Course ID	Course Name	Course Outcome
HRM 51	Introduction to Hospitality	Identify a recognized hospitality leader and accurately describing type of leadership style adopted by this leader and the characteristics that made them successful. Locate a current hospitality job, write a report on the prospective employer, write a cover letter and resume.
HRM 52	Food Safety and Sanitation	Determine the presence of foodborne-illness outbreak. Identify foodborne pathogen, their sources, and resulting illnesses, and symptoms.
HRM 53	Dining Room Service Management	Differentiate between the various styles of service including: American (Pre-plated), English (Family), Russian (Platter), French (Gueridon). Identify food safety and sanitation practices within a food service establishment.
HRM 54	Basic Cooking Techniques	Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a receipe in an organized and efficient manner. Recipe knowledge, accuracy and execution: Follow recipe procedures to produce food at the appropriate temperature, consistency, texture, flavor, and in a timely manner.
HRM 56	Management of Hospitality Personnel and Operations	Conduct an employee: interview, performance evaluation, and apply effective discipline techniques. Identify leadership styles and recognize successful motivational techniques.
HRM 57	Restaurant Cost Control	Analyze the operational and cost control performance of a restaurant. Conduct break-even analysis on a food & beverage facility and conduct cost volume analysis to determine the number of customers required to attain desired profits.
HRM 61	Menu Planning	Analyze the popularity and profitability of a menu. Calculate the recipe cost of an entire menu.
HRM 62	Catering	Develop a business plan for a catering business and understand the enormity of planning for and opening a small business. Students will be able to meet with prospective clients and plan all elements of a special event.
HRM 64	Hospitality Financial Accounting I	Develop a Balance Sheet for a hospitality operation. Develop an Income Statement (P&L) for a hospitality operation.

HRM 66	**Hospitality Law**	Analyze a hospitality civil case and determine the facts, elements of negligence, possible consequences and outcomes. Identify and differentiate the four sources of law.
HRM 70	**Introduction to Lodging**	Establish room rates based on desired profits using the Hubbart formula. Identify staffing needs for a hotel Front Desk based on occupancy, level of activity, and budget constraints.
HRM 81	**Garde Manager**	Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a receipe in an organized and efficient manner. Recipe knowledge, accuracy and execution: Follow recipe procedures to produce food at the appropriate temperature, consistency, texture, flavor, and in a timely manner.
HRM 82	**Baking and Pastry**	Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a receipe in an organized and efficient manner. Recipe knowledge, accuracy and execution: Follow recipe procedures to produce food at the appropriate temperature, consistency, texture, flavor, and in a timely manner.
HRM 83	**International Cuisines**	Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a receipe in an organized and efficient manner. Recipe knowledge, accuracy and execution: Follow recipe procedures to produce food at the appropriate temperature, consistency, texture, flavor, and in a timely manner.
HRM 91	**Work Experience in Restaurant/Hospitality**	Demonstrate proficiency of skills specified in the measurable objectives. Develop measurable skill-based learning objectives, which they will attain at the end of their work experience period.