

## Milwaukee Area Technical College

# CULART-100 Introduction to Food Service and the Hospitality Industry

### Course Information

**Description** This introductory course details the worldwide and domestic history of culinary arts and the food service industry. Emphasis is placed upon various types of food service operations, organizational systems, historical and contemporary figures, career opportunities, food trends and the future of the food service industry

### To Apply for Credit for Prior Learning and Experience

- Students must submit a portfolio, resume, and letter(s) of work reference from their employer(s).
- The portfolio should include a narrative explanation of your knowledge of the course competencies.
- For more information contact the Culinary Arts Department Chairperson Paul Carrier – [carrierp@matc.edu](mailto:carrierp@matc.edu)

### Course Competencies

#### 1. Compare the various types of food service and lodging facilities.

##### Learning Objectives

- 1.a. Describe types of commercial food service facilities.
- 1.b. Describe types of institutional food service facilities.
- 1.c. Compare the tiers of services provided by lodging facilities.

#### 2. Describe the contributions made by various leaders in the food service and hospitality industry..

##### Learning Objectives

- 2.a. Describe the contributions made by leaders in the food service industry since the 20th century.
- 2.b. Describe the contributions made by leaders in the lodging industry since the 20th century.

#### 3. Describe the process of obtaining a job in the food service and hospitality industry.

##### Learning Objectives

- 3.a. Describe the responsibilities of various positions in the hospitality industry.
- 3.b. Describe resources to find jobs.
- 3.c. Compose a cover letter for a particular job as an assignment.
- 3.d. Compose a resume.

#### 4. Create a web-based portfolio.

- 4.a. Use a web-based portfolio program.
- 4.b. Create a digital resume.
- 4.c. Create digital copies of photographs that support skill achievement.
- 4.d. Create digital copies of documents of achievement and/or honors.

#### 5. Describe how the nation's economy impacts the food service and hospitality industry.

##### Learning Objectives

- 5.a. Describe how personal expendable income is related to the nation's economy and the hospitality industry.
- 5.b. Describe how the cost of commodities (wheat, fuel, etc.) affects the hospitality industry.
- 5.c. Describe how national security affects the hospitality industry.

**6. Describe recent technological advances in the food service and hospitality industry.**

**Learning Objectives**

- 6.a. Describe advances in food production, manufacture, preparation and preservation.
- 6.b. Describe the advances in transportation and communication that have affected the hospitality industry.

**7. Demonstrate techniques to succeed as a student in the Culinary Arts program.**

**Learning Objectives**

- 7.a. Describe various study techniques.
- 7.b. Describe techniques to maximize school resources.
- 7.c. Describe balancing school and extra-curricular activities, including work and volunteering.