

## Dual Credit Intro to Culinary Arts

### **Course Description/Goals:**

In this classroom and laboratory-based course, students develop an understanding of the operation of a well-run restaurant. This course provides insight into sanitation and safety, food production and hospitality skills, as well as various levels of industry management. Students gain practical experience managing front of house operations at Byron Bistro, a student-operated restaurant open to NISD staff and the public.

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

**Semester Credit Hours: 3 | Lecture Hours: 2 | Laboratory Hours: 2**

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

*Prerequisite/Corequisite(s):* HAMG 2301

### **CHEF 1305 - Sanitation and Safety**

**Semester Credit Hours: 3 | Lecture Hours: 3 | Laboratory Hours: 0**

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

*Prerequisite/Corequisite(s):* HAMG 2301, RSTO 1304

### **Course TEKS/Objectives:**

[Hospitality and Tourism TEKS](#)

### **Course Outline:**

Semester 1	Semester 2
RSTO 1304	CHEF 1305