

CSH 3200: Food and Beverage Purchasing, Logistics and Supply Chain

3 Credit Hours

Prerequisite: ACCT 2101

This course promotes an understanding of the managerial aspects of hospitality purchasing activities in food, beverage, supplies, equipment, services, and furnishings. Emphasis is placed on strategic selection and procurement considerations based on item need, value, and supplier information. Students learn policies and procedures in the receiving, transportation logistics, storing, controlling, and issuing functions of inventory management all with responsible environmental consideration. Students learn how logistical decisions impact the performance of the operation.

CSH 3300: Professional Development

3 Credit Hours

Prerequisite: Culinary Sustainability and Hospitality majors: CSH 2100; Non-Culinary Sustainability and Hospitality majors: 60 credit hours and permission of the department.

This course improves students' abilities to describe their accomplishments and sell their ideas in professional networking situations, company meetings, responses to proposals, and interviews. Students learn to create career objectives based upon their research of career options and potential employers, and prepare a developmental roadmap that will lead them to success within their chosen profession.

CSH 3390: International Initiatives in Foods (Study Abroad)

3 Credit Hours

Prerequisite: 75+ credit hours and permission of the department chair.

In this study abroad course, students evaluate the origins and migration of foods throughout a region, including food's relationship to religion and various cultural groups, geographical location, social practices and economic well-being. Students examine the impact of the country's sustainability practices and the basis for those practices. Students design, create, implement and evaluate a new sustainable practice in the partnered-locale.