

# Grayson College Course Catalog

## Overview

The **Hospitality Management** curriculum at Grayson College is designed to give graduates the skills and knowledge needed for a variety of entry positions and careers in the vast hospitality industry. These careers can include several fields such as hotels, restaurants, resorts, casinos, cruise ships, nursing homes, and assisted living complexes; and positions can range from a supervisor, line manager, manager, sales personnel, human resources, and other related positions.

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The **Culinary Arts** curriculum at Grayson College is designed to give graduates the skills and knowledge needed for a variety of positions and careers in commercial kitchens. These careers can include several different avenues from fine dining to casual restaurants, casinos, cruise ships, dietary cooking, and much more. Positions can range from a knowledgeable and skilled line cook, sous chef, kitchen manager, or Executive Chef.

### Culinary Arts Mission Statement

The mission of Grayson College's Culinary Arts program is to provide an environment for students to acquire the skills, knowledge, creativity and ethical values to increase their success in the rapidly changing, culturally diverse culinary and restaurant professions. The program also strives to provide practical experience in the industry by being involved in community service and the industry to promote confidence and personal enrichment.

In addition to Associate of Arts Degrees, the college offers the following certificates:

- Culinary Arts
- Basic Culinary Skills Certificate
- Hospitality Management
- Catering and Event Planning Certificate

Graduates will develop many skills, both technical and higher thinking, that will help in their supervisory and business management of the selected field that will increase their value to an organization and set them apart from other job applicants. The major skill sets learned will be in food preparation, nutritional value of foods, meal and portion control for profit, food and beverage purchasing and sales, legal knowledge in operations and human resources, computer skills, team player and brigade concepts, and excellent communication.

Many of these full-length courses may be taken for non-credit through the GC Continuing Education division. A number of fun, short courses (including some classes for youth) are also offered through Continuing Education.

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## ACFEF AC Required Program Outcomes (previous two years)

ACFEF Accredited Program Name	2016/2017			2017/2018		
	Graduation Rate (%)	Job Placement Rate (%)	ACF Certification Rate (%)	Graduation Rate (%)	Job Placement Rate (%)	ACF Certification Rate (%)
Culinary Arts AAS Degree	8%	100%	0%	44%	96%	0%
Culinary Arts Certificate	25%	100%	0%	0%	0%	0%

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## Course Requirements

Grayson College admission requires a High School Diploma or equivalent. The Associate of Applied Science Degree requires that TSI requirements are met.

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## Capstone Experience

To earn a certificate in this program, all students must successfully complete a capstone course prior to graduation. Graduation with a Hospitality Certificate or Associates of Applied Science Degree also requires successful completion of HAMG 2167.

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## Local Employers

Choctaw Casino, Winstar Casino, Delaware North, Hilton Garden Inn, Local Restaurants and Hotels

[Programmatic Assessment Data - Certificate](#)

[Programmatic Assessment Data - AAS Degree](#)

## AAS Degree Requirements

### Associate of Applied Science Degree - Hospitality Management

Subject	Semester Hours
<a href="#">CHEF 1205*</a> (Sanitation and Safety)	3
<a href="#">HAMG 1340</a> (Hospitality Legal Issues)	3
<a href="#">HAMG 1221</a> (Introduction to Hospitality Industry)	3
<a href="#">ENGL 1301</a> (Composition I)	3
* <a href="#">MATH 1332</a> or <a href="#">1314</a>	3
*Social/Behavioral Science Core	3
<a href="#">CHEF 1301</a> (Basic Food Preparation)	3
<a href="#">HAMG 1319</a> (Computers in Hospitality)	3
<a href="#">HAMG 1324</a> (Hospitality Human Resources Management)	3
<a href="#">HAMG 1213</a> (Front Office Procedures)	3
*HAMG, PSTR, CHEF or FDST Elective	
* <a href="#">SPCH 1311</a> or <a href="#">1321</a>	3
<a href="#">CHEF 2231</a> (Advanced Food Preparation)	3
<a href="#">HAMG 2301</a> (Principles of Food and Beverage Operations)	3
<a href="#">HAMG 2307</a> (Hospitality Marketing and Sales)	3
*Lang, Phil, Culture/Creative ARTS CORE	3
<a href="#">HAMG 2305</a> (Hospitality Management and Leadership)	3
<a href="#">HAMG 2332</a> (Hospitality Financial Management)	3
<a href="#">HAMG 2337</a> (Hospitality Facilities Management)	3
<a href="#">RSTO 1304</a> (Dining Room Service)	3
<a href="#">HAMG 2167</a> (Practicum or Field Experience)	3
<a href="#">CHEF 1314</a> (A La Carte Cooking)	3
	<b>60</b>

Completion of CHEF 1205 with a grade of "B" or higher and a valid Servsafe certification is a prerequisite for CHEF 1301, 2331, 1314 and RSTO 1304.

\*Please review your Student Planner or contact your Student Success Coach/Faculty Mentor to review which courses may be used to fill this degree requirement.

Capstone Requirement: All students must pass the required Departmental comprehensive written and practical exam with a grade of "C" or better, prior to graduation, in order to satisfy the capstone experience.

### Associate of Applied Science Degree - Culinary Arts

Subject	Semester Hours
<a href="#">CHEF 1205*</a> (Sanitation and Safety)	2
<a href="#">CHEF 1301</a> (Basic Food Preparation)	3
<a href="#">HAMG 1221</a> (Introduction to Hospitality Industry)	2
<a href="#">ENGL 1301</a> (Composition I)	3
* <a href="#">MATH 1332</a> or <a href="#">1314</a>	3
* <a href="#">SPCH 1311</a> or <a href="#">1321</a>	3

*Lang, Phil, Culture/Creative Arts Core	3
<a href="#">PSTR 1301</a> (Fundamentals of Baking)	3
<a href="#">HAMG 1319</a> (Computers in Hospitality)	3
<a href="#">CHEF 2231</a> (Advanced Food Preparation)	2
<a href="#">CHEF 1345</a> (International Cuisine)	3
<a href="#">HAMG 2301</a> (Principles of Food and Beverage Operations)	3
<a href="#">HAMG 1340</a> (Hospitality Legal Issues)	3
<a href="#">PSTR 2331</a> (Advanced Pastry Shop)	3
<a href="#">HAMG 1324</a> (Hospitality Human Resources Management)	3
<a href="#">CHEF 1310</a> (Garde Manger)	3
<a href="#">RSTO 1304</a> (Dining Room Service)	3
<a href="#">CHEF 1302</a> (Principles of Healthy Cuisine)	3
<a href="#">CHEF 1314</a> (A La Carte Cooking)	3
*Social/Behavioral Science Core	3
<a href="#">CHEF 1164</a> (Practicum or Field Experience)	1
<a href="#">IFWA 1210</a> (Nutrition and Menu Planning)	2
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	<b>60</b>

Completion of CHEF 1205 with a grade of "B" or higher and a valid Servsafe Certification is a prerequisite for all other CHEF, PSTR & RSTO courses.

\*Please review your Student Planner or contact your Student Success Coach/Faculty Mentor to review which courses may be used to fill this degree requirement.

Capstone Requirement: All students must pass the required Departmental comprehensive written and practical exam with a grade of "C" or better, prior to graduation, in order to satisfy the capstone experience.

## Certificate Degree Requirements

### Hospitality Management - Certificate

Subject	Semester Hours
<a href="#">HAMG 2301</a> (Principles of Food and Beverage Operations)	3
<a href="#">CHEF 1205*</a> (Sanitation and Safety)	2
<a href="#">HAMG 1221</a> (Introduction to Hospitality Industry)	2
<a href="#">HAMG 1340</a> (Hospitality Legal Issues)	3
<a href="#">RSTO 1304</a> (Dining Room Service)	3
<a href="#">HAMG 2307</a> (Hospitality Marketing and Sales)	3
<a href="#">HAMG 2332</a> (Hospitality Financial Management)	3
<a href="#">CHEF 1301</a> (Basic Food Preparation)	3
<a href="#">HAMG 1319</a> (Computers in Hospitality)	3
<a href="#">HAMG 1324</a> (Hospitality Human Resources Management)	3
<a href="#">HAMG 2337</a> (Hospitality Facilities Management)	3
<a href="#">HAMG 1213</a> (Front Office Procedures)	2
<a href="#">HAMG 2167</a> (Practicum or Field Experience)	1
<a href="#">HAMG 2305</a> (Hospitality Management and Leadership)	3
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	<b>37</b>

### Culinary Arts - Certificate

Subject	Semester Hours
<a href="#">CHEF 1301</a> (Basic Food Preparation)	3
<a href="#">CHEF 1205*</a> (Sanitation and Safety)	2
<a href="#">HAMG 1221</a> (Introduction to Hospitality Industry)	2
<a href="#">HAMG 1340</a> (Hospitality Legal Issues)	3

<a href="#">PSTR 1301</a> (Fundamentals of Baking)	3
<a href="#">CHEF 1345</a> (International Cuisine)	3
<a href="#">CHEF 2231</a> (Advanced Food Preparation)	2
<a href="#">CHEF 1302</a> (Principles of Healthy Cuisine)	3
<a href="#">HAMG 1319</a> (Computers in Hospitality)	3
* <a href="#">IFWA 1210</a> or <a href="#">BIOL 1322</a>	2
<a href="#">CHEF 1314</a> (A La Carte Cooking)	3
<a href="#">RSTO 1304</a> (Dining Room Service)	3
<a href="#">PSTR 2331</a> (Advanced Pastry Shop)	3
<a href="#">CHEF 1310</a> (Garde Manger)	3
<a href="#">CHEF 1164</a> (Practicum or Field Experience)	1
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	<b>39</b>

\*Please review your Student Planner or contact your Student Success Coach/Faculty Mentor to review which courses may be used to fill this degree requirement.

### **Basic Culinary Arts Chef Training - Certificate**

<b>Subject</b>	<b>Semester Hours</b>
<a href="#">CHEF 1301</a> (Basic Food Preparation)	3
<a href="#">CHEF 1205*</a> (Sanitation and Safety)	2
<a href="#">HAMG 1221</a> (Introduction to Hospitality Industry)	2
<a href="#">PSTR 1301</a> (Fundamentals of Baking)	3
* <a href="#">EDU 1300/PSYC 1300</a>	3
<a href="#">CHEF 1345</a> (International Cuisine)	3
<a href="#">CHEF 1310</a> (Garde Manger)	3
<a href="#">CHEF 2231</a> (Advanced Food Preparation)	2
<a href="#">RSTO 1304</a> (Dining Room Service)	3
<a href="#">POFT 1120</a> (Job Search Skills)	1
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	<b>25</b>

\*Please review your Student Planner or contact your Student Success Coach/Faculty Mentor to review which courses may be used to fill this degree requirement.

### **Catering and Event Planning - Certificate**

<b>Subject</b>	<b>Semester Hours</b>
<a href="#">TRVM 2333</a> (Applied Convention)	3
<a href="#">CHEF 1205*</a> (Sanitation and Safety)	2
<a href="#">TRVM 1327</a> (Special Events Design)	3
<a href="#">CHEF 1301</a> (Basic Food Preparation)	3
<a href="#">HAMG 1340</a> (Hospitality Legal Issues)	3
<a href="#">RSTO 2307</a> (Catering)	3
<a href="#">CHEF 2231</a> (Advanced Food Preparation)	2
<a href="#">CHEF 1310</a> (Garde Manger)	3
<a href="#">FDST 2433</a> (Wine Types and Sensory Eval)	4
<a href="#">POFT 1120</a> (Job Search Skills)	1
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	<b>27</b>

Completion of CHEF 1205 with a grade of "B" or higher and a valid Servsafe certification is a prerequisite for CHEF 1301.

Capstone Requirement: All students must pass the required departmental comprehensive written and practical exam with a grade of "C" or better prior to graduation in order to satisfy the capstone experience.

### **CHEF 1164 - Practicum (or Field Experience)**

Practical, general workplace training supported by an individualized learning plan developed by the employer, college, and student.

**Grade Basis:** L

**Credit hours:** 1.0

**Lab hours:** 10.0

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## **CHEF 1205 - Sanitation and Safety**

Study of personal cleanliness; sanitary practices in food preparation; causes, investigation, control of illness caused by food contamination (Hazard Analysis Critical Control Points); and work place safety standards.

**Grade Basis:** L

**Credit hours:** 2.0

**Lecture hours:** 2.0

**Lab hours:** 1.0

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## **CHEF 1301 - Basic Food Preparation**

A study of the fundamental principles of food preparation and cookery to include Brigade System, cooking techniques, material handling, heat transfer, sanitation, safety, nutrition, and professionalism. Professional chef uniform and kitchen tools required. Lab included. 3 credit hours.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 2.0

**Lab hours:** 3.0

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## **CHEF 1302 - Principles of Healthy Cuisine**

Introduction to the principles of planning, preparation, and presentation of nutritionally balanced meals. Alternative methods and ingredients will be used to achieve a healthier cooking style.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 2.0

**Lab hours:** 3.0

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## **CHEF 1310 - Garde Manager**

A study of specialty foods and garnishes. Emphasis on design, techniques, and display of fine foods. Lab included.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 2.0

**Lab hours:** 3.0

**Prerequisites:**

- [CHEF 1205](#) - Sanitation and Safety
  - [CHEF 1301](#) - Basic Food Preparation
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## **CHEF 1314 - A La Carte Cooking**

A course in a la carte or "cooking to order" concepts. Topics include menu and recipe interpretation and conversion, organization of work station, employment of appropriate cooking methods, plating, and saucing principles. Lab included.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 1.0

**Lab hours:** 5.0

**Prerequisites:**

- [CHEF 1205](#) - Sanitation and Safety
  - [CHEF 1301](#) - Basic Food Preparation
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## **CHEF 1345 - International Cuisine**

The study of classical cooking skills associated with the preparation and service of international and ethnic cuisine. Topics include similarities between food production systems used in the United States and other regions of the world. Professional chef uniform and kitchen tools required. Lab included.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 2.0

**Lab hours:** 3.0

**Prerequisites:**

- [CHEF 1205](#) - Sanitation and Safety
  - [CHEF 1301](#) - Basic Food Preparation
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## **CHEF 2231 - Advanced Food Preparation**

Advanced concepts of food preparation and presentation techniques.

**Grade Basis:** L

**Credit hours:** 2.0

**Lecture hours:** 1.0

**Lab hours:** 4.0

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## **HAMG 1213 - Front Office Procedures**

Functions of front office operations as they relate to customer service. Includes a study of front office interactions with other departments in the lodging operation. 3 credit hours.

**Grade Basis:** L

**Credit hours:** 2.0

**Lecture hours:** 3.0

**Lab hours:** 1.0

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## **HAMG 1221 - Introduction to Hospitality Industry**

Introduction to the elements of the hospitality industry. 3 credit hours.

**Grade Basis:** L

**Credit hours:** 2.0

**Lecture hours:** 2.0

**Lab hours:** 1.0

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## **HAMG 1319 - Computers in Hospitality**

An introduction to computers and their relationship as an information system to the hospitality industry. The course includes an overview of industry-specific software. 3 credit hours.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 2.0

**Lab hours:** 3.0

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## **HAMG 1324 - Hospitality Human Resources Management**

Principles and procedures of human resource management in the hospitality industry. 3 credit hours.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 3.0

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## **HAMG 1340 - Hospitality Legal Issues**

A course in legal and regulatory requirements that impact the hospitality industry. Topics include: Occupational Safety and Health Administration (OSHA), labor regulations, tax laws, tip reporting, franchise regulations, and product liability laws. 3 credit hours.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 3.0

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## **HAMG 2167 - Practicum (or Field Experience) - Hospitality Administration/Management, General**

Practical, general workplace training supported by an individualized learning plan developed by the employer, college, and student.

**Grade Basis:** L

**Credit hours:** 1.0

**Lecture hours:** 12.0

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## **HAMG 2301 - Principles of Food and Beverage Operations**

An introduction to food and beverage management in various hospitality environments. Emphasizes cost controls from procurement to marketing and sales. Examines forecasting, menu planning and pricing, logistical support, production, purchasing, and quality assurance. 3 credit hours.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 3.0

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## **HAMG 2305 - Hospitality Management and Leadership**

An overview of management and leadership in the hospitality industry with an emphasis on management philosophy, policy formation, communications, motivation, and team building. 3 credit hours.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 3.0

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## **HAMG 2307 - Hospitality Marketing and Sales**

Identification of the core principles of marketing and sales and their impact on the hospitality industry. 3 credit hours.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 3.0

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## **HAMG 2332 - Hospitality Financial Management**

Methods and applications of financial management within the hospitality industry. Primary emphasis on sales accountability, internal controls, and report analysis. 3 credit hours.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 3.0

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## **HAMG 2337 - Hospitality Facilities Management**

Identification of building systems, facilities and sustainability management, and security and safety procedures. 3 credit hours.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 3.0

**Lab hours:** 1.0

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## **IFWA 1210 - Nutrition and Menu Planning**

Application of principles of nutrition in planning menus for the food service industry.

**Grade Basis:** L

**Credit hours:** 2.0

**Lecture hours:** 2.0

**Lab hours:** 1.0

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## **POFT 1120 - Job Search Skills**

Skills to seek and obtain employment in business and industry.

**Grade Basis:** L

**Credit hours:** 1.0

**Lecture hours:** 1.0

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## **PSTR 1301 - Fundamentals of Baking**

Fundamentals of baking including dough, quick breads, pies, cakes, cookies, tarts, and doughnuts. Instruction in flours, fillings, and ingredients. Topics include baking terminology, tool and equipment use, formula conversions, functions of ingredients, and the evaluation of baked products. Professional chef uniform and kitchen tools required. Lab required.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 2.0

**Lab hours:** 3.0

**Prerequisites:**

- [CHEF 1205](#) - Sanitation and Safety
  - [PSTR 1301](#) - Fundamentals of Baking
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## **PSTR 2331 - Advanced Pastry Shop**

A study of classical desserts, French and international pastries, hot and cold desserts, ice creams and ices, chocolate work, and decorations. Emphasis on advanced techniques.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 2.0

**Lab hours:** 3.0

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## **RSTO 1304 - Dining Room Service**

Introduces the principles, concepts, and systems of professional table service. Topics include dining room organization, scheduling, and management of food service personnel.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 1.0

**Lab hours:** 5.0

**Prerequisites:**

- [CHEF 1205](#) - Sanitation and Safety
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## **RSTO 2307 - Catering**

Principles, techniques, and applications for both on-premises, off-premises, and group marketing of catering operations including food preparation, holding, and transporting techniques.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 1.0

**Lab hours:** 5.0



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### **TRVM 1327 - Special Events Design**

The development of a special event from the conceptual stage through completion. Emphasis on industry terminology, factors to consider when planning a special event, and contingency plans.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 3.0

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### **TRVM 2333 - Applied Convention/Meetings Management**

Practical application of meetings and exposition skills through a case study or participation in a conference/meeting. Includes integration of meeting planning tools that compare and discriminate between key areas of program development and convention objectives.

**Grade Basis:** L

**Credit hours:** 3.0

**Lecture hours:** 3.0

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#### **Grayson College**

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