

**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)**

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| <p><b>*501 Intro To Hospitality Careers</b></p> <p>HOURS: 50<br/>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><b>Offered At:</b> Continuing Education</p> <p><b>Action(s) Proposed:</b> New Course<br/><b>Approved</b></p> <p><b>Originating Campus:</b> Continuing Education</p> <p><b>Effective:</b> Fall 2020</p> |
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**FOODS AND NUTRITION (FDNT)**

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| <p><b>*618 Nutrition Essentials</b></p> <p>ADVISORY: FDNT 501 Intro To Hospitality Careers<br/>HOURS: 54<br/>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><b>Offered At:</b> Continuing Education</p> <p><b>Action(s) Proposed:</b> New Course<br/><b>Approved</b></p> <p><b>Originating Campus:</b> Continuing Education</p> <p><b>Effective:</b> Spring 2021</p> |
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**FOODS AND NUTRITION (FDNT)**

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| <p><b>*619 Meal Planning Essentials</b></p> <p>ADVISORY: FDNT 501 Intro To Hospitality Careers<br/>HOURS: 108<br/>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><b>Offered At:</b> Continuing Education</p> <p><b>Action(s) Proposed:</b> New Course<br/><b>Approved</b></p> <p><b>Originating Campus:</b> Continuing Education</p> <p><b>Effective:</b> Spring 2021</p> |
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**FOODS AND NUTRITION (FDNT)**

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| <p><b>*661 Baking &amp; Pastry Essentials</b></p> <p>ADVISORY: FDNT 501 Intro to Hospitality Careers<br/>HOURS: 112.5<br/>This course provides students with the knowledge and foundational skills required to navigate the workflow and design elements used in visual web editing software. Students will learn basic design principles and best practices for file management including the creation and organization of documents and folders for both a MAC and PC operating system. The course provides a hands-on approach to image optimization for the Web utilizing various file formats. Students will gain an understanding in the creation of mood boards, style guides, wireframes and comps for web development. (FT)</p> | <p><b>Offered At:</b> Continuing Education</p> <p><b>Action(s) Proposed:</b> New Course<br/><b>Approved</b></p> <p><b>Originating Campus:</b> Continuing Education</p> <p><b>Effective:</b> Spring 2021</p> |
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**FOODS AND NUTRITION (FDNT)**

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| <p><b>*662 Baking and Artisanal Breads</b></p> <p>ADVISORY: FDNT 501 Intro to Hospitality Careers<br/>HOURS: 112.5<br/>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)</p> | <p><b>Offered At:</b> Continuing Education</p> <p><b>Action(s) Proposed:</b> New Course<br/><b>Approved</b></p> <p><b>Originating Campus:</b> Continuing Education</p> <p><b>Effective:</b> Spring 2021</p> |
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**FOODS AND NUTRITION (FDNT)**

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| <p><b>*663 Advanced Pastries and Cakes</b></p> <p>ADVISORY: FDNT 501 Intro to Hospitality Careers<br/>HOURS: 112.5<br/>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)</p> | <p><b>Offered At:</b> Continuing Education</p> <p><b>Action(s) Proposed:</b> New Course<br/><b>Approved</b></p> <p><b>Originating Campus:</b> Continuing Education</p> <p><b>Effective:</b> Spring 2021</p> |
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*Approved*

**Curriculum Instructional Council  
Actions Approved – May 14, 2020**

**FOODS AND NUTRITION (FDNT)**

**\*664 Chocolate & Sugar Confections**

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)

**Offered At:** Continuing Education

**Action(s) Proposed:** New Course

***Approved***

**Originating Campus:** Continuing Education

**Effective:** Spring 2021

*Approved*

**Curriculum Instructional Council  
Actions Approved – May 14, 2020**

***PROGRAM CHANGES***

\* Foods and Nutrition

***New Program- Approved***

Foods and Nutrition– Continuing Education: Spring 2021

**Certificate of Completion Baking and Pastry I**

\* Foods and Nutrition

***New Program- Approved***

Foods and Nutrition– Continuing Education: Spring 2021

**Certificate of Completion Baking and Pastry Arts II**

\* Foods and Nutrition

***New Program- Approved***

Foods and Nutrition– Continuing Education: Spring 2021

**Certificate of Completion Culinary Nutrition**

\* Foods and Nutrition

***New Program- Approved***

Foods and Nutrition– Continuing Education: Fall 2020

**Certificate of Completion Introduction to Hospitality & Food Industry**