
FOOD SERVICE SYSTEMS

FSS 1063C, Food Specialties: Baking Food Specialties: Baking

7 hrs., 3 crs.,

\$67.00 lab fee. (Offered fall and spring). Prerequisite: Math placement test or minimum grade of "C" in MAT0012 or MAT0055 or MAT0056. Prerequisite or corequisite: FOS2201. Fundamentals of baking which involve preparation of yeast rolls, breads, pies, cakes, cookies, tarts, doughnuts, holiday specialties, and tortes. Proper use and care for equipment, sanitation and hygienic work habits, and conformation with health laws.

FSS 1105, Food Purchasing Food Purchasing

3 hrs., 3 crs.,

Principles of menu planning for various types of facilities and service as well as menu layout, selection and development, and pricing structures. Principles and practices concerned with the purchase and receipt of food, supplies, and equipment for various food service operations.

FSS 1202C, Basic Food Preparation Basic Food Preparation

8 hrs., 4 crs.,

\$195.00 lab fee. (Offered fall and spring). Prerequisite or Corequisite: FOS2201. Familiarization with tools, equipment, and organization of classical kitchen. Study of basic food recipes, ingredients, cooking theories, terminology, technology, formulas, and procedures. Student learns basic meat fabrication through lecture and hands-on experience/demonstration.

FSS 1248L, Food Specialties: Garde Manger I Food Specialties: Garde Manger I

4 hrs., 3 crs.,

\$193.00 lab fee. (Offered spring). Prerequisites: FSS1063C, FSS1202C, FOS2201, FSS2380, FSS2381, test into ENC1101. Stresses basic garde manger principles as well as a thorough understanding of the functions and duties of the department as it relates and integrates into other kitchen operations. Specific focus on specialty work, including ice carving, buffet decorations, artistic centerpieces, and understanding of equipment and area planning.

FSS 1942, Culinary and Hospitality Externship Culinary and Hospitality Externship

1 hr., 1 cr.,

(Offered fall and spring). Prerequisites: FSS1063C, FSS1202C, FOS2201, FSS2380, FSS2381, HFT1000. Coordinated work-study reinforcing the educational and professional growth of the student through parallel involvement in classroom studies and field experience.

FSS 2065L, Food Specialties: Pastry Specialization Food Specialties: Pastry Specialization

4 hrs., 3 crs.,

\$129.00 lab fee. (Offered fall). Prerequisites: Math placement test or minimum grade of "C" in MAT0012 or MAT0055 or MAT0056 and, FOS2201, FSS1063C. Students will work in a controlled environment and specialize in advanced procedures of pastry baking and dessert preparation and presentation. Emphasis is placed on decorative work and display pieces. An understanding of pastry decoration, sugar cooking, Pastillage, chocolate, and bread decoration is provided.

FSS 2224L, Advanced Food Preparation Advanced Food Preparation

8 hrs., 3 crs.,

\$200.00 lab fee. (Offered spring). Prerequisites: FSS1202C, FSS1063C, FOS2201, FSS2240L, FSS2380, FSS2381, HFT2264C. Corequisite: HFT2840C. Meal and service planning, including preparation of a complete menu for a service dining room to include appetizers, soup, salad, entree, vegetables, dessert, and cheese and fruit. Production coordinated with dining room staff. Students will rotate and work the classical brigade stations in the kitchen.

FSS 2240L, Food Specialties: World Cuisines Food Specialties: World Cuisines

7 hrs., 3 crs.,

\$187.00 lab fee. (Offered fall). Prerequisites: FSS1202C, FSS1063C, FOS2201. Corequisite: HFT2264C. Study and preparation of popular international cuisines. History studied along with actual preparation of many international recipes. Includes buffet and banquet kitchen procedures.

FSS 2380, Culinary Management Practicum I - Restaurant Management Culinary Management Practicum I - Restaurant Management**6 hrs., 3 crs.,**

(Offered fall and spring). Prerequisites: FSS1202C, FOS2201, FSS1063C. Corequisite: FSS2381. Through extensive hands-on experience, students will acquire the skills necessary to plan and prepare various meals utilizing cost control methods.

FSS 2381, Culinary Management Practicum II - Kitchen Management Culinary Management Practicum II - Kitchen Management**7.5 hrs., 3 crs.,**

\$161.00 lab fee. (Offered fall and spring). Prerequisites: FSS1202C, FOS2201, FSS1063C. Corequisite: FSS2380. Through extensive hands-on experience, students will acquire the skills necessary to plan and prepare various meals utilizing cost control methods.

FSS 2949, COOP/Work Experience/Restaurant_Hospitality COOP/Work Experience/Restaurant_Hospitality**1 hr., 1 cr.,**

1-3 crs. Cooperative Education courses may be taken toward completion of most of the Associate in Arts and Associate in Science degree programs. A maximum of six credit hours may be used in meeting the A.A. degree requirements. Prerequisite: Minimum of 2.0 GPA, meet with the co-op coordinator, and availability of co-op work experience slot. Supervised, practical work experience that seeks to combine theories and apply practical skills to projects in the student's major field of study. Requirements include online weekly, mid-term, and end-of-term reflection assignments.
