Fall 2019 Hospitality and Culinary Arts Advisory Committee

Culinary Arts Advisory Committee
Thursday, November 7 at 3:30pm
KEC room 106

Mission of the Culinary Arts program
A training program for introducing basic culinary arts skills with the opportunity for students to continue education for a hospitality management AAS with Kishwaukee College or for direct employment in local food service industries.

Kishwaukee College

Review Current Classes
HOS 113 ServSafe Management Certification
HOS 100 Kitchen Essentials
HOS 108 Culinary Fundamentals
HOS 113 Introduction to Hospitality
  • Possible sharing with NIU

Review Future Classes
HOS 214 Food and Beverage Service
  • Possible duplicating of NIU or ECC
HOS 196 Internship or Catering Class
  Catering class to include a different level of catering service for 50 people each week.
  Share service with other campus classes or student organizations
HOS 109 Baking
  Possible elective

Review Building Internships
Hours
Pay
Checklist of duties to perform

KEC - Junior and senior students attend classes during their regular school hours. They meet 90 minutes per day, 5 days per week for 2 semesters.
Level 1 - HOS 113, HOS 100, HOS 108
Level 2 - HOS 113, TBD Possible
  HOS 109