

FOOD SERVICE SYSTEMS (FSS)

FSS 2221C - Techniques of Food Production (3 Credits)

This course exposes students to the basic principles of food preparation and product identification. Students are introduced to a commercial food service kitchen; kitchen equipment; food safety; cooking, plating, and serving techniques; basic knife skills; kitchen safety; fundamental nutrition concepts; food costs; and strategies to address food allergies and aversions.

Prerequisite(s): HFT 1000 or HFT 2750 (may be taken concurrently)

FSS 3338C - Food & Beverage Management (3 Credits)

This course provides an overview of food and beverage (F&B) management concepts, theories, and organizations, with an emphasis on service planning and best practices in food safety through practical applications.

Prerequisite(s): HFT 1000 or HFT 2750

Attribute(s): COBC - College of Bus. Course, COBE - College of Bus. Elect., SRVC - Service Learning Component, SUSC - Sustainability Component

FSS 3802C - Farm-to-Table Sustainability (3 Credits)

This course introduces students to the concept of food systems at the local, regional, and global levels by examining the food supply chain from the cultivation of crops to the end result of consumption. We will be exploring the many different forces that directly and indirectly impact society's food choices, such as geographic, political, cultural, ethical, ecological, scientific, and economic forces. Emphasis is placed on ethical sustainability discussions in the context of the challenges that face the food needs of today, tomorrow, and beyond.

Attribute(s): CLWS - Coll Lvl English Lang Writing, CLWS - Coll Lvl English Lang Writing, SCGR - Sustainability Course Grad Req, SRVC - Service Learning Component, Sustainability Course Grad Req