 2021</p> <p>Pulled for further discussion</p>
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FOODS AND NUTRITION (FDNT) Pulled for further discussion

<p>*619 Meal Planning Essentials</p> <p>ADVISORY: FDNT 501 Intro To Hospitality Careers</p> <p>HOURS: 108</p> <p>This course provides an introduction to nutritional meal and menu planning, recipe development, and food creation within a variety of production settings. Topics will include: menu structures and design, recipe selection, identification of sources, quality standards, nutritional ingredient availability, seasonality, menu planning costs, health coaching techniques, and identifying behavioral changes needed to improve long-term eating habits. Students will also learn how to modify and improvise recipes, as well as recipe and ingredient costing. (FT)</p>	<p>Offered At: Continuing Education</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Originating Campus: Continuing Education</p> <p>Effective: Spring 2021</p> <p>Pulled for further discussion</p>
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Curriculum Instructional Council
Actions Approved – March 26, 2020

FOODS AND NUTRITION (FDNT) *Pulled for further discussion*

***661 Baking & Pastry Fundamentals**

ADVISORY: FDNT 501 Intro to Hospitality Careers
HOURS: 112.5

This course provides an overview of beginning bakeshop skills and basic culinary skills in the baking industry from baking theory and techniques to hands-on production techniques used in working kitchens and bakeries. Students will prepare a variety of bakeshop products and will be taught to accurately read and measure recipes. Students will also be introduced to a variety of baking ingredients and will learn to interact effectively in a team-based environment. Basic math skills will be covered along with recipe equivalencies. (FT)

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FOODS AND NUTRITION (FDNT) *Pulled for further discussion*

***662 Baking and Artisanal Breads**

ADVISORY: FDNT 501 Intro to Hospitality Careers
HOURS: 112.5

This course provides an overview of how to produce yeasted and non-yeasted breads and doughs. Topics will include studying and create breads from around the world, analysis of their cultural origins, and beginning bakeshop skills. Students will also explore the basic culinary skills in the baking industry from baking theory and techniques to hands-on production techniques used in working kitchens and bakeries. Students will prepare a variety of bread products, learn to accurately read and measure recipes, and learn the how baking ingredients interact with each other. (FT)

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FOODS AND NUTRITION (FDNT) *Pulled for further discussion*

***663 Advanced Pastries and Cakes**

ADVISORY: FDNT 501 Intro to Hospitality Careers
HOURS: 112.5

Students will learn how to produce specialty occasion cakes and pastries utilizing techniques in cake and pastry production and design. Students will incorporate beginning bakeshop skills, baking and pastry making techniques and technologies in producing a variety of advanced pastries and cakes. Topics will include: frostings, various mixing methods, working with multiple cake decorating mediums, plate presentation, petit fours, and seasonality. Students will also be taught to accurately read and measure recipes. (FT)

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FOODS AND NUTRITION (FDNT) *Pulled for further discussion*

<p>*664 Chocolate & Sugar Confections</p> <p>ADVISORY: FDNT 501 Intro to Hospitality Careers HOURS: 112.5 Students will learn how to produce a variety of baked goods, confections and decorations using chocolate and sugar as the main ingredient. Topics will include: working with multiple tools that are used in chocolate and sugar production, chocolate and sugar decorations, chocolate and sugar confections, tempering methods, ingredient identification, and beginner chocolate and sugar displays. (FT)</p>	<p>Offered At: Continuing Education</p> <p>Action(s) Proposed: New Course <i>Approved</i></p> <p>Originating Campus: Continuing Education</p> <p>Effective: Spring 2021</p> <p><i>Pulled for further discussion</i></p>
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PROGRAM CHANGES

* Foods and Nutrition

New Program- Pulled for further discussion

Foods and Nutrition– Continuing Education: Spring 2021

Certificate of Completion Baking and Pastry I

* Foods and Nutrition

New Program- Pulled for further discussion

Foods and Nutrition– Continuing Education: Spring 2021

Certificate of Completion Baking and Pastry Arts II

* Foods and Nutrition

New Program- Pulled for further discussion

Foods and Nutrition– Continuing Education: Spring 2021

Certificate of Completion Culinary Nutrition

* Foods and Nutrition

New Program- Pulled for further discussion

Foods and Nutrition– Continuing Education: Fall 2020

Certificate of Completion Introduction to Hospitality Industry