

CNH-CULINARY/NUTRITION/ HOSPIT (CNH)

CNH 504. Hospitality Organizational Management. (3 Credits)

Management principles for hotels and restaurants, supervisory development and training, labor relations, managerial interpretation and evaluation of current systems and procedures. Activities and assignments completed in this course contribute to the achievement of the CIEP Family and Consumer Sciences competencies (Standard 4: Food Science, Dietetics, and Nutrition Standard, 8: Food Production Services, and Standard 9: Hospitality, Tourism and Recreation).

CNH 630. Culinary Food and Beverage Operation. (3 Credits)

Successful employment is based on annual profit and loss of Food and Beverage operation; therefore, this course will focus on both front and back of the house operation of the service industry. Emphasis will be on controllable and non-controllable purchasing strategies, Hazard, Analysis, Critical, Control, Point (HACCP) principles, principle of menu writing, the development and analyzing of income statement, and the use of current technology in food service operation. Activities and assignments completed in this course contribute to the achievement of the CIEP Family and Consumer Sciences competencies (Standard 4: Food Science, Dietetics, and Nutrition, and Standard 8: Food Production Services).

CNH 650. Topics in Nutrition. (3 Credits)

This course exposes students to a variety of nutritional topics including nutrient sources and functions, factors influencing nutritional intake, national nutrition guidelines, relationships between nutrition and health and how nutritional factors influence performance. Activities and assignments completed in this course contribute to the achievement of the CIEP Family and Consumer Sciences competencies (Standard 4: Food Science, Dietetics, and Nutrition).

CNH 679. Continued Enrollment. (1-3 Credits)**CNH 779. Continued Enrollment. (1-3 Credits)**