



SEARCH

HOME CHECK EXAM RESULTS ACCESS ONLINE COURSE/EXAM PURCHASE MATERIALS

CUSTOMER CARE/HELP Certification Support Find a Class or Instructor/Proctor Regulatory Requirements

Instructor Resource Center

ServSafe Food Safety

- Manager Training and Exam Solutions
- Employee Training Solutions
- For Instructors/Proctors
- For Student/Examinees
- Purchase Materials
- State Regulations
- In The News
- Resource Center
- Food Safety FAQs

ServSafe Alcohol

- Training and Exam Solutions
- For Instructors/Proctors
- For Students/Examinees
- Purchase Materials
- State Regulations
- In The News
- Resource Center
- Responsible Alcohol FAQs

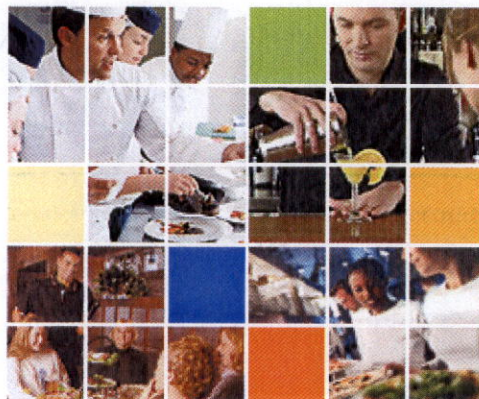
Other Educational Products

Industry Resource Links

- Restaurant.org
- NRAEF.org
- Find a State Restaurant Association
- International Food Safety Council
- National Food Safety Education Month
- Foodservice Workforce Solutions
- Restaurant Hotel-Motel Show

# ServSafe® helps protect you.

Put the highest standard in training and certification to work for your business and your customers.



The **ServSafe Food Safety®** and **ServSafe Alcohol® Programs** deliver much more than training. They combine critical information, exclusive tools, and real world resources to transform knowledge into action. In short, ServSafe puts the highest standard to work for you every day.

## FOOD SAFETY



### Manager Training

A new dimension in food safety begins with ServSafe Fifth Edition. [Click here to learn more.](#)

### Employee Training

ServSafe *Starters*™ delivers consistent food safety training to employees. [Click here to learn more.](#)

## RESPONSIBLE ALCOHOL



Raise the bar on responsible alcohol service with ServSafe Alcohol. [Click here to learn more.](#)

**SAVE 40%**  
on ServSafe Food Safety Online Training.



**HRC 160B Dining Room Service 3(3,0,0,0)**

An in-depth study of food and beverage service procedures used in gourmet rooms, restaurants, showrooms, banquets and "special event" functions. Various duties necessary to operate a dining room; importance of guest relations; methods of taking the guest's order and relaying the order for preparation; beverage and wine selection and service; dining room safety and importance of appearance and personality.

**HRC 163 Principles of Baking I 3(2,3,0,0)**

Understand properties of baking ingredients, use of equipment, conversion of recipes, proper storage and sanitation methods. Produce yeast made products, pastries, pies, cookies and quick breads. Prerequisites: HRC 164 and HRC 166B (HRC 166B may be taken concurrently).

**HRC 164 Professional Culinary Arts I - Basic Cookery 4(2,4,0,0)**

Introduction to culinary fundamentals, techniques and skills of modern cookery procedures, ingredients and cooking theories are given special emphasis.

**HRC 165 Professional Culinary Arts II - Saucier 3(2,3,0,0)**

Basic sauce concepts and technical guidelines to produce high quality sauces. Covers stocks, thickening agents, reductions, liaisons, purees, mother sauces and compound derivations. Prerequisites: HRC 164.

**HRC 166B Foodservice Sanitation Certification 3(2,2,0,0)**

The theory and practice of food and environmental sanitation in the Culinary field. Food related diseases, disease origins and personal hygiene are given special attention. Meets standards for National Sanitation Certification.

**HRC 167B Food Service Nutrition 3(2,2,0,0)**

Students learn the basics of nutritionally balanced menu planning and methods of promoting and producing healthy alternative food plans in theory and in hands-on laboratory sessions.

**HRC 168B Basic Garde Manger 3(2,2,0,0)**

Fundamentals of pantry with proper techniques and procedures in egg cookery, hot and cold sandwiches, lunch and dinner salads and dressings, basic garnishes, canapes and hot and cold appetizer production. Prerequisites: HRC 164B and HRC 166B (HRC 166B may be taken concurrently).

**HRC 169B Aromatics 3(2,3,0,0)**

Basic history and purposes of herbs and spices. Develop skills in the use of aromatics. Enhance a sense and taste for herbs, spices and blends.

**HRC 180 Hotel, Restaurant and Casino Marketing 3(3,0,0,0)**

An introduction to the marketing of hotels, restaurants and casinos. Special attention is given to sales, public relations, advertising, promotions, merchandising and entertainment.

**HRC 190B Bartending 3(2,2,0,0)**

A basic class devoted to developing the skills necessary to function as a bartender in a Hospitality operation. This is a hands-on course covering mixology of liquors and the handling of all types of alcoholic beverages. Must be 21.

**HRC 191B Breads 3(2,3,0,0)**

Students will prepare basic bread doughs, batters and specialty doughs such as laminated doughs and specialty yeast doughs.

**HRC 192B Cakes 3(2,3,0,0)**

A study and production of cake batters to the assembly and decoration of specialty, birthday and wedding cakes.

**HRC 193B Pastries 3(2,3,0,0)**

A study of basic pastries with emphasis on procedure and production of pastries such as pate a choux, fond sucres, fond garnis, frangipane, meringue, sponge, and puff dough.

**HRC 194B Desserts 3(2,3,0,0)**

Introduction to hot, cold and frozen individual desserts including chocolates, confections, ices, sorbets, and parfaits.

**HRC 195B Hotel, Restaurant and Casino Practicum 3(3,0,0,0)**

An opportunity for students to gain firsthand experience or to become involved in research projects with cooperating Resort Hotels prior to graduation. Prerequisites: Limited to students who are declared majors in Hotel, Restaurant and Casino Management. Applicant must have completed 9 credits of HRC courses and must have approval of course instructor prior to enrollment.

**HRC 202B Housekeeping Operations 3(3,0,0,0)**

The management of a modern hotel housekeeping department, including scheduling, staffing, supervision, equipment, laundry, cleaning and sanitation routines.