Advisory Committee for approval of a Dual Credit Short certificate program for high school level students.

The advisory committee meeting on October 14, 2021 will also discuss developing a short certificate program for our high school level students that can be taught at either the participating district high schools or on the Triton College campus. The certificates should equal 15 credit hours total with two or three courses in each semester. The students will earn the short certificate within two semesters that prepare them to continue their pathway into the Hospitality Industry and continue their education at Triton College.

Our goal is to review the courses that are currently offered and approve courses that are relevant to the industry and to gain entry level employment.

Please review this document prior to our meeting and evaluate the courses according to industry needs. Please feel free to contact me with any questions you may have.

Thank you,

Denise Smith-Gaborit

Chairperson, Hospitality

Triton College

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Dual Credit and Dual Enrollment Courses

The following courses may be approved pending possible curriculum adjustments, for the High School Instructors to teach universally:

HIA 100 Culinary Mathematics (2 credit hours)

HIA 110 Introduction to Hospitality (3 credit hours)

HIA 133 Menu Writing (2 credit hours)

HIA 150 Food Preparation and Essentials (3 credit hours)

The following course may be taught if the facility at the High School has a Dining Room Laboratory:

HIA 120 Dining Room Service (3 credit hours)

The following courses require sufficient Laboratory space for each student to have a station for hands on food preparation. Each course must have at least 4 hours per week of hands on instruction. The instructor should have a Culinary/Baking education (certificate or degree) and three years of Hospitality Industry Experience:

HIA 128 Introduction to Baking and Pastry (3 credit hours)

HIA 127 Cake and Pastry Decoration (3 credit hours)

HIA 130 Quantity Food Preparation I (3 credit hours)

The following course requires a certified/valid proctor for the Serve Safe Manager license:

HIA 115 Food Safety and Sanitation (2 credit hours)

Please feel free to rank the courses according to importance prior to the meeting.

Thank you for your time and efforts.