



<b>Division:</b>	Business	<b>Area:</b>	Culinary Skills and Management		
<b>Course Number:</b>	CSM 201-A	<b>Course Name:</b>	Introduction to Hospitality Industry		
<b>Prerequisite:</b>	CSM 116-A/B/C/D				
<b>Corequisite:</b>	CSM 201-B/C/D/E				
<b>Hours Required:</b>	<b>Class:</b> 15	<b>Lab:</b> 30	<b>Credits:</b>	2	

## Course Description/Purpose

This course is designed to introduce the student to the wide range of businesses in the hospitality industry. Students study various food service organizations and career opportunities which include business organizational structures and basic functions of departments within food service establishments. A close study of catering services including on and off-premise catering, is also emphasized in this course. Students are required to register in all modules of CSM 201 concurrently.

## Major Units

- C Introduction
- C Hospitality
- C Catering

## Educational/Course Outcomes

Student learning will be assessed by a variety of methods, including, but not limited to, quizzes and tests, journals, essays, papers, projects, laboratory/clinical exercises and examinations, presentations, simulations, portfolios, homework assignments, and instructor observations.

**Cognitive** Each student will be expected to *Identify/Recognize...*

- C The growth development of the hospitality field
- C The differences in various cuisines
- C Professional organizations and their importance
- C Industry trends and how to react to these trends
- C Differences in on-premise/off-premise catering
- C Kosher catering and its special needs

**Performance** Each student will be expected to *Demonstrate/Practice...*

- C Proficiency in food production
- C An understanding of contracting services
- C Proficiency in accommodator service
- C An understanding of proper menu development
- C An understanding of wine and bar service
- C Proficiency in the production of buffets and receptions