

CSH 4499: Quantity Food Management

3 Credit Hours

Prerequisite: Culinary Sustainability and Hospitality majors: Students must have completed CSH 3100 and CSH 4200. This course is taken in the last or next-to-last semester in the program; Non-Culinary Sustainability and Hospitality majors: Senior standing and permission of the department chair.

Students demonstrate established standards, techniques, and practices for large quantity food production by creating a meal service event, including the menu development and design, purchasing, sales and marketing, food service production, cost analysis and service of meals in a dining room environment.

CSH 4610: Plant-Based Cuisine

3 Credit Hours

Prerequisite: CSH 2500

This course examines vegan and vegetarian diets and the nutritional preparation of plant-based cuisines. Students explore why vegan and vegetarian diets are chosen for health, social, religious, or other reasons, with a focus on preparing meals with plant-based ingredients, modifying recipes, and determining preparation methods for highest nutritional value. Students analyze the relationship between diet and disease, and compare that for those eating exclusively plant-based cuisine to the average diet.

CSH 4620: Exploring the World of Wines

3 Credit Hours

Prerequisite: Students must be 21+ years of age by the first day of class to take this class.

Students obtain an in-depth understanding of vineyard and cellar practices that affect style, quality, commercial viability and long-term sustainability of the world's most important wines. Classic, New World, and emerging regions provide the context within which these practices are studied. The class develops students' sensory evaluation skills for the purpose of guiding commercial decisions made by management within a foodservice or hospitality operation.