



## INTRODUCTION TO CULINARY ARTS COURSE SYLLABUS

Date: 11/29/11

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**COURSE NUMBER:** HOS 104

**PREREQUISITE(S):** RDG 100 and ENG 100

**CO-REQUISITE(S):** None

**COURSE DESCRIPTIONS:** This course is a survey of the hospitality industry and the principles of operations of both lodging and food service industries. Areas to be covered include the evolution of the industry and the impact of hospitality on both the economic and socio-cultural environments in the United States and as well as the global area. Students will also have the opportunity to study and observe the inner workings of hotel, food service, and event planning industries.

**TEXTBOOK(S):** Walker, John R., Introduction to the Hospitality Industry. 5<sup>th</sup> edition. New Jersey: Prentice Hall 2008.  
ISBN #0-1351-3928-7

**REFERENCE(S):** None

**OTHER REQUIRED MATERIALS, TOOLS, AND EQUIPMENT:** **Uniforms:** Must be worn to ALL lab classes and official school functions

1. SCC embroidered chef jacket
2. Black and white check pants
3. Plain white T-shirt (worn underneath jacket)
4. White calotte flat hat
5. White apron
6. Non-skid, rubber sole shoes, black (tennis shoes and clogs with holes in them are not permitted)

**Supplies:**

1. SCC knife kit (includes thermometer\*)
2. 3-ring binder notebook with dividers
3. Writing implements: pens, pencils, highlighters, permanent markers/sharpies\*

\*Permanent markers/sharpies and thermometers are

- to be worn on the chef coat sleeve as part of the uniform
- 4. USB flash drive
- 5. Calculator

**METHOD OF INSTRUCTION:**

This course will be taught via the Internet using online lecture notes, discussion board, and electronic messaging.

**GRADING SYSTEM:**

90	-	100	=	A
80	-	89	=	B
70	-	79	=	C
60	-	69	=	D
Below	-	60	=	F

The standard mathematical procedure of rounding will be applied to arrive at a whole number percentage in final grade calculation.

**GRADE CALCULATION METHOD:**

Class Assignments/Participation	=	30%
Unit Tests (minimum of 4)	=	30%
Mid-term Group Project	=	10%
Final Project	=	10%
Final Exam	=	<u>20%</u>
	=	100%

**ATTENDANCE POLICY:**

The student is responsible for punctual and regular attendance in all classes, laboratories, clinical, practica, internships, field trips, and other required class activities. The College does not grant excused absences; therefore, students are urged to reserve their absences for emergencies. When illness or other emergencies occur, the student is responsible for notifying instructors and completing missed work if approved for late submission by instructors.

The student is tardy if not in class at the time the class is scheduled to begin and is admitted to class at the discretion of the instructor.

Instructors maintain attendance records. However, it is the student's responsibility to withdraw from a course. A student enrolling in and attending at least one course session remains enrolled until the student initiates a withdrawal.

Withdrawal Policy: During the first 75% of the course, a student may initiate withdrawal and receive a grade of W. A student cannot initiate a withdrawal during the last 25% of

the course. Extenuating circumstances require documentation and approval by the appropriate department head and academic dean.

Absences for Religious Holidays: Students who are absent from class in order to observe religious holidays are responsible for the content of any activities missed and for the completion of assignments occurring during the period of absence. Students who anticipate their observance of religious holidays will cause them to be absent from class and do not wish such absences to penalize their status in class should adhere to the following guidelines:

1. Observance of religious holidays resulting in three or fewer consecutive absences: Discuss the situation with the instructor and provide written notice at least one week prior to the absence(s). Develop (in writing) and instructor-approved plan which outlines the make up of activities and assignments.
2. Observances of religious holidays resulting in four or more consecutive absences: Discuss the situation with the instructor and provide the instructor with written notice within the first 10 days of the academic term. Develop an instructor-approved plan with outlines the make up of activities and assignments.

**CLASSROOM  
CONDUCT:**

ACADEMIC DISHONESTY: Students are expected to uphold the integrity of the College's standard of conduct, specifically in regards to academic honesty. All forms of academic dishonesty including, but not limited to, cheating on assignments/tests, plagiarism, collusion, and falsification of information will call for disciplinary action. Disciplinary action imposed may include one or more of the following: written reprimand, loss of credit for assignment/test, termination from course, and probation, suspension, or expulsion from the College. For further explanation of this and other conduct codes, please refer to the Student Handbook.

CELLULAR PHONES AND PAGERS/BEEPERS: Cellular phones, pagers and beepers are not permitted to be turned on or used within the classroom. Use of these devices during classroom time will be considered a violation of the student code as it relates to "disruptive behavior."

**CLASS/LAB  
PROCEDURES:**

Students must master all HOS 104 competencies (documented below) in order to receive an overall passing grade in this course. Failure to master any one of the competencies will result in a failing grade for this semester. Mastery is considered 70% or higher on all practical exams, papers, projects, assignments and a 70% or higher average of all written tests and exams. Failure to receive 70% or higher for class requirements will result in failure of the course.

The textbook is a learning resource. It is the responsibility of the student to read all chapters and submit assignments as scheduled. Additional outside materials will be integrated with instructor's notes, websites/links, field trips and other activities.

Students will adhere to all rules in the classroom. Students are not dismissed until the instructor dismisses the class.

**ACCOMMODATIONS:**

Students who need special accommodations in this class because of a documented disability should notify Student Disability Services by calling (864) 592-4818, toll-free 1-800-922-3679; via email through the SCC web site at [www.sccsc.edu/resources/disabilities](http://www.sccsc.edu/resources/disabilities); or by visiting the office located in the East Building Room 30-B on the SCC Central campus. Contacting Student Disability Services early in the semester gives the College an opportunity to provide necessary support services and appropriate accommodations.

**The Learning Center**, located in the rooms E-2 & E-5 of the East Building, provides computers for your use. Check the website <http://www.sccsc.edu/resources/tutoring/tlc> or call 592-4968 for current semester operating hours.

**Program Coordinator**

Chef Dawn Larrieu  
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**Program Department Head**

Mrs. Karen Ravan  
592-4840  
[ravank@sccsc.edu](mailto:ravank@sccsc.edu)

**Inclement Weather Schedule:**

- Check SCC Web Site: [www.sccsc.edu](http://www.sccsc.edu)
- Tune to **Channel-7** Local T.V. Station (CBS)
- Tune to an FM/AM Local radio station

**COURSE OUTCOMES  
& OBJECTIVES:**

**Upon satisfactory completion of this course, the student will be able to:**

1. Define hospitality and the philosophy of the hospitality industry
2. Trace the growth and development of the hospitality and tourism industry
3. Describe the various cuisines and contributions of leading culinarians
4. Identify professional organizations within the field; explain purposes and benefits
5. Outline the organization, structure and functional areas in various hospitality organizations as a perspective for later courses in menu planning, purchasing, food production and service, food and beverage controls, management, etc.
6. Discuss and evaluate the roles of the FDA, USDA, OSHA , State Fire Marshal, and DHEC
7. Evaluate career opportunities through participation in field trips and guest speakers in class
8. Discuss/evaluate industry trends as they relate to career opportunities and the future of the industry
9. Discuss and evaluate industry trade periodicals
10. Discuss professional ethics practiced in the Industry
11. Demonstrate the ability to work as part of a team
12. List at a minimum three different career paths within the food service industry and steps to pursue them