

HRC 206B	Advanced Casino Surveillance	3(3,0,0,0)
All aspects of modern casino surveillance including: slots, table games, cage, sports books and keno. Also covers gaming control board requirements.		
HRC 210	Food and Beverage Control	3(3,0,0,0)
Cost control in the food service operation through sound procedures, controlled food production, inventories, storeroom issues, standardized recipes, effective labor practices and maintenance of records. Prerequisite: HRC 111.		
HRC 212	Food and Beverage Operations	3(3,0,0,0)
Advanced studies in the management of food and beverage operations. A series of management segments will explore food and beverage operations from the standpoint of the hands-on operator or manager. Prerequisite: HRC 112.		
HRC 220	Hotel Accounting	3(3,0,0,0)
Accounting principles and practices as they relate to the hotel industry. Prerequisite: ACC 151 Elementary Accounting I.		
HRC 225	Hotel, Restaurant and Gaming Law	3(3,0,0,0)
Legal aspects of the innkeeper/guest relationship with particular attention to personal liability, property liability, labor law, crimes, torts, evictions, negligence, administrative agencies and gaming regulations.		
HRC 230B	Menu Planning	3(3,0,0,0)
The basics of planning menus for a variety of food service establishments. Students will learn marketing and merchandising menus, menu development and costing, basic menu printing software and develop their own menus.		
HRC 260	Hotel Restaurant Facilities, Planning and Equipment	3(3,0,0,0)
Planning of hotel restaurant facilities with emphasis on equipment selection, layout, staffing, budgets, menus and work analysis.		
HRC 261B	Survey of International Cuisine	3(3,0,0,0)
Demonstration and tasting of various international cuisines with emphasis on methodology of cooking.		
HRC 266B	Management and Operation of a HACCP Kitchen	3(2,2,0,0)
Hazard Analysis Critical Control Point - HACCP will be studied and demonstrated in a hands-on environment to teach the student how to manage a food safety and self-inspection program.		

HRC 269B	Ice Carving	1(1,0,0,0)
A basic class devoted to developing the skills necessary to plan and produce functional and decorative Ice Sculptures. The class covers the safe use of hand and power tools as well as methods and procedures for transport and display.		
HRC 270B	Professional Culinary Arts III - Classic Cuisine	4(3,2,0,0)
Culinary fundamentals of classical cuisines are practiced in the weekly preparation of gourmet menus in a restaurant setting. Special emphasis is placed on plate presentation. Prerequisite: HRC 165B This class can be repeated twice for credit.		
HRC 271B	Wine Appreciation	3(3,0,0,0)
A comprehensive course on the wines of the world. The art of wine making, geographical identification of wine regions, ordering and serving of fine wines, history of wines and the proper matching of wines with foods. Each class meeting will include the tasting of several wines. Minimum age for enrollment is 21.		
HRC 272B	Liquor and Bar Management	3(3,0,0,0)
A survey of the service and control of wines, liquors and beers, including discussion of taxes and local, state and national laws relating to the liquor industry.		
HRC 274B	American Cuisine	3(2,2,0,0)
Study of traditional and regional dishes in American Cuisine emphasizing developmental trends, cultural influences, and the use of native fresh ingredients. Prerequisite: HRC 165B.		
HRC 275B	Professional Culinary Arts IV - International Cuisine	4(3,2,0,0)
Development and production of international menus and foods with emphasis on authentic ingredients and their proper usage. Prerequisite: HRC 270B.		
HRC 276B	Culinary Competition	3(2,4,0,0)
Covers both category A and B for food shows based on the American Culinary Federation guidelines. Students may choose either category for the practical hands-on.		
HRC 283	Principles of Baking II	3(2,3,0,0)
Covers brioche, croissants, traditional and specialty breads, Danish and puff pastry variations, custards, quiche, pie variations. Prerequisite: HRC 163.		