

Home Ec/Vocational HE

The following matrix indicates those courses deemed transferable among institutions listed across the top of the matrix. The numbers on the matrix represent the number of semester hours associated with the course at each institution and which institutions have agreed to transfer the commonly numbered course in each row.

You can view the group leaders at the bottom of the page. If you are interested in printing this page, please note that it is best to print in landscape mode.

Culinary Arts

Prefix	Number	Gerta	Course Title	NDSCS
CULA	101/102		Food Preparation Laboratory	8/9
CULA	110		Sanitation and Safety	2
CULA	119		Culinary Nutrition	2
CULA	120		Menu Planning	2
CULA	121		Food Cost and Portion Control	2
CULA	201		Principles of Baking and Specialty Desserts	9
CULA	202		Short Order Cookery	2
CULA	203		Gourmet Foods/Catering & Banquet Service	8
CULA	220		Dining Room Service	1
CULA	221		Principles of Restaurant Management	2
CULA	222		Restaurant Service & Production Management	2

CULA 101/102 Food Preparation Laboratory

Provides practical experience with the tools, equipment, materials, and products used in food service and hospitality industry. Includes the properties and composition of food along with the basic knowledge of meats, produce, dairy products and staple groceries. Practical experience in the preparation of appetizers, salads, soups, sauces, meats,

seafood, vegetables and farinaceous products. Practical experience in fabrication and preparation of beef, veal, pork, lamb, poultry and seafood along with the theory of service for these items. Practical experience in preparing and serving of food products is achieved through various banquets, special functions, daily preparation, fabrication and serving individuals and groups throughout both semesters.

CULA 110 Sanitation and Safety

A study of health and sanitation conditions as well as effective sanitary application measures, types of organisms and adulterates responsible for food contamination and spoilage. Special emphasis is placed on the conditions conducive to the transmittal and methods of preventing the growth of organisms and contaminating food products. The HACCP system of food protection is introduced. Personal hygiene and appearance is a significant part of sound sanitation practices and is stressed throughout the course. The North Dakota State sanitation code book is used as reference material. Safety procedures and laws are reviewed and practiced in relationship to food and personal safety. Corequisite: CULA 101.

CULA 119 Culinary Nutrition

A study of basic nutrition, including how nutrients are utilized in the body. The requirements of the various nutrients in the body, and suggested daily nutritional needs are covered. A study of food products and their impact on the nutritional needs of the customer. The hospitality industry's role and responsibility in providing for the nutritional needs of the general public is emphasized. A computer analysis software program is used to evaluate diets throughout the course.

CULA 120 Menu Planning

Includes principles and practices related to preparing menus. Included are menu formats, preferences of the public, and trends within the industry. Menus are planned to meet nutritional needs and the desires of our ever changing customers that are eating in various institutional and commercial food services. Students research, prepare and complete a menu project that is a large portion of the course. A nutrition computer analysis software program is used as a tool to aid in evaluating the menus in the course. Corequisite: CULA 102 and CULA 121.

CULA 121 Food Cost and Portion Control

The study of the principles involved when operating a sound food service operation combined with the study of the basic principles of effective food cost control and the procedures used by various operations. Practice in the application of these procedures and principles is achieved through various projects and specific units. Computer programs are introduced to aid in menu costing, inventory control and recipe sizing. Prerequisite: CULA 120.

CULA 201 Principles of Baking and Specialty Desserts

A study of the basic baking ingredients and how they function in the baking process. Practical application in preparation of pies, cakes, yeast breads and pastries as they would be prepared in hotel and restaurant kitchens. A wide variety of pastry and dessert products are prepared by students and many are utilized in the campus Dining Services facilities. Skills in recipe interpretation and conversion, accuracy in weighing of ingredients, proper mixing methods, and correct baking procedures are emphasized. Prerequisites: CULA 101/102.

CULA 202 Short Order Cookery

Training in grill, fryer and broiler cookery, sandwich and breakfast preparation. Actual short order preparation experience is available through a campus restaurant operated by students.

CULA 203 Gourmet Foods/Catering & Banquet Service

This course is a continuation of food preparation techniques as taught in previous courses with opportunities for more specialized preparations. A variety of ethnic cuisines are explored, some of which are prepared and served in the campus restaurant. Food planning, purchasing and receiving procedures are studied. Catering projects and special functions serve as opportunities to practice these procedures along with food and labor costing. Prerequisites: CULA 101/102. Corequisites: CULA 202 and CULA 221

CULA 220 Dining Room Service

An overview of the operation of the restaurant dining room. Personnel management and training, day-to-day operations and controls. Practical experience in customer relations is provided in an actual dining room setting. Corequisite: CULA 221.

CULA 221 Principles of Restaurant Management

Basic principles of food service management emphasizing food and labor management and problem solving. Menu development, costing and inventory are practiced utilizing computer software designed for food service use. Corequisite: CULA 220. Prerequisite: CULA 120 and CULA 121.

CULA 222 Restaurant Service & Production Management

Dining room service and management applications such as sales forecasting, record of sales, inventory, cash register operation, public relations, and advertising are practiced by students throughout the semester in an actual restaurant setting. Students and faculty practice a Total Quality Management style which emphasizes the team approach to attaining a common goal. Prerequisites: CULA 120 and CULA 121. Corequisites: CULA 202 and 203.

Hotel-Restaurant Management

Prefix	Number	Gerta	Course Title	BSC
HRMG	101		Intro. to the Hospitality Industry	2
HRMG	102/102L		Food Production I/Lab	3/2
HRMG	103		Breakfast Cooking	2
HRMG	104		Front Office Procedures	2
HRMG	106		Quality Sanitation Management	3
HRMG	108		Mathematics for Commercial Foods	3
HRMG	112/112L		Food Production II/Lab	3/2
HRMG	113		Breakfast/Brunch Cooking	2
HRMG	114		Hospitality Purchasing Management	3
HRMG	116		Hospitality Facilities Management	2
HRMG	201		Supervisory Development	3
HRMG	202		Convention Management and Service	2
HRMG	203		Organization and Administration	3
HRMG	206		Hospitality Law	3
HRMG	210		Housekeeping Management	3
HRMG	212		Hotel Sales Promotion	3
HRMG	215		Security and Loss Prevention Management	3
HRMG	217		Resort Management	3
HRMG	220		Tourism and Hospitality Industry	2
HRMG	221		Bar and Beverage Management	2

HRMG 101 Intro. to the Hospitality Industry

This course takes a management perspective in introducing students to the organization and structure of hotels, restaurants and clubs. Topics include business ethics, franchising, management contracts, and areas of managerial responsibility such as human resources, marketing and sales, and advertising.

HRMG 102/102L Food Production I/Lab

Students are taught the basics of food service management, guest expectations and an overview of the food service industry, including automation, the nutrition concerns of today's guests, menu management, marketing, sanitation, and financial management. Lab sessions at least eight hours per week include planning, purchasing, and preparing food for large and small functions. Concurrent registration in or previous successful completion of HRMG 102L is required.

HRMG 103 Breakfast Cooking

An introduction to the fundamentals of breakfast cooking. Students will plan, purchase and prepare all types of breakfast foods. Portion control will be stressed. Studies will consist of theory and practical experience.

HRMG 104 Front Office Procedures

This course presents a systematic approach to front office procedures by detailing the flow of business through a hotel beginning with the reservation process and ending with check-out and settlement. The course also examines the various elements of effective front office management, paying particular attention to planning and evaluating front office operations and to personnel management. Front office procedures and management are placed within the context of the overall operation of a hotel. Includes 16 hours of computer lab.

HRMG 106 Quality Sanitation Management

A hazard analysis critical control point approach for understanding basic facts of hospitality sanitation, sanitation as food and beverage managers. Demonstrates positive effects of good sanitation management on bottom line profits.

HRMG 108 Mathematics for Commercial Foods

Provides a review of basic math for food service operations. Special emphasis is placed on weights and measures, portion control, converting recipes, food production, reports, back of the house business forms, yields recipe cost, pricing menu inventories, budgets, and food control procedures.

HRMG 112/112L Food Production II/Lab

Explains the techniques and procedures of quality and quantity food production, providing the principles underlying the

selection, composition, and preparation of the major food products. Includes an extensive set of basic and complex recipes for practice. Includes eight hours of food lab per week. Concurrent registration in or previous successful completion of HRMG 112L is required.

HRMG 113 Breakfast/Brunch Cooking

Classroom instruction with hands-on cooking of foods for breakfast and brunches. Students will plan, prepare and serve breakfast and brunches. Students will plan, prepare and serve breakfast and luncheon foods for special functions. Inventory and cost control, progress reports and other studies required. Limited to 12 students.

HRMG 114 Hospitality Purchasing Management

Describes how to develop and implement an effective purchasing program. Focuses on distribution, supplier selection, buyer-supplier relations, quality and quantity concerns, the audit trail, evaluation of purchasing systems, and includes in-depth material regarding major categories of purchases.

HRMG 116 Hospitality Facilities Management

Covers all major facility systems and features special contributions from leading experts, including the most current information on telecommunication systems, lodging and food service planning and design, and renovation.

HRMG 201 Supervisory Development

This course provides a thorough look at training by addressing how to assess and analyze training needs for new and established operations; how to design, implement, and evaluate training programs for non-management and management employees; and how to manage the basic training function.

HRMG 202 Convention Management and Service

Defines the scope and segmentation of the convention and group business market, describes marketing and sales strategies to attract markets with specific needs, and explains techniques to meet those needs as part of meeting and convention service.

HRMG 203 Organization and Administration

Contains practical explanations of both management and operation functions which includes hotels and food service. Features personal demands on hospitality managers and discusses the future of the industry.

HRMG 206 Hospitality Law

Provides an awareness of the rights and responsibilities that the law grants to or imposes upon a hotel keeper and the consequences of failure to satisfy legal obligations.

HRMG 210 Housekeeping Management

Provides a thorough overview of all aspects of housekeeping management, from maintaining a quality staff, planning, and organizing, to technical details of cleaning each area of the hotel. Shows the critical role the housekeeping department plays in maintaining guest satisfaction and explains the pressures and demands facing housekeeping executives.

HRMG 212 Hotel Sales Promotion

This course is designed to provide students with a solid background in hospitality sales and advertising. Although marketing concepts are also discussed, the course focuses on practical sales techniques, proven approaches to selling to targeted markets, and advertising's role in sales.

HRMG 215 Security and Loss Prevention Management

Covers the issues surrounding the need for individual security programs. Examines a wide variety of security and safety equipment and procedures, discusses guest protection and internal security for hotel-restaurant asset protection and outlines OSHA regulations that apply to lodging properties.

HRMG 217 Resort Management

Offers a complete approach to the operation of resort properties. Beginning with historical development, details are presented in planning, development, financial investment management, and marketing that deal with the unique nature of resort business. The course also examines the future and the impact of the condominium concept, time-sharing, technological change, and the increase cost energy and transportation.

HRMG 220 Tourism and Hospitality Industry

An introduction to tourism. Takes a social perspective to give students a thorough understanding of the broad range of factors that influence and are affected by tourism.

HRMG 221 Bar and Beverage Management

Covers all facets of bar and beverage management, including duties of the bartender, how to control objectives, plan the business, select and train employees, and provide responsible alcohol service.

The following individuals are leaders for this discipline. Those marked with an asterisk (*) are chairs.

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