**Advisory Committee 10/14/2021 curriculum discussion**

According to the 2021 Assessment cycle, Food Safety and Sanitation skills are lacking in our level one/freshman students. Should HIA 115 Food Safety and Sanitation be a pre-requisite to enter the culinary and baking laboratory courses?

The following courses are elective courses that have been scheduled in our program in the past. Which courses are relevant for the industry? Which courses should be developed and added to our curriculum and catalogue? Which courses should be removed?

HIA 296 courses:

Butchery Special Event Planning

Holiday Baking Soul Food

Small Plates Barista Coffee Management

BBQ 101 Introduction to Sous Vide

International Cuisine Fish and Seafood Cooking

Restaurant Start up and Management Hot & Cold Appetizers

Mexican Pastry Gingerbread House Making

Mother Sauces Jams & Jellies

 Breakfast Cooking

Wedding Cake

Vegan/Vegetarian Cuisine

These courses run for 6 weeks, students earn one credit hour and are considered elective courses.

In addition to the elective courses, should a 3-credit hour full semester Hospitality Law course be developed and added to our curriculum?

Please consider these questions for our meeting on October 14, 2021 at 10:00 am via Zoom. A link to the meeting will be sent the week before.

Thank you for being a part of our advisory committee and an important part of our curriculum process.