



OAKLAND  
COMMUNITY  
COLLEGE

**Oakland Community College  
Hospitality (HOS) Course Completion Analysis  
2000**

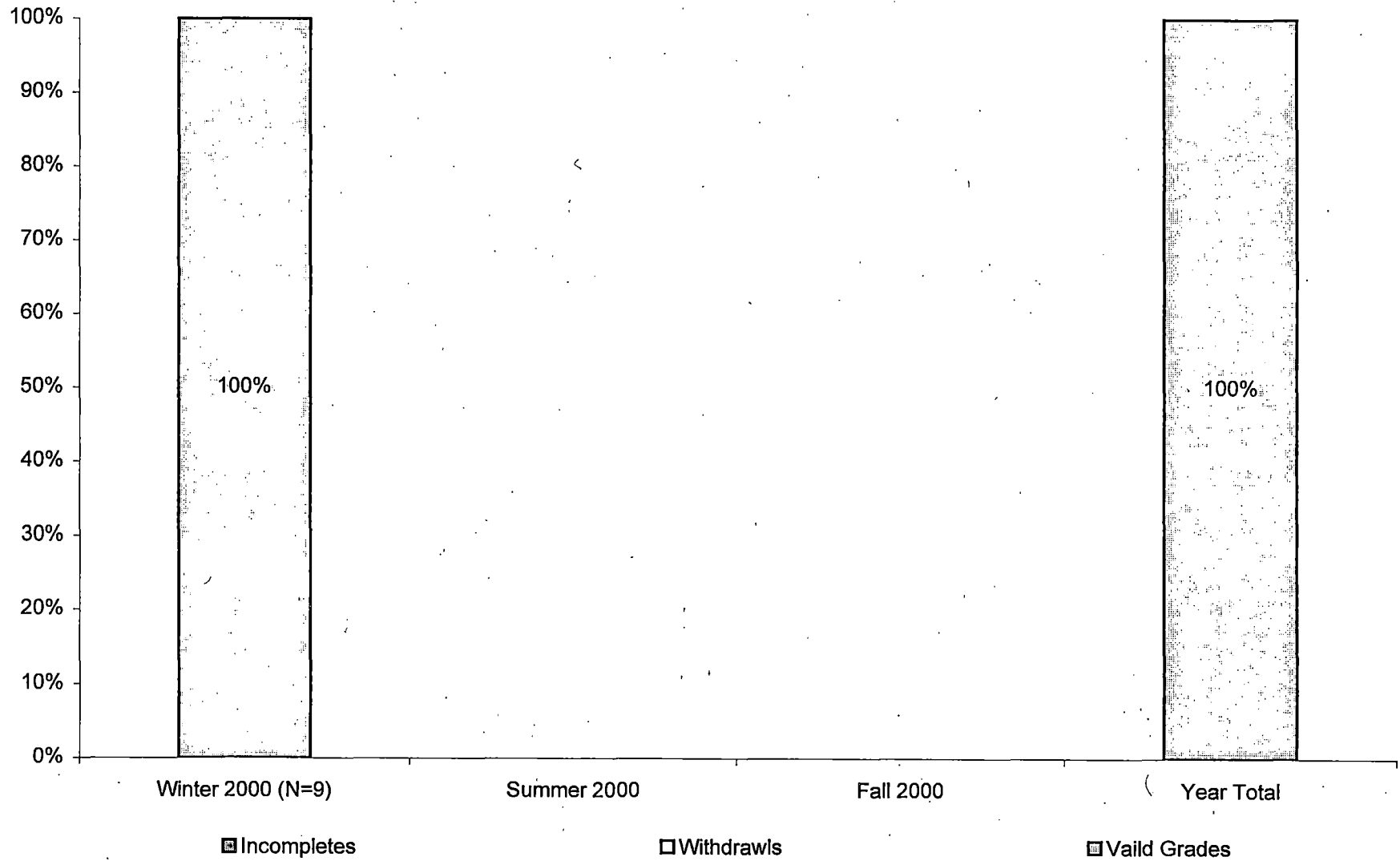
***Preliminary Report***

**Prepared by  
The Office of Institutional Research  
Primary Researcher: Katherine K. Tucker**

**September 2001**

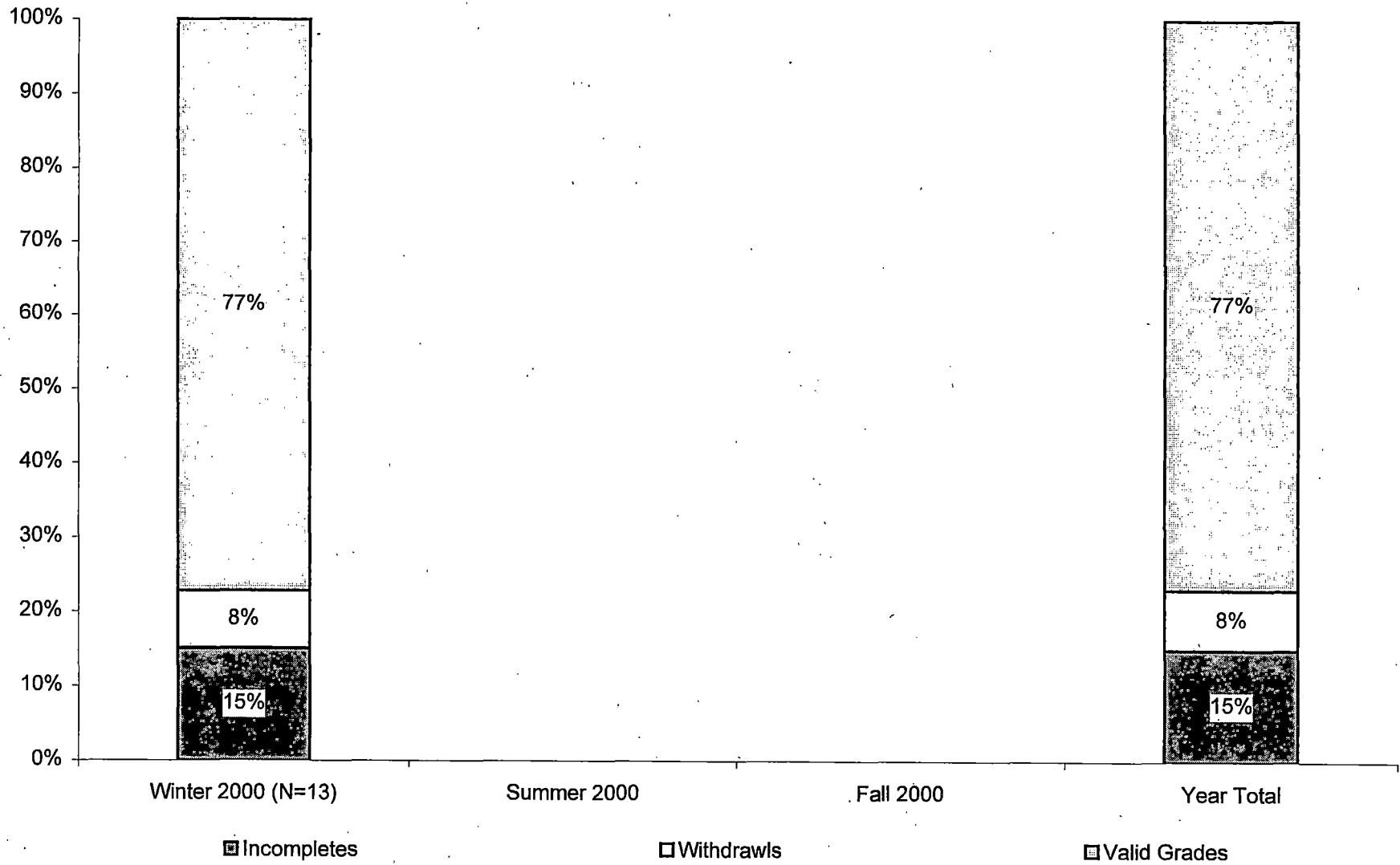
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1 FST 101 (Cooking & Baking)



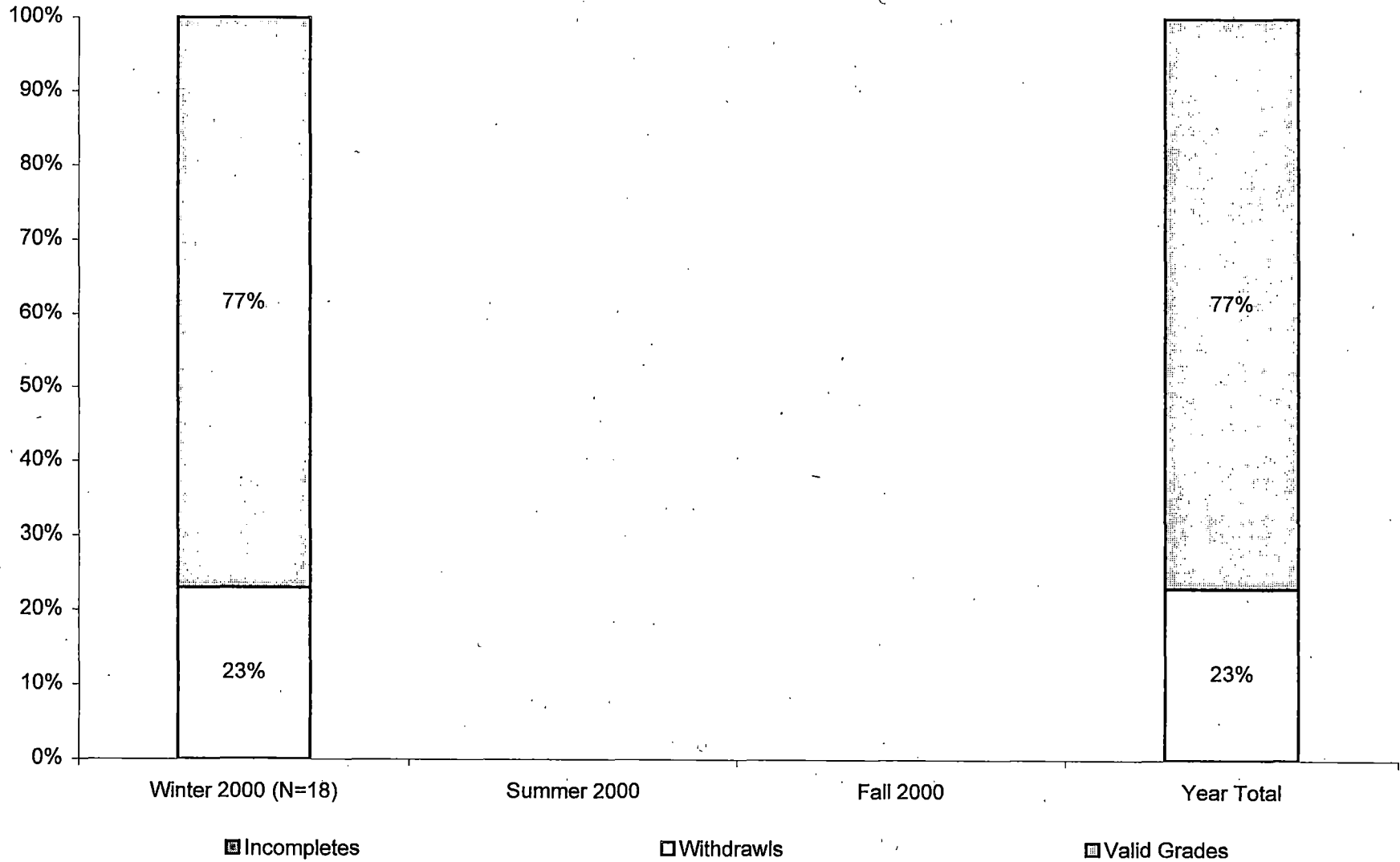
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.1 FST 109 (Cake Decorating)



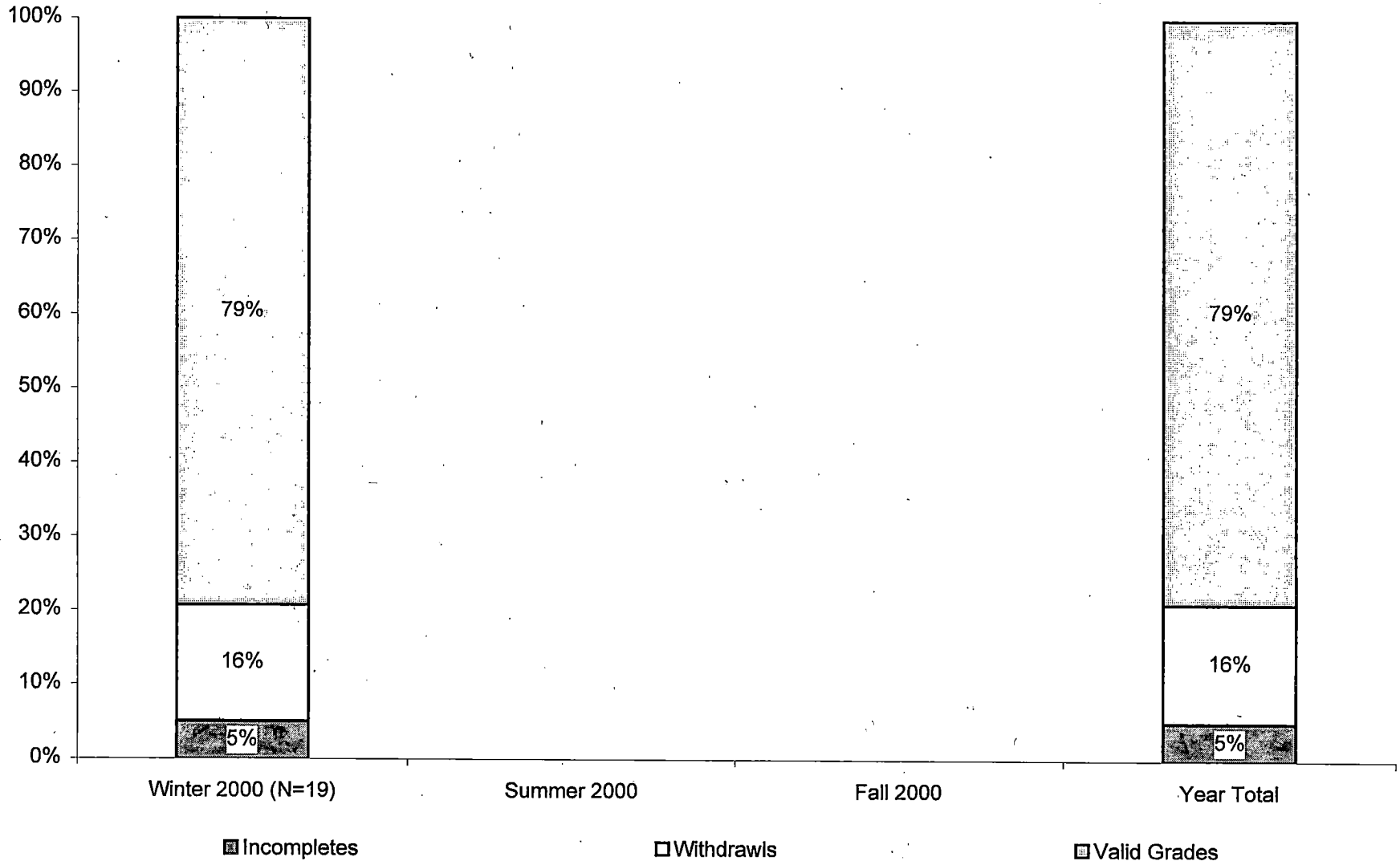
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.2 FST 110.1 (Fundamentals of Pantry Production)



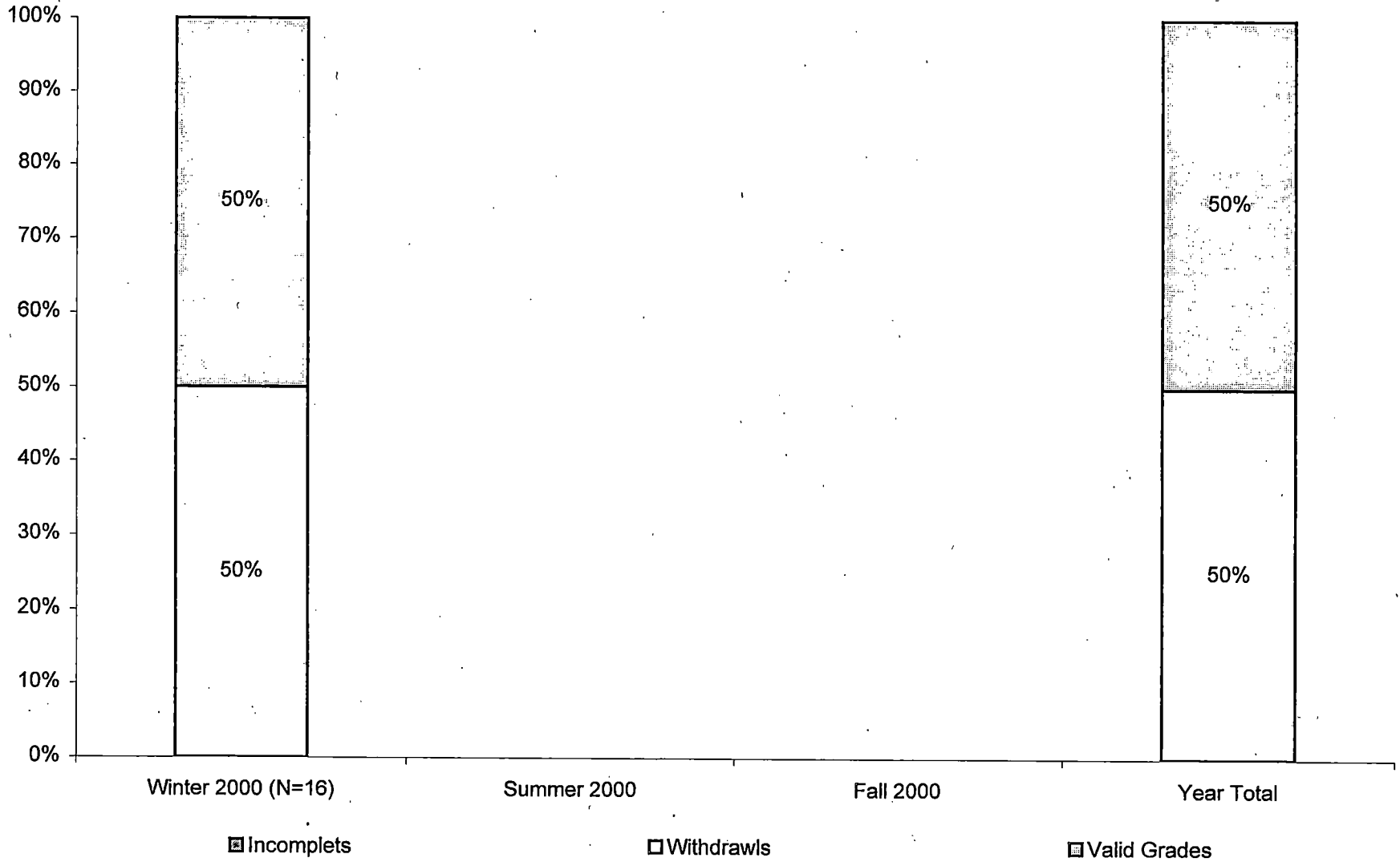
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.3 FST 110.2 (Fundamentals of Quality Baking)



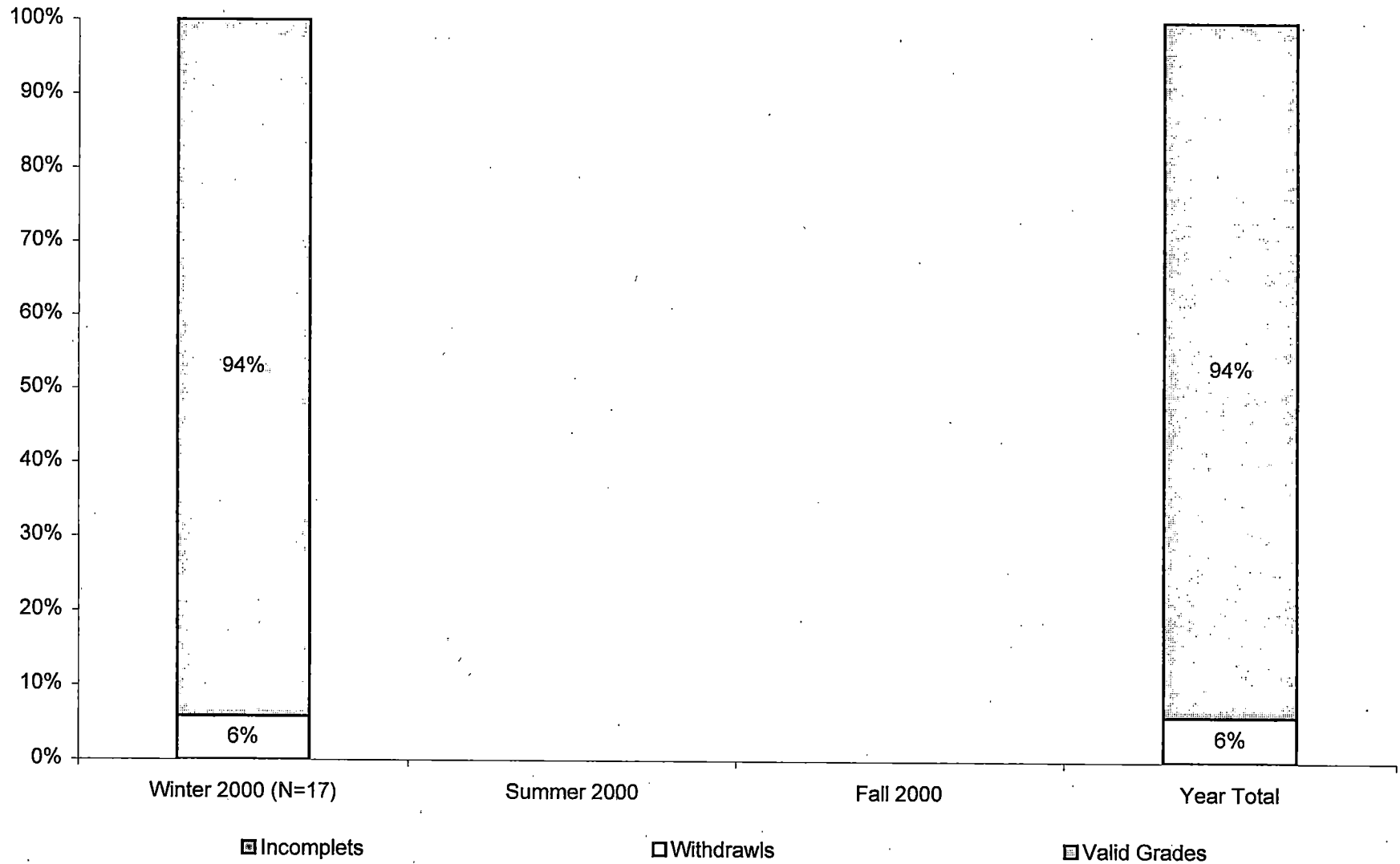
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.4 FST 110.3 (Storeroom I)



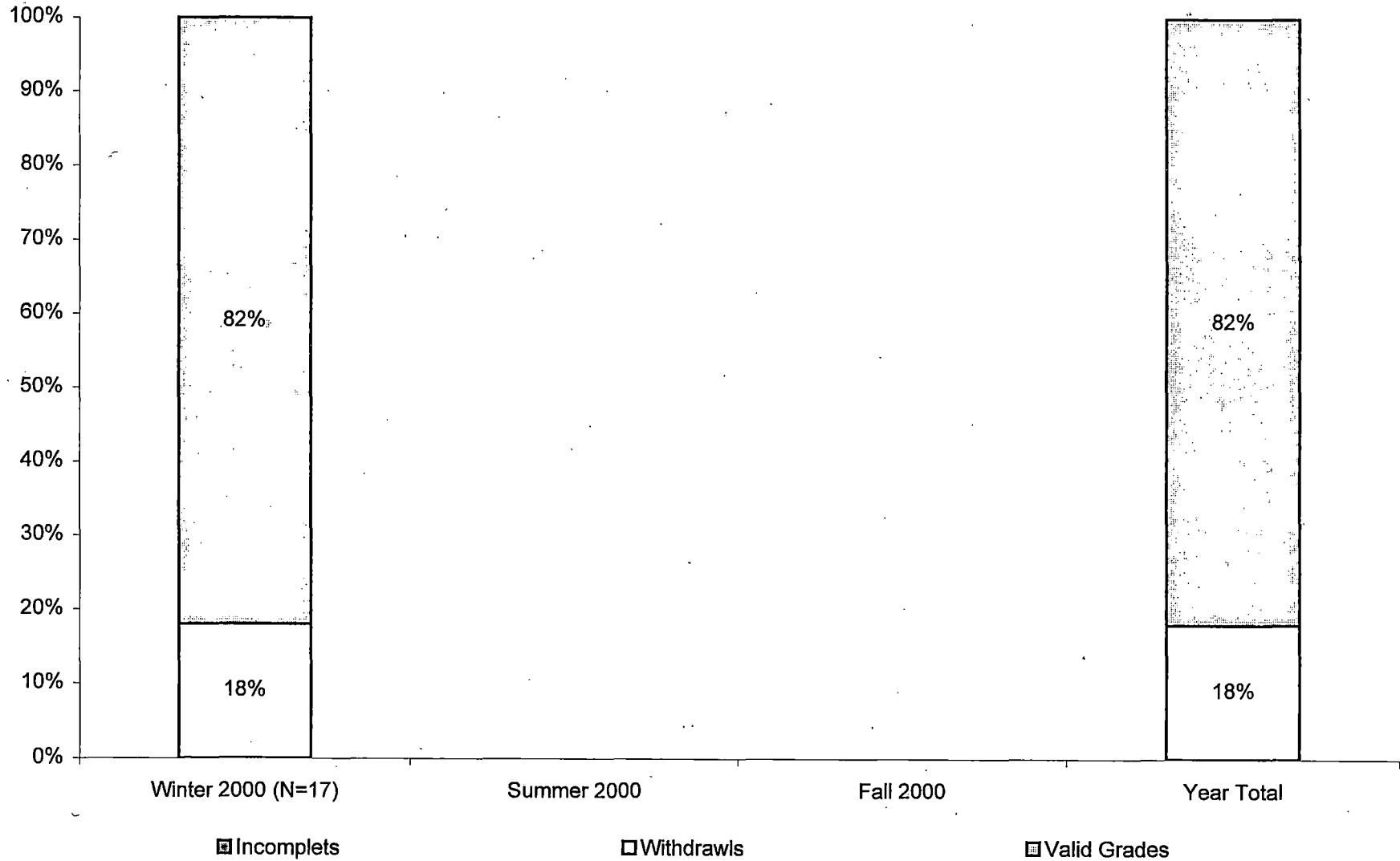
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.5 FST 110.4 (Dining Room I)



Oakland Community College  
Hospitality Course Completions  
(2000)

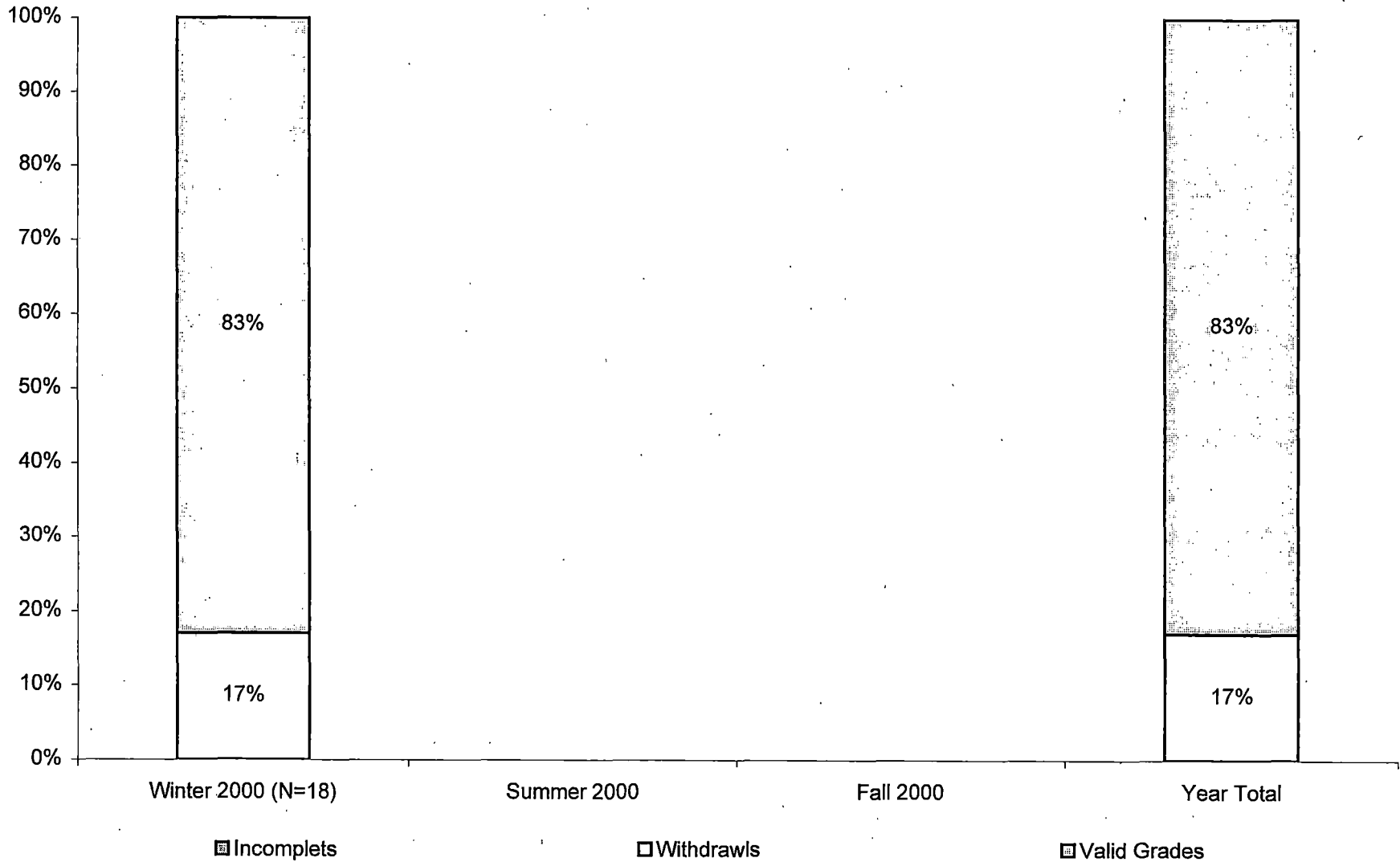
Figure 1.6 (FST 110.5 (Cooking I))





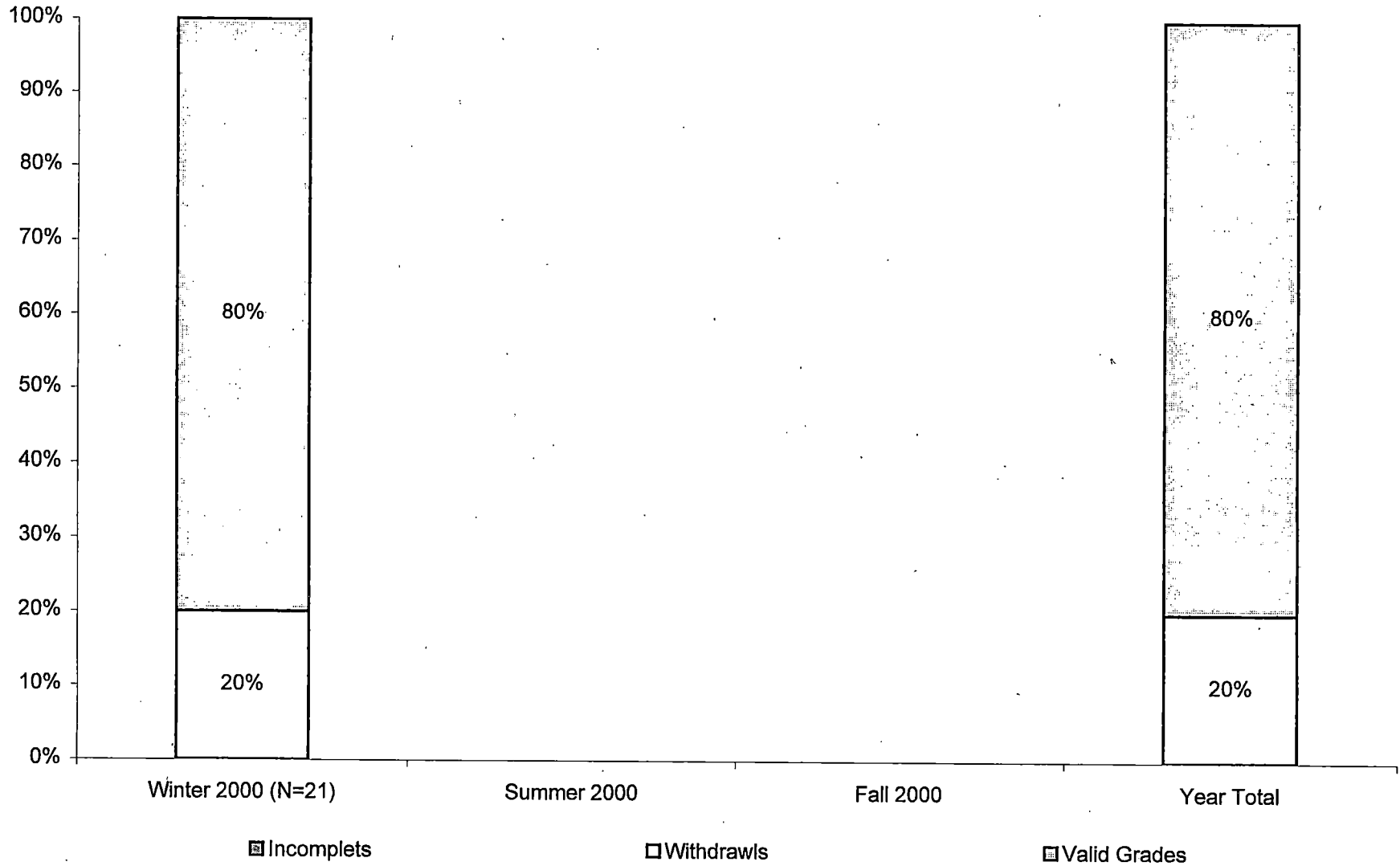
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.7 FST 110.6 (Demonstration Lab I)



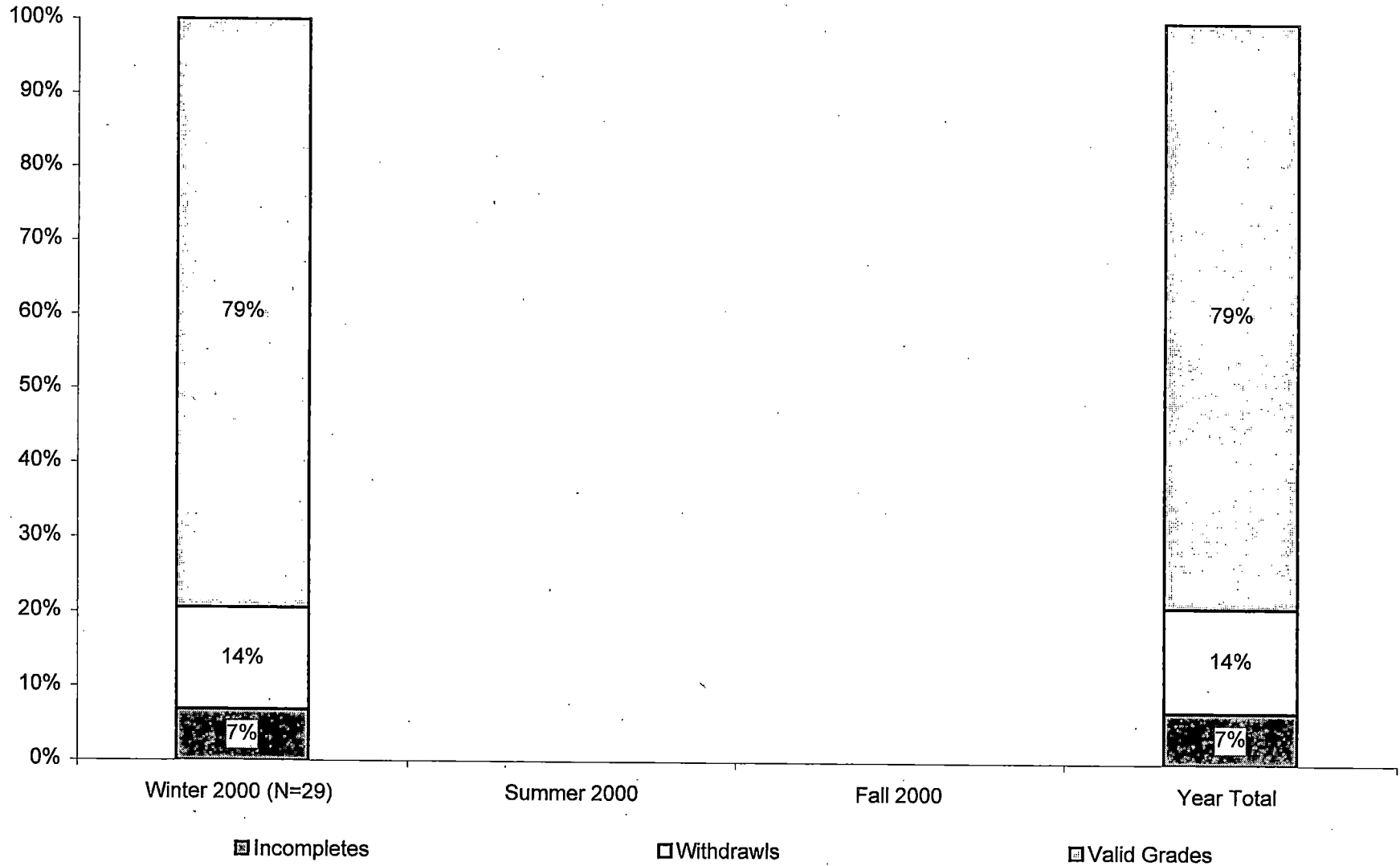
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.8 FST 118 (Visiting Lecture Series)



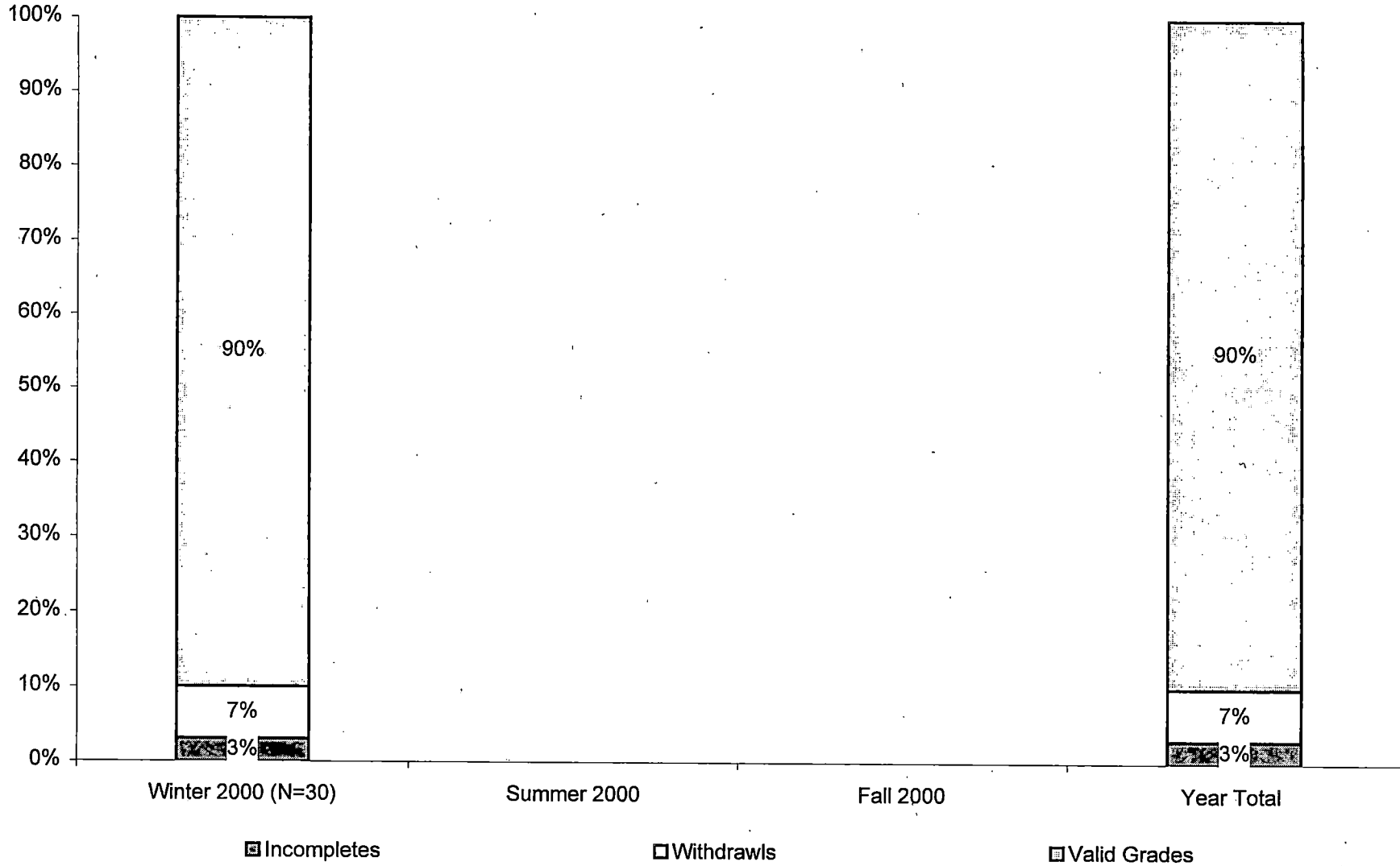
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.9 FST 120.1 (Advanced Pantry Production)



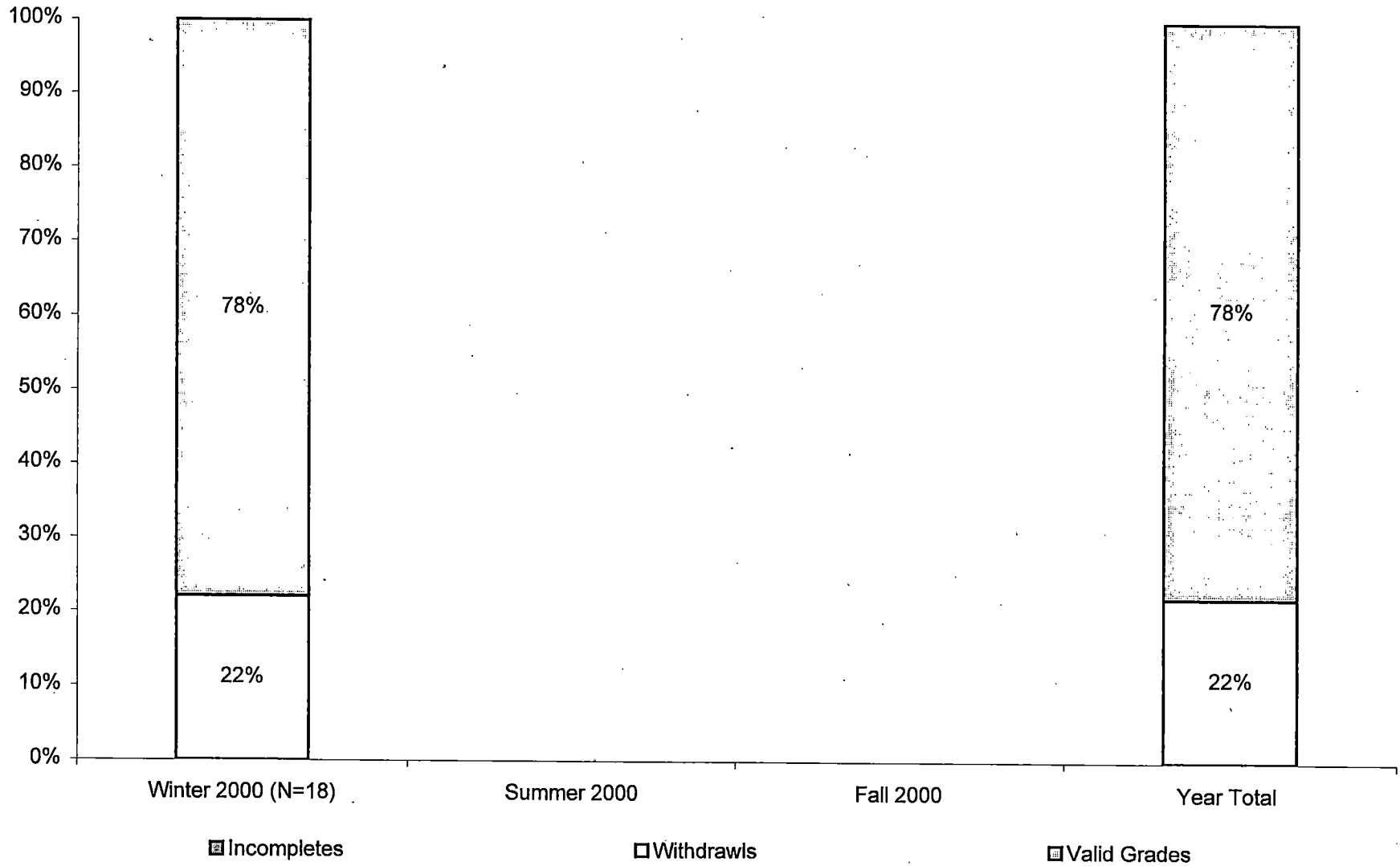
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.10 FST 120.2 (Advanced Quantity Baking)



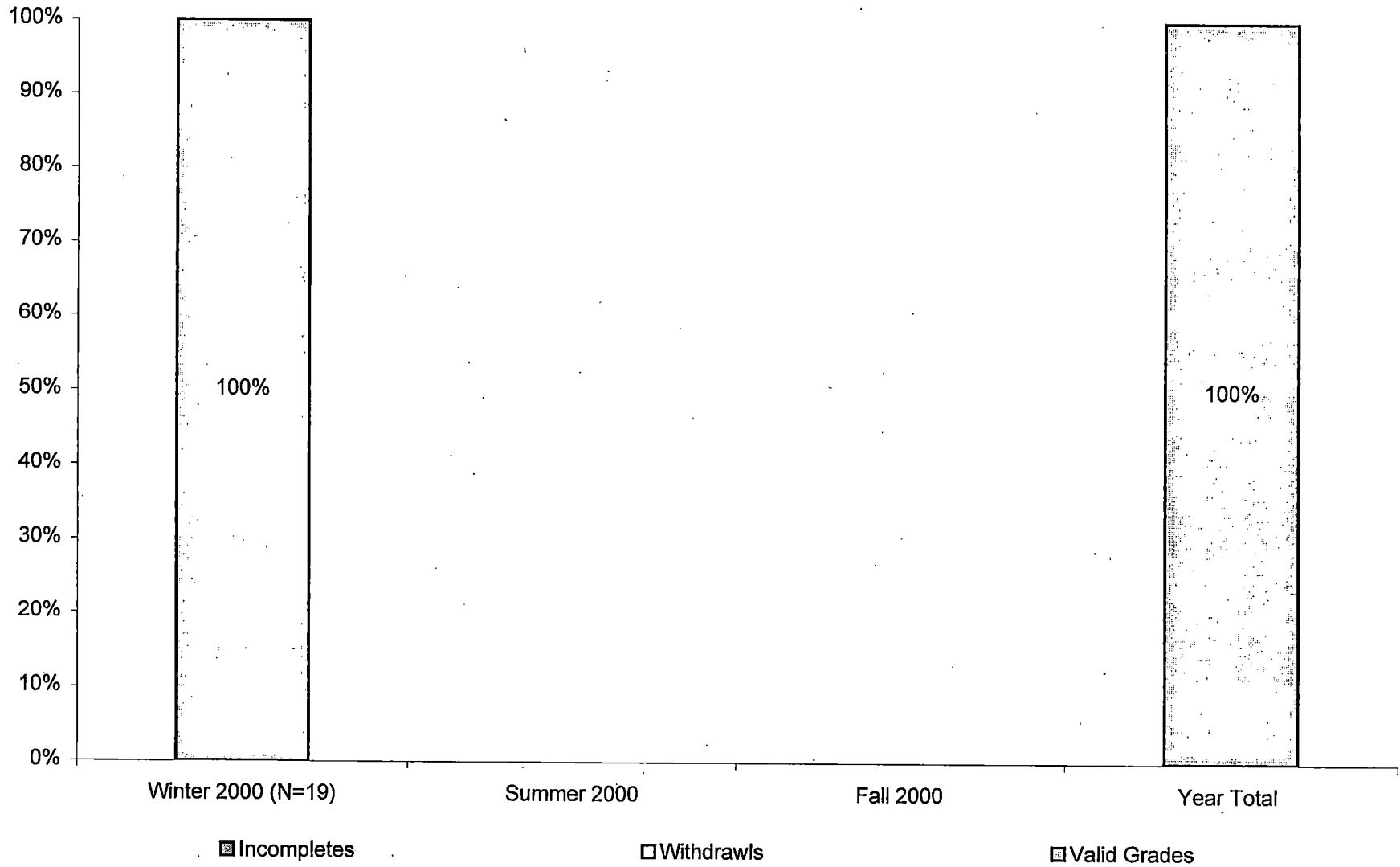
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.11 FST 120.3 ( Storeroom II)



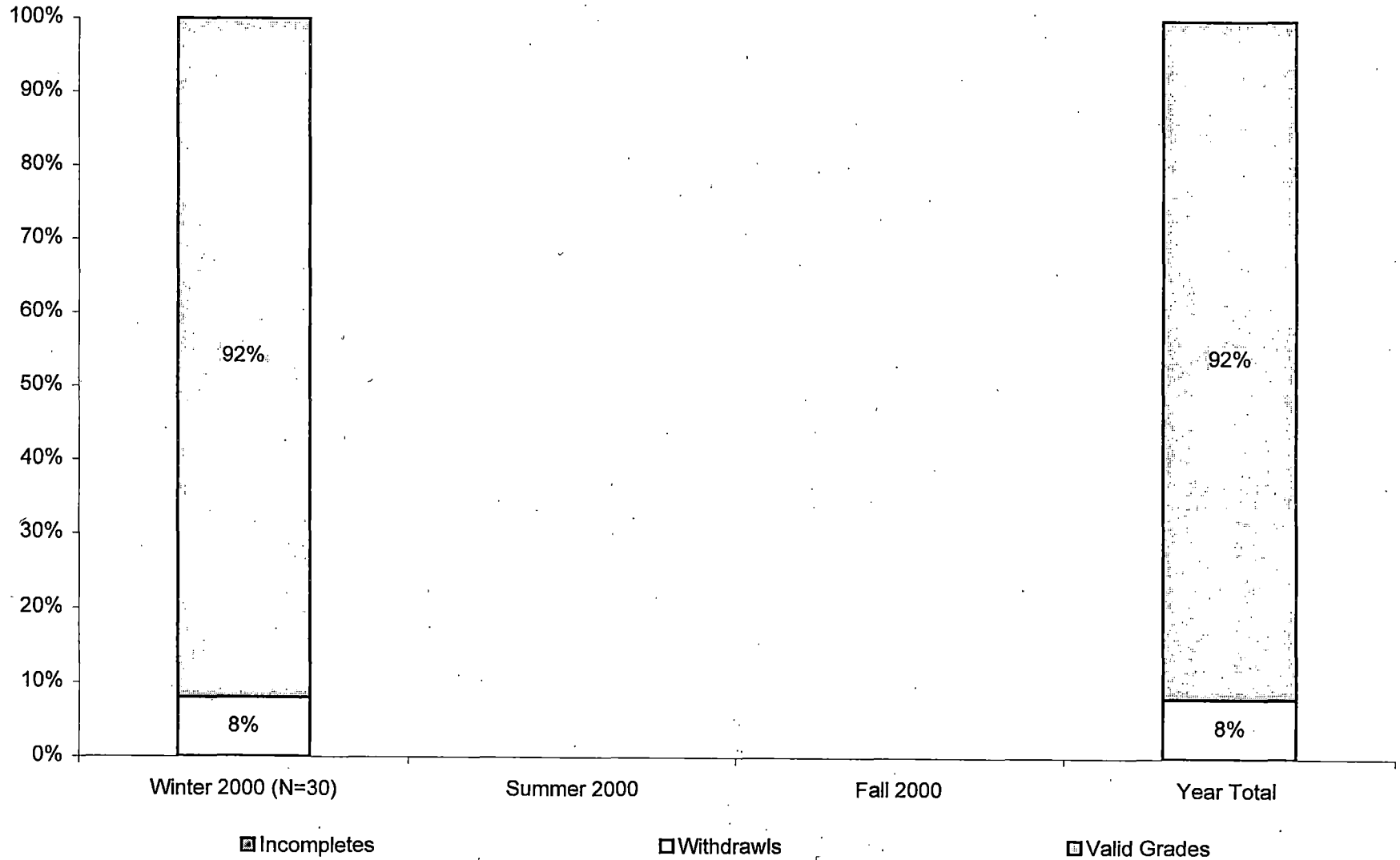
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.12 FST 120.4 (Dining Room II)



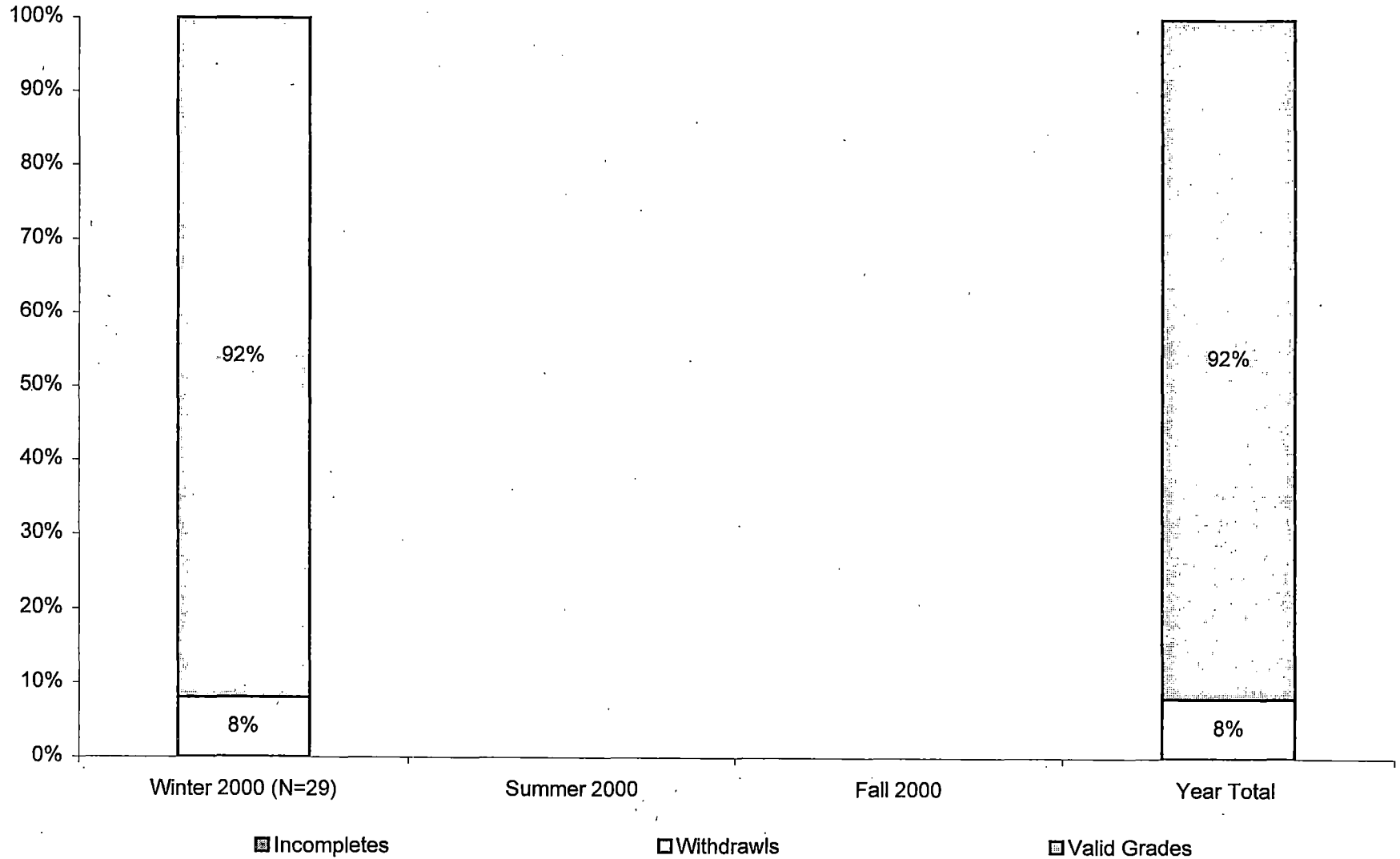
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.13 FST 120.5 (Cooking II)



Oakland Community College  
Hospitality Course Completions  
(2000)

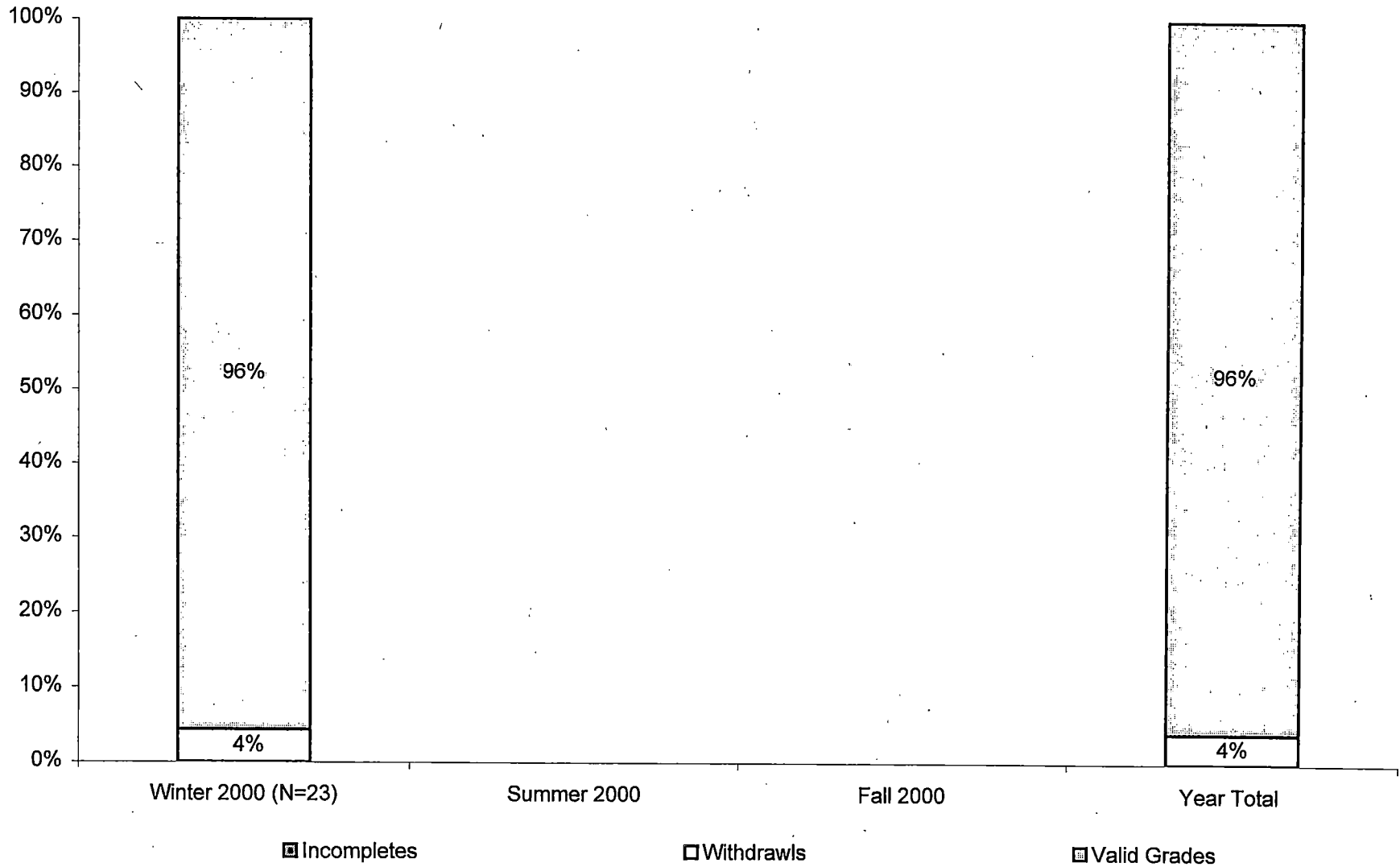
Figure 1.14 FST 120.6 (Demonstration Lab II)





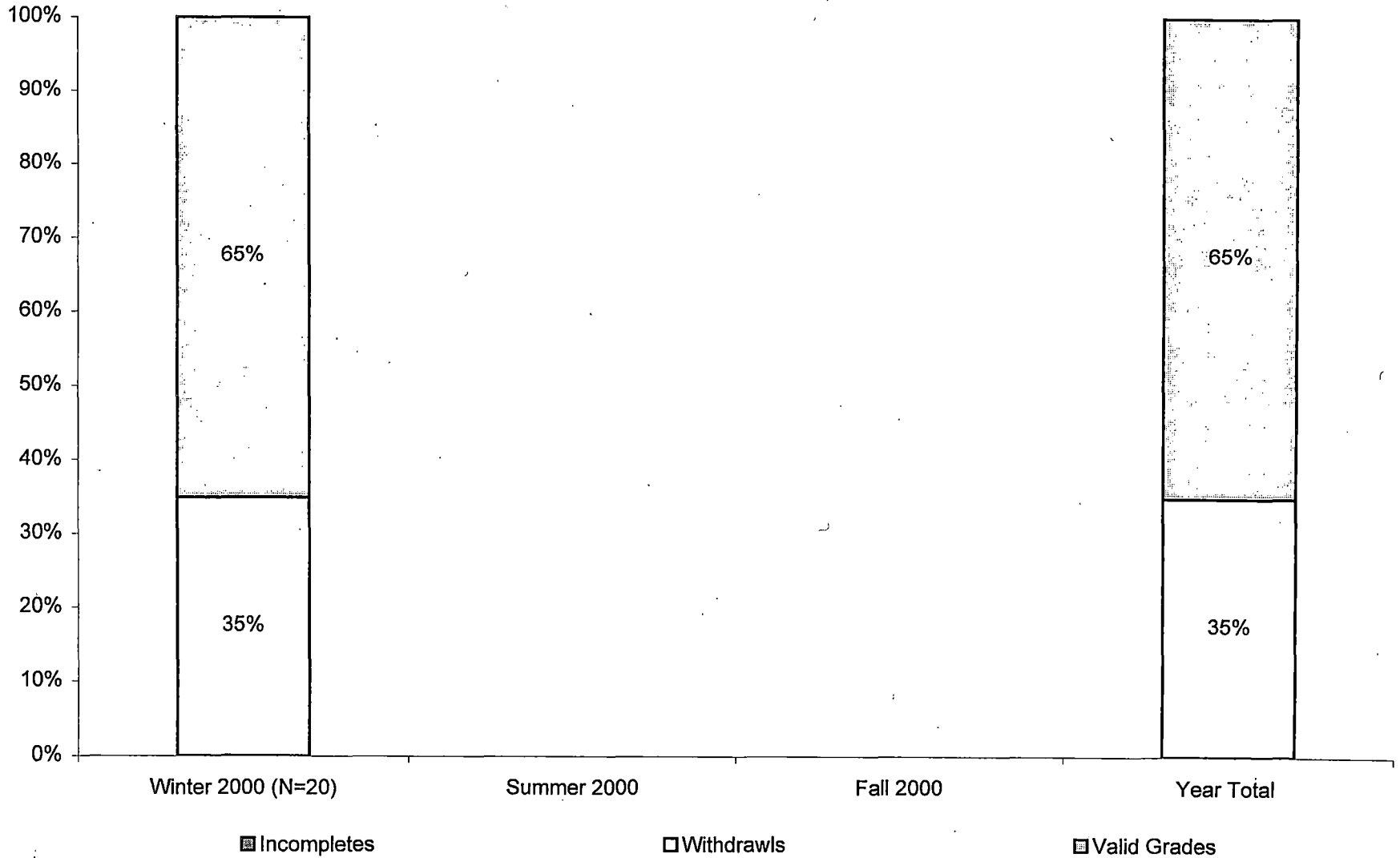
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.15 FST 122 (Food Standards, Sanitation and Hygiene)



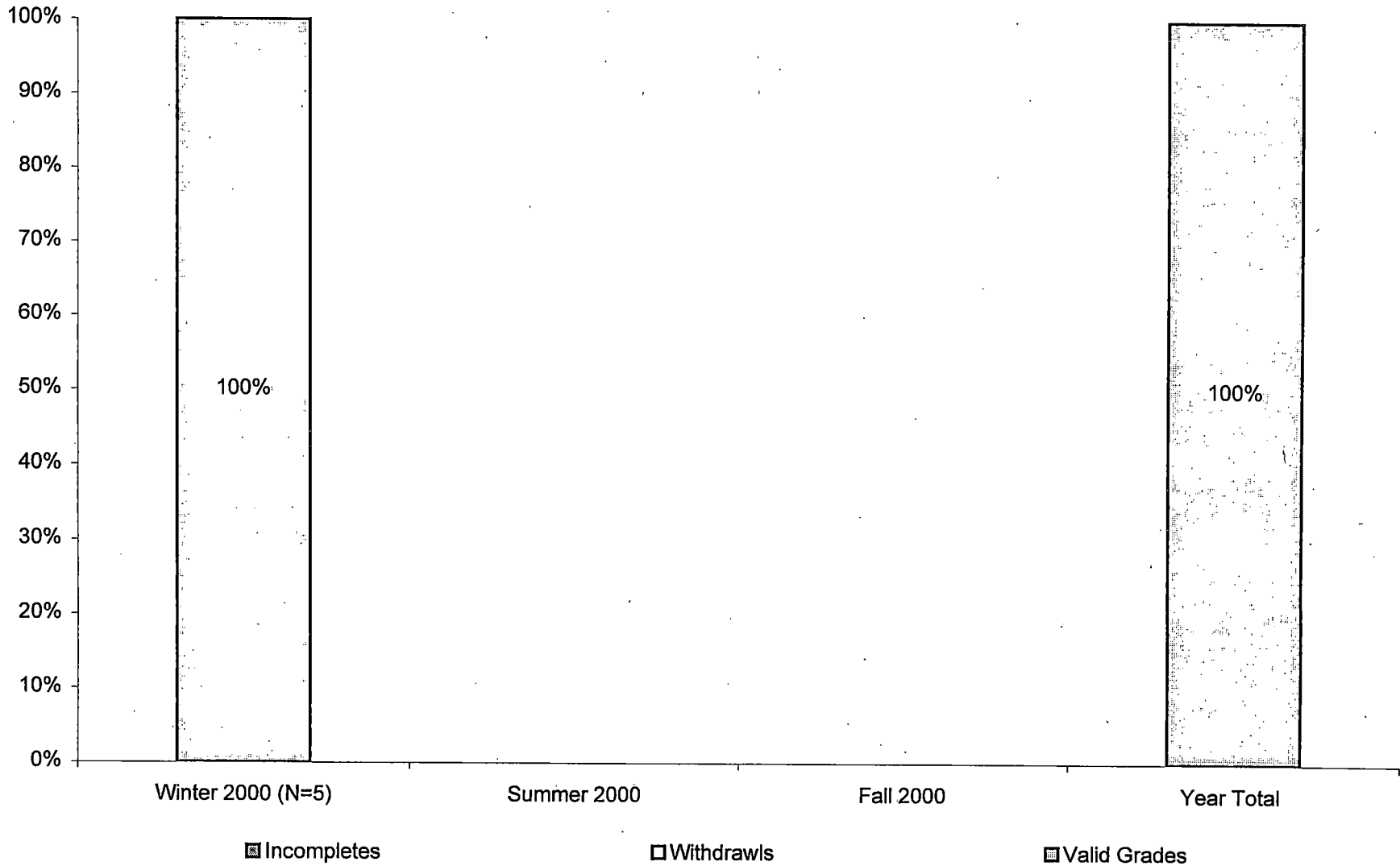
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.16 FST 124 (Menu Planning)



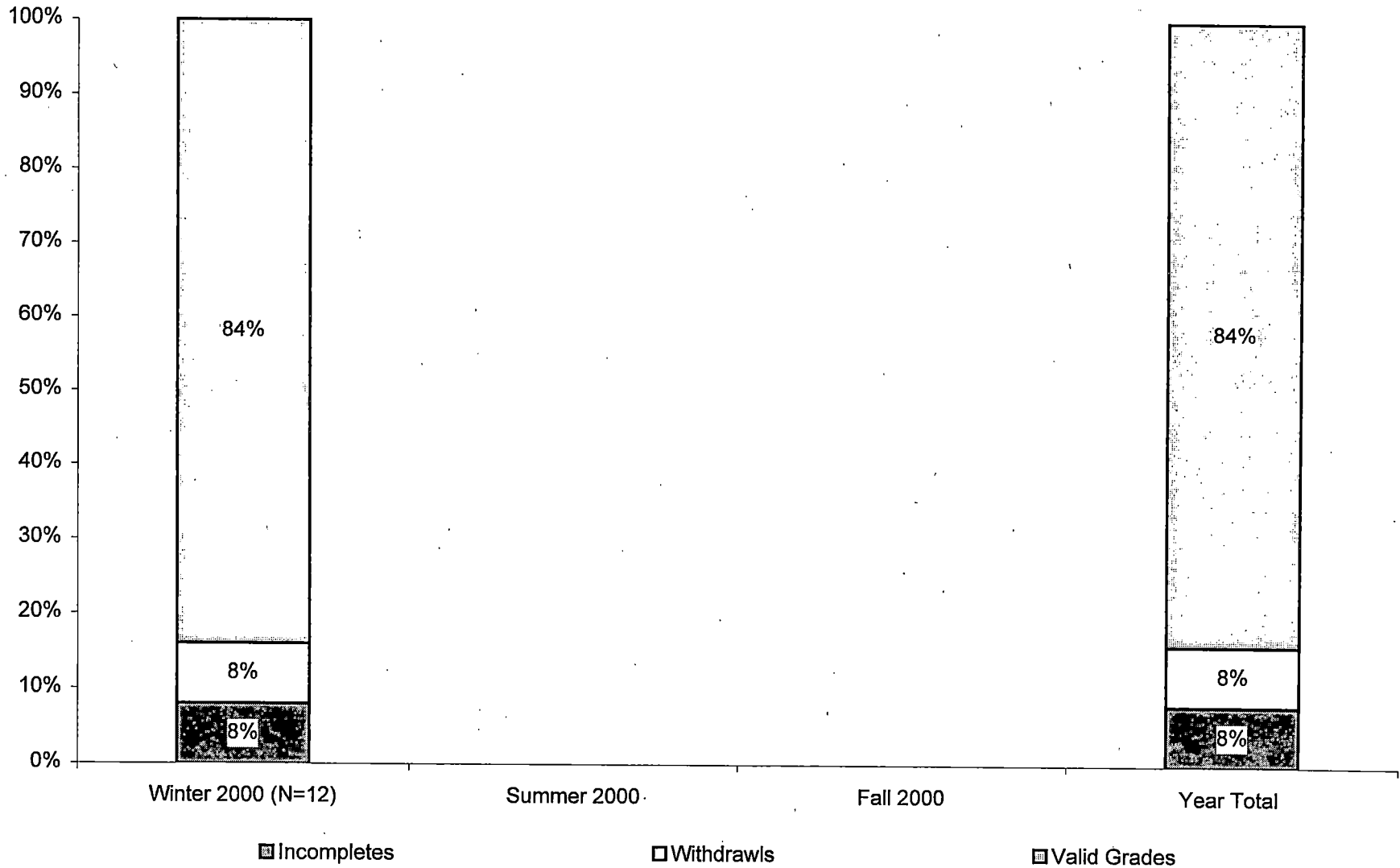
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.17 FST 201 (Food Service Accounting)



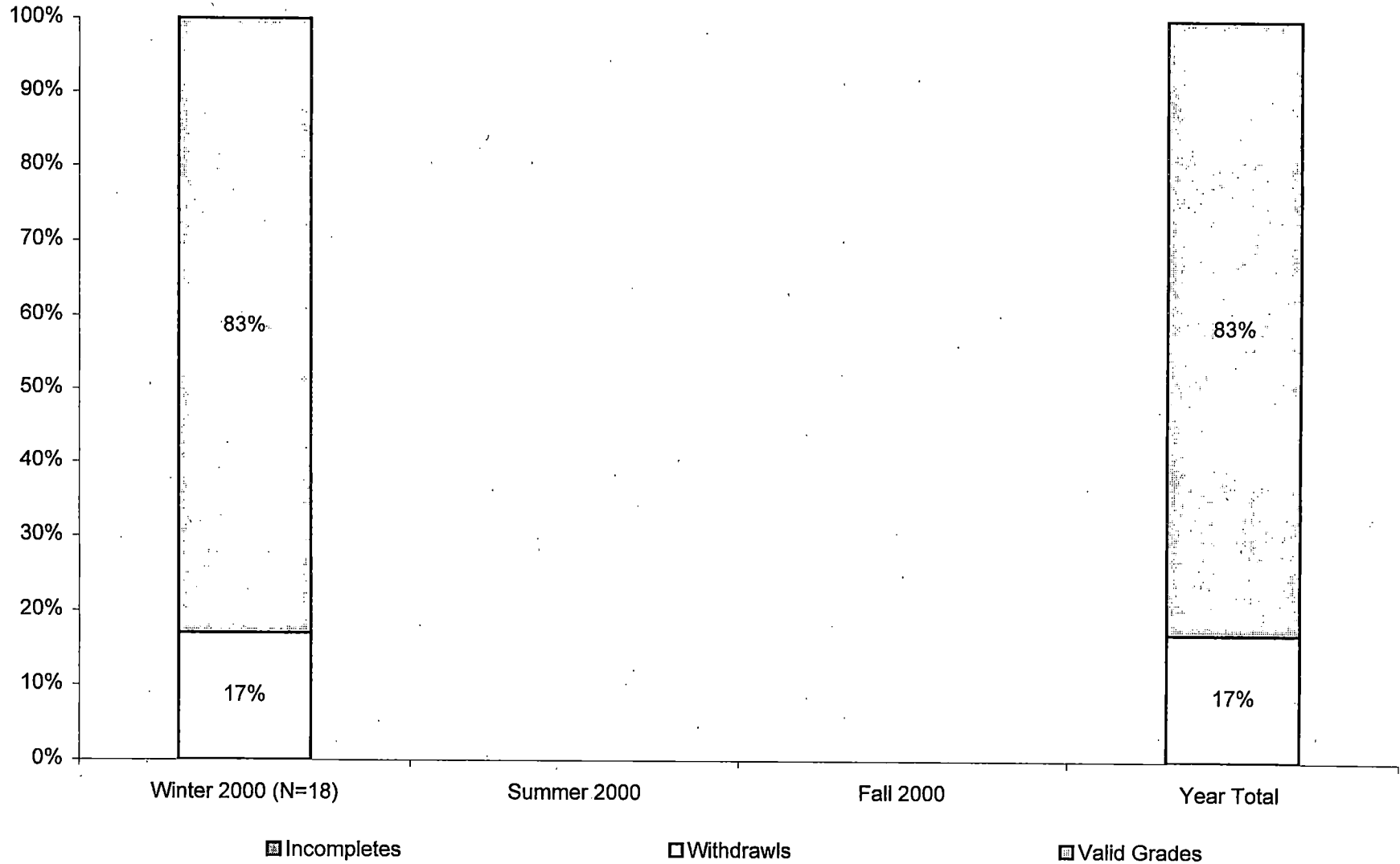
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.18 FST 202 (Food Service Cost Control)



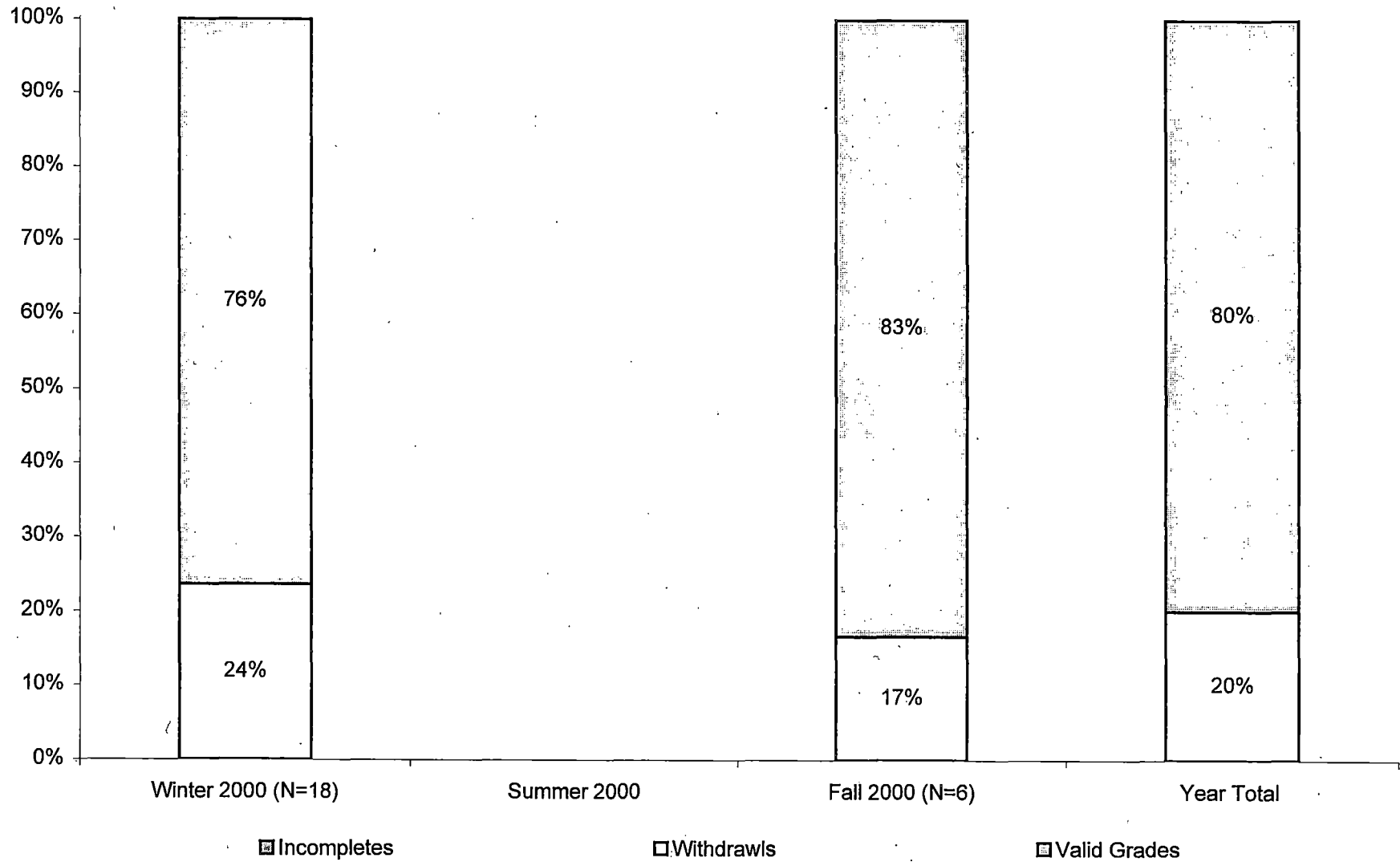
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.19 FST 203 (Food Purchasing and Storage)



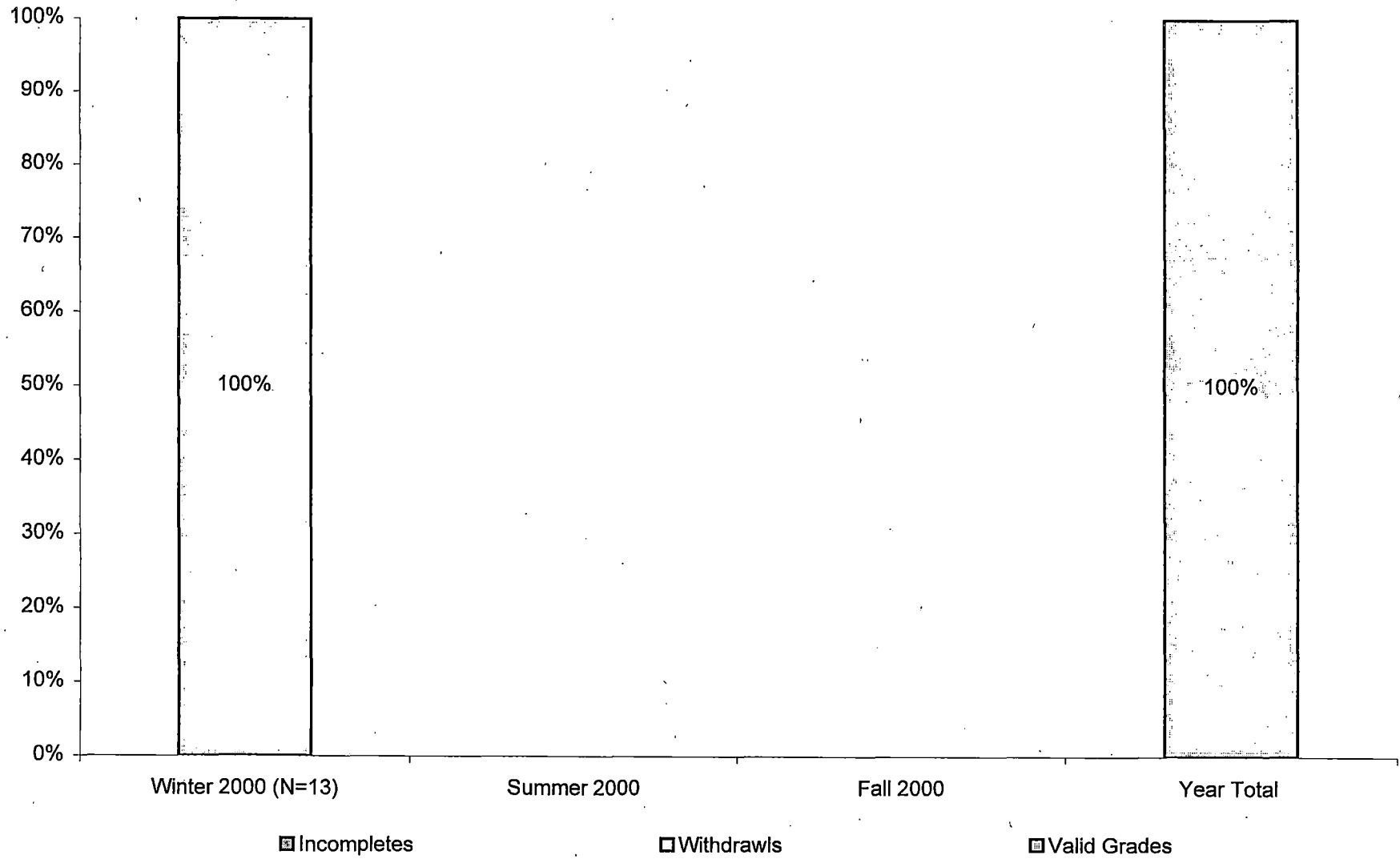
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.20 FST 206 (Restaurant Management)



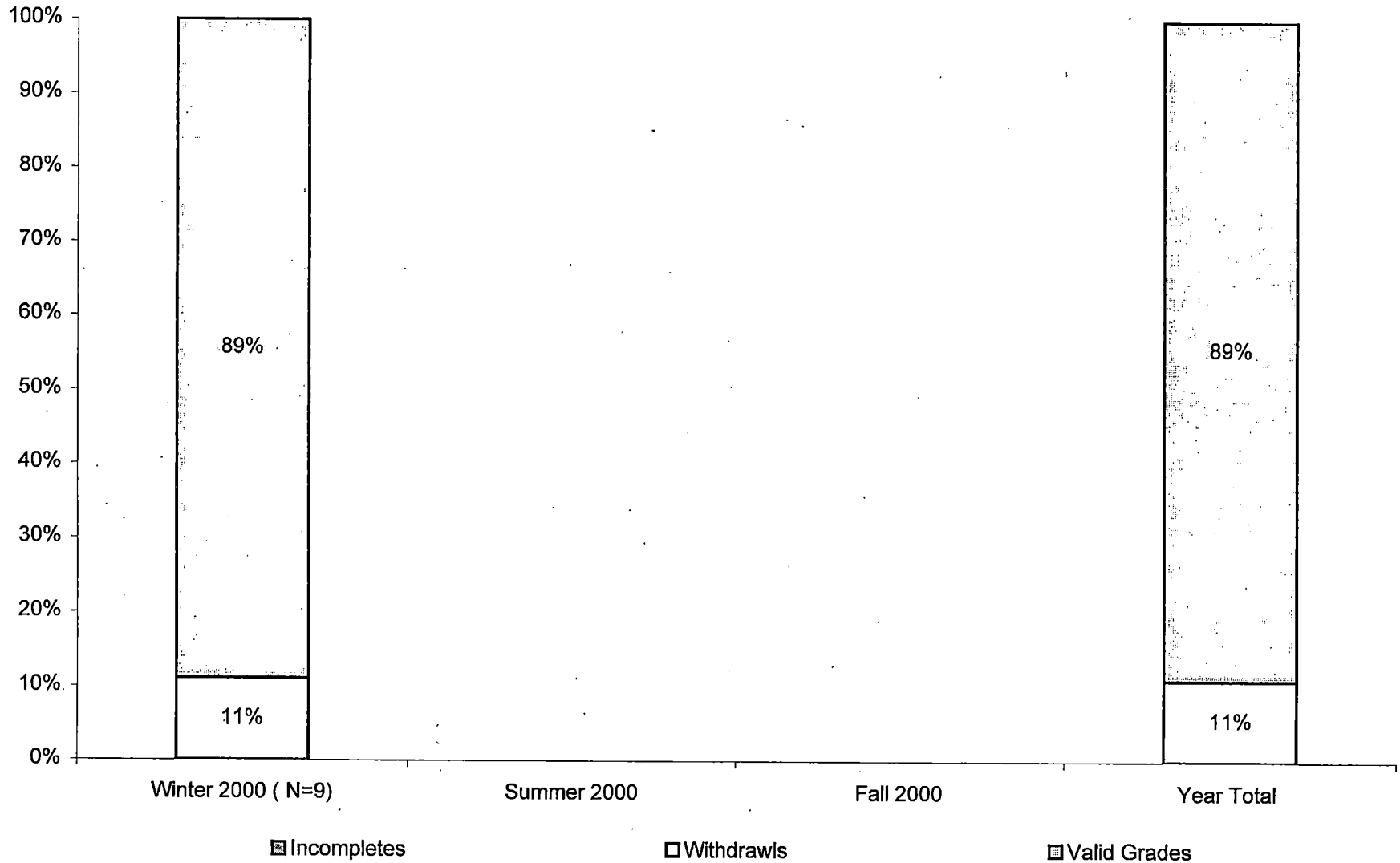
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.21 FST 210.1 (Classical Cooking)



Oakland Community College  
Hospitality Course Completions  
(2000)

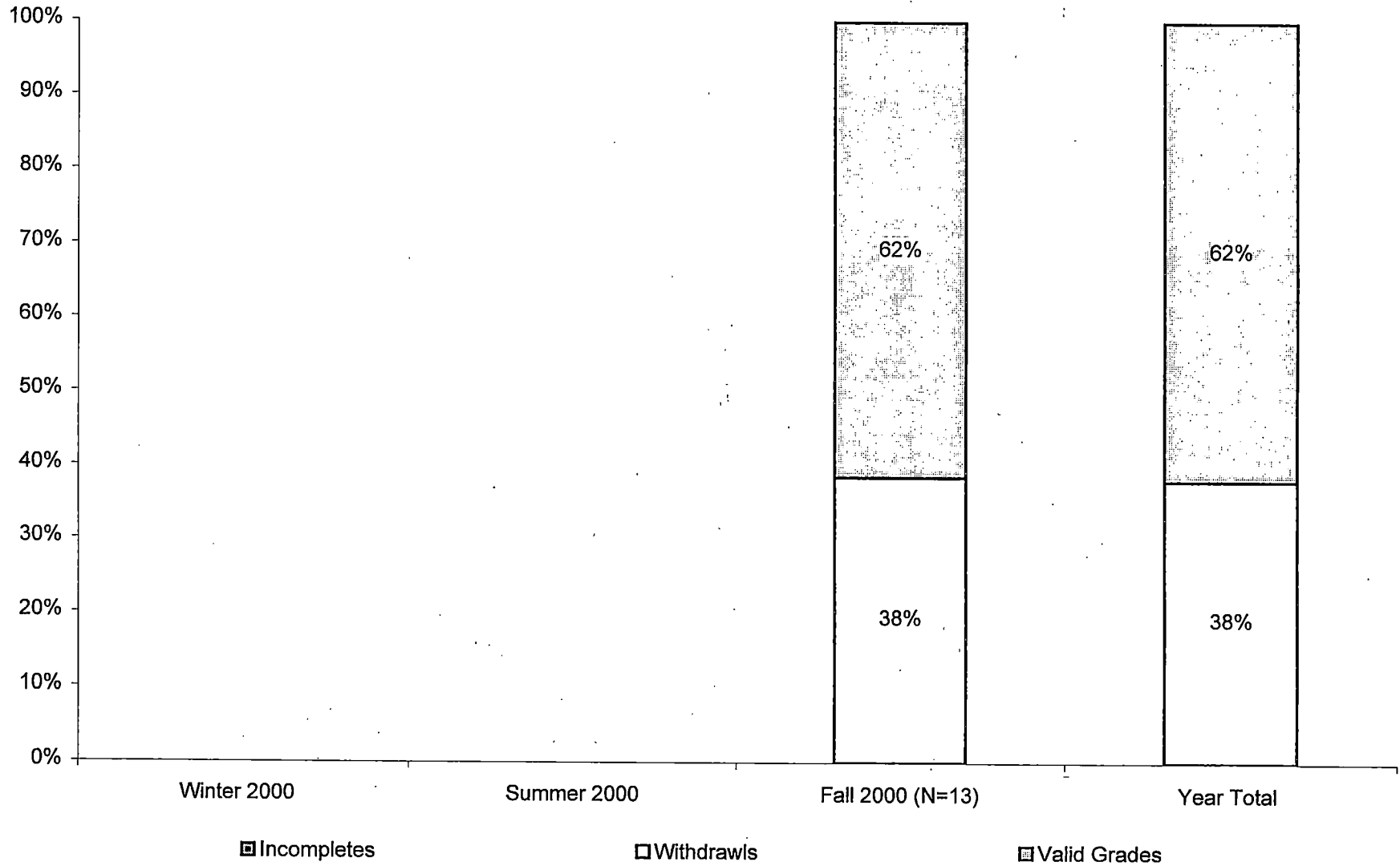
Figure 1.22 FST 220.1 (Pastry Baking I)





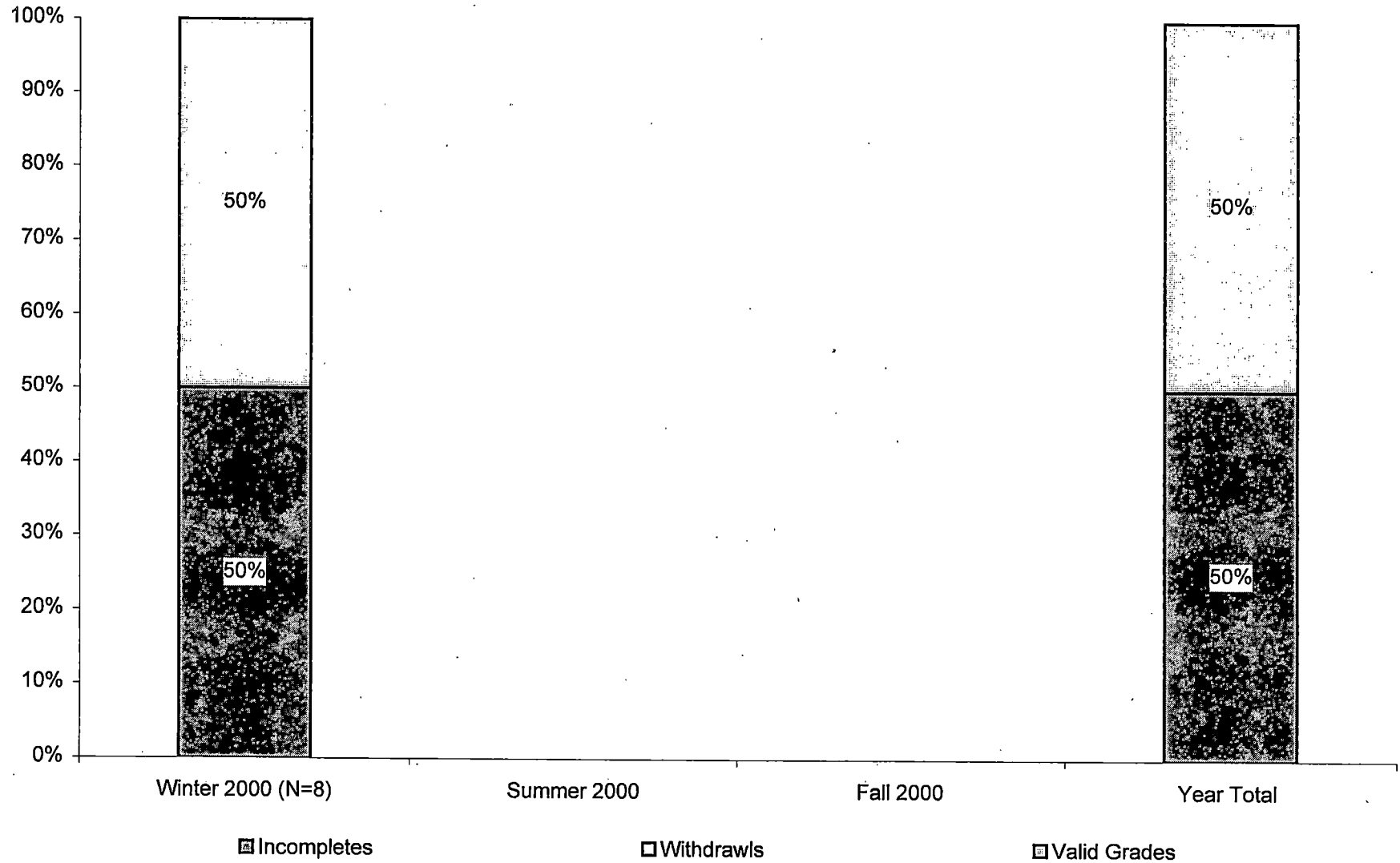
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.23 FST 224 (Hospitality Marketing)



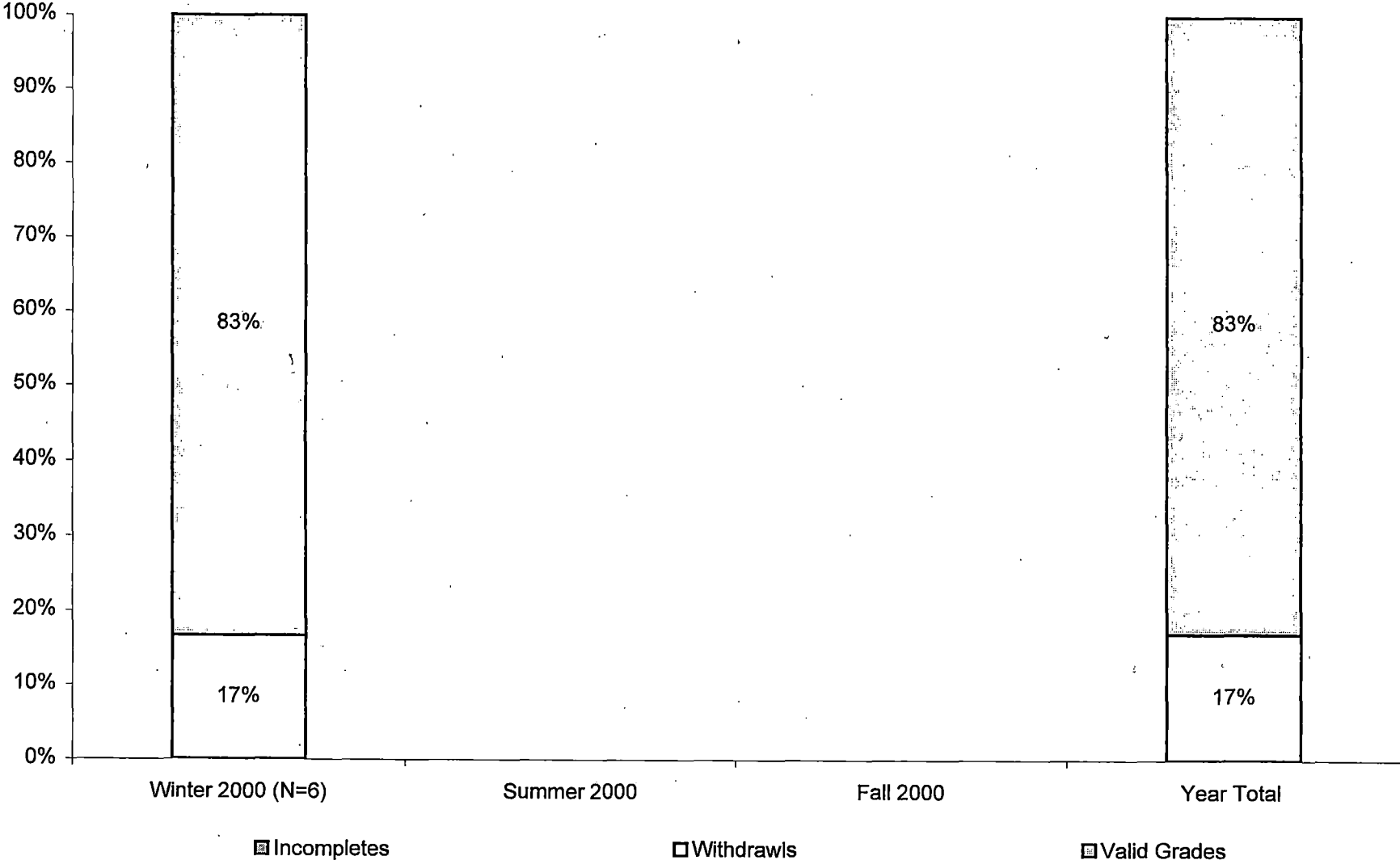
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.24 FST 238 (Commercial Meat Cutting)



Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.25 FST 243 ( Front Office Management)



## HOSPITALITY COURSES

to WITHDRAW

Highest

Name

Course Name

FST 110.1	Fundamentals of Pantry Production
FST 110.2	Fundamentals of Quality Baking
FST 110.3	Storeroom I
FST 110.4	Dining Room I
FST 110.5	Cooking I
FST 110.6	Demonstration Lab I
FST 118	Visiting Lecture Series
FST 120.1	Advanced Pantry Production
FST 120.2	Advanced Quality Baking
FST 120.3	Storeroom II
FST 120.4	Dining Room II
FST 120.5	Cooking II
FST 120.6	Demonstration Lab II
FST 122	Food Standards, Sanitation and Hygiene
FST 124	Menu Planning
FST 201	Food Service Accounting
FST 202	Food Service Cost Control
FST 203	Food Purchasing and Storage
FST 206	Restaurant Management
FST 210.1	Classical Cooking I
FST 220.1	Pastry Baking I
FST 222	Equipment Planning Layout
FST 224	Hospitality Marketing
FST 232	Wines and Spirits
FST 240.3	Cooperative Internship-Hotel
FST 240.4	Cooperative Internship-Food Service Management

FST 243	Front Office Management
FST 245	Supervisory Housekeeping
CUL 100	Introduction to Culinary Arts
CUL 101	Food Standards, Sanitation, and Hygiene
CUL 105	Beginning Cake Decorating
CUL 110	Cookery I
CUL 111	Cookery II
CUL 112	Restaurant Meat Cutting
CUL 113	Garde Manger I
CUL 114	Retail Baking I
CUL 115	Retail Baking II
CUL 124	Menu Development and Design
CUL 125	Pastry I
CUL 202	Food Service Cost Control
CUL 203	Food Purchasing and Storage
CUL 213	Garde Manger II
CUL 222	Equipment Planning and Layout
CUL 225	Pastry II
CUL 230	Ice Carving
CUL 232	Wine and Sprints
CUL 235	Culinary Competency
CUL 240	Classical Restaurant
CUL 242	Plated Dessert I
CUL 248	Event and Cater Management
HEA 151	Nutrition

To Do List as of Mon 9/17/01  
Pontac Summer Program

<b>ID</b>	<b>Task Name</b>	<b>Start</b>	<b>Resource Names</b>
<b>Week of September 9</b>			
21	Contact Project Coord. For portion of report	Mon 9/10/01	Katherine Tucker
<b>Week of September 16</b>			
22	Analysis and reporting writing	Mon 9/17/01	Katherine Tucker
<b>Week of September 30</b>			
23	Prepre for printing	Mon 10/1/01	Katherine Tucker

To Do List as of Mon 9/17/01  
Transfer IE

<b>ID</b>	<b>Task Name</b>	<b>Start</b>	<b>Resource Names</b>
<b>Week of September 23</b>			
7	Begin update Transfer Report (Fall 1/10)	Tue 9/25/01	Katherine Tucker
<b>Week of September 30</b>			
8	Update Transfer Report (Fall 1/10)	Tue 10/2/01	Katherine Tucker

WHO DOES WHAT 9/10/01 through 10/6/01

ID	Resource Name	Work							
<b>Week of September 9</b>									
1	Interviewers	200 hrs							
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>	
	Quality Svc Records - Reg	7	Data Collection by Phone	100%	8 hrs	0 days	Fri 9/14/01	Fri 9/14/01	
	\\ORLANDATA\Administration\Projects\Time-Lines\Public Opinion...	-1	Data Collection by Phone	100%	8 hrs	0 days	Mon 9/1...	Mon 9/1...	
2	Senior Interviewers	192 hrs							
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>	
	Quality Svc Records - Reg	9	Code Surveys	100%	8 hrs	0 days	Fri 9/14/01	Fri 9/14/01	
3	Pat Springer	608 hrs							
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>	
	Quality Svc Records - Reg	8	Monitor Data Collection	100%	8 hrs	0 days	Fri 9/14/01	Fri 9/14/01	
	\\ORLANDATA\Administration\Projects\Time-Lines\Public Opinion...	-1	Monitor Data Collection	100%	8 hrs	0 days	Mon 9/1...	Mon 9/1...	
6	Eileen Brennan	2,624 hrs							
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>	
	IPEDS	1	Program Inventory	100%	26...	0 days	Thu 8/3...	Mon 10/1...	
7	Brian Moss	96 hrs							
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>	
	Official Enrollment	4	E-Mail Fall 1/10 Day...	100%	8 hrs	0 days	Tue 9/1...	Tue 9/1...	
8	Mark Woods	248 hrs							
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>	
	Devel Ed IE	1	Begin update of Developmental Ed (ACS-6)	100%	8 hrs	0 days	Fri 9/14/01	Fri 9/14/01	
	OccTech...	7	Begin updating effectiveness measures (...)	100%	8 hrs	0 days	Fri 9/14/01	Fri 9/14/01	
9	Katherine Tucker	120 hrs							
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>	
	Pontac Summer Program	21	Contact Project Coord. For portion of report	100%	8 hrs	0 days	Mon 9/1...	Mon 9/1...	Done 9/17/01
12	Research Assistant	96 hrs							
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>	
	Official Enrollment	3	Fall 1/10 Day/Download and Prepare ...	100%	8 hrs	0 days	Tue 9/1...	Tue 9/1...	
14	College	424 hrs							
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>	
	OCC Schedule	12	FALL One-Tenth (1/10) Day	100%	8 hrs	0 days	Mon 9/10/01	Mon 9/10/01	
	OCC Schedule	11	FALL Schedule Adjustment Ends	100%	8 hrs	0 days	Mon 9/10/01	Mon 9/10/01	
15	Blank	40 hrs							
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>	
	\\ORLANDATA\Administration\Projects\Time-Lines\Public Opinion.mpp	-1	Code Phone Sur...	100%	8 hrs	0 days	Mon 9/1...	Mon 9/1...	

Week of September 16



WHO DOES WHAT 9/10/01 through 10/6/01

ID	Resource Name	Work						
<b>Week of September 16</b>								
1	Interviewers	200 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	\\IORLANDATA\Administration\Projects\Time-Lines\Public Opin...	-1	Data Collection by P...	100%	8 hrs	0 days	Mon 9/...	Mon 9/...
2	Senior Interviewers	192 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	\\IORLANDATA\Administration\Projects\Time-Lines\Public Opin...	-1	Code Phone Surveys	100%	8 hrs	0 days	Mon 9/17/01	Mon 9/17/01
3	Pat Springer	608 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	\\IORLANDATA\Administration\Projects\Time-Lines\Public Opin...	-1	Monitor Data Collec...	100%	8 hrs	0 days	Mon 9/1...	Mon 9/1...
4	Michelle Daraban	344 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	Outcomes	1	Merge Fall 1/10 day data in Master.SAV	100%	8 hrs	0 days	Mon 9/1...	Mon 9/1...
	Community Service IE	1	Begin updating effectiveness measures ...	100%	8 hrs	0 days	Mon 9/1...	Mon 9/1...
6	Eileen Brennan	2,624 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	High Sc...	4	Run SPSS Syntax	100%	8 hrs	0 days	Tue 9/1...	Tue 9/1...
	Credit ...	3	Prepare Presentation	100%	8 hrs	0 days	Thu 9/2...	Thu 9/2...
	IPEDS	1	Program Inventory	100%	26...	0 days	Thu 8/3...	Mon 10/1...
8	Mark Woods	248 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	Devel Ed IE	2	Update Developmental Ed (ACS-6)	100%	8 hrs	0 days	Fri 9/21/01	Fri 9/21/01
	OccTech...	8	Update effectiveness measures (Fall T...	100%	8 hrs	0 days	Fri 9/21/01	Fri 9/21/01
9	Katherine Tucker	120 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	Pontac Summer Program	22	Analysis and reporting writing	100%	8 hrs	0 days	Mon 9/1...	Mon 9/1...

Started 9/17/01

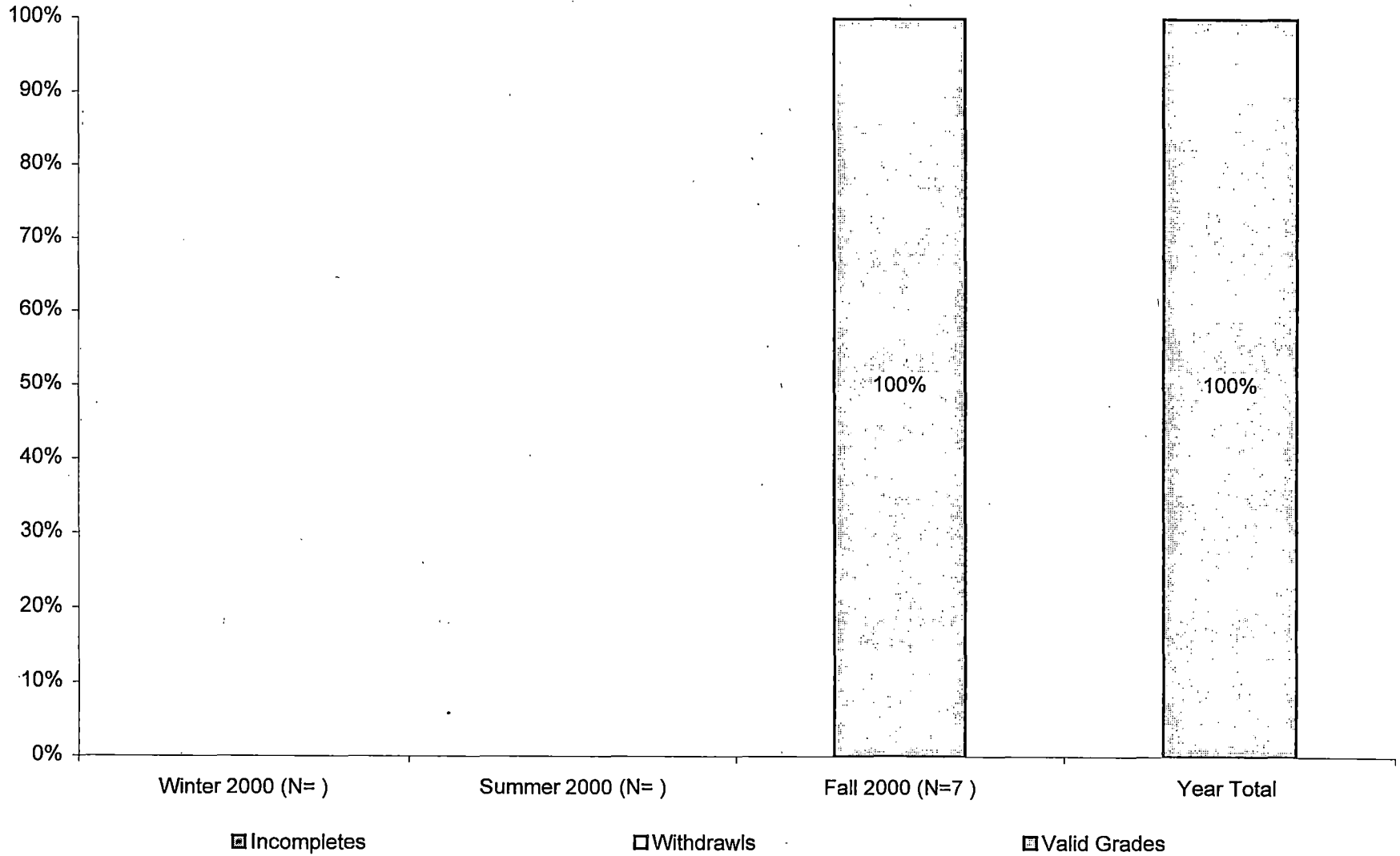
<b>Week of September 23</b>								
3	Pat Springer	608 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	\\IORLANDATA\Administration\Projects\Time-Lines\Public Opin...	-1	Coordinate Data Entry Pick-up/Delivery	100%	8 hrs	0 days	Mon 9/24/01	Mon 9/24/01
	\\IORLANDATA\Administration\Projects\Time-Lines\Public Opin...	-1	Prepare Surveys for Data Entry	100%	8 hrs	0 days	Mon 9/24/01	Mon 9/24/01
	GFS - Dec	6	Notify mailroom	100%	8 hrs	0 days	Tue 9/25/01	Tue 9/25/01
	GFS - Dec	7	Prepare postcard mailing	100%	8 hrs	0 days	Tue 9/25/01	Tue 9/25/01
	GFS - Dec	8	Mail prenotification postcards	100%	8 hrs	0 days	Thu 9/27/01	Thu 9/27/01
4	Michelle Daraban	344 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	Community Service IE	2	Update effectiveness measures (ACS-6)	100%	8 hrs	0 days	Mon 9/2...	Mon 9/2...

**WHO DOES WHAT 9/10/01 through 10/6/01**

ID	Resource Name	Work						
<b>Week of September 23, continued</b>								
6	Eileen Brennan	2,624 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	GFS -...	4	Download CMS to Access database	100%	8 hrs	0 days	Mon 9/2...	Mon 9/2...
	GFS -...	5	Generate labels for 1st mailing	100%	8 hrs	0 days	Mon 9/2...	Mon 9/2...
	IPEDS	1	Program Inventory	100%	26...	0 days	Thu 8/3...	Mon 10/1...
8	Mark Woods	248 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	Devel Ed IE	3	Begin update of Developmental Ed (Fall 1/10)	100%	8 hrs	0 days	Tue 9/25/01	Tue 9/25/01
	Devel Ed IE	4	Complete Developmental Ed (ACS-6)	100%	8 hrs	0 days	Fri 9/28/01	Fri 9/28/01
	OccTech...	9	Begin Updating effectiveness measures (F...	100%	8 hrs	0 days	Tue 9/25/01	Tue 9/25/01
	OccTech...	10	Complete updating effectiveness measures...	100%	8 hrs	0 days	Fri 9/28/01	Fri 9/28/01
<b>Week of September 30</b>								
2	Senior Interviewers	192 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	Quality Svc Records - Reg	6	Code Surveys	100%	8 hrs	0 days	Fri 10/5/01	Fri 10/5/01
3	Pat Springer	608 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	Quality Svc Records - Reg	10	Prepare surveys for Data Entry	100%	8 hrs	0 days	Mon 10/1/01	Mon 10/1/01
	Quality Svc Records - Reg	11	Coordinate Pick-up with Data Entry Svc.	100%	8 hrs	0 days	Mon 10/1/01	Mon 10/1/01
	GFS - Dec	9	Prepare 1st mailing	100%	8 hrs	0 days	Mon 10/1/01	Mon 10/1/01
	GFS - Dec	10	*1st mailing to the mailroom	100%	8 hrs	0 days	Thu 10/4/01	Thu 10/4/01
4	Michelle Daraban	344 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	Community Service IE	3	Complete updating effectiveness measu...	100%	8 hrs	0 days	Mon 10/...	Mon 10/...
6	Eileen Brennan	2,624 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	IPEDS	1	Program Inventory	100%	26...	0 days	Thu 8/3...	Mon 10/1...
8	Mark Woods	248 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	Devel Ed IE	5	Update Developmental Ed (Fall 1/10)	100%	8 hrs	0 days	Tue 10/2/01	Tue 10/2/01
	Devel Ed IE	14	Final Report Completed	100%	8 hrs	0 days	Mon 10/...	Mon 10/...
	OccTech...	11	Update effectiveness measures (Fall 1/10)	100%	8 hrs	0 days	Tue 10/2/01	Tue 10/2/01
9	Katherine Tucker	120 hrs						
	<i>Project</i>	<i>ID</i>	<i>Task Name</i>	<i>Units</i>	<i>Work</i>	<i>Delay</i>	<i>Start</i>	<i>Finish</i>
	Pontac Summer Program	23	Prepre for printing	100%	8 hrs	0 days	Mon 10/...	Mon 10/...

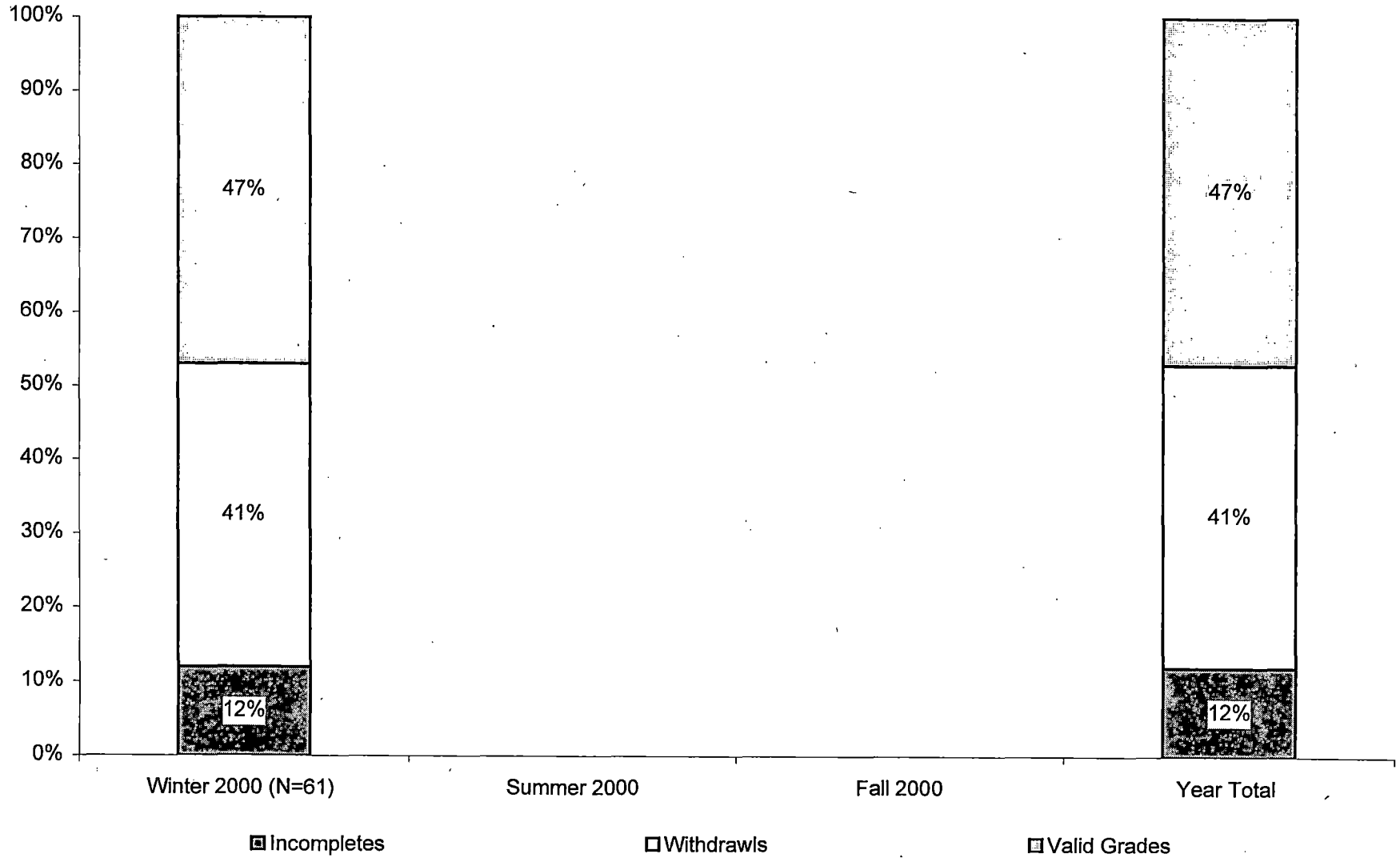
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.26 FST 245 (Supervisory Housekeeping)



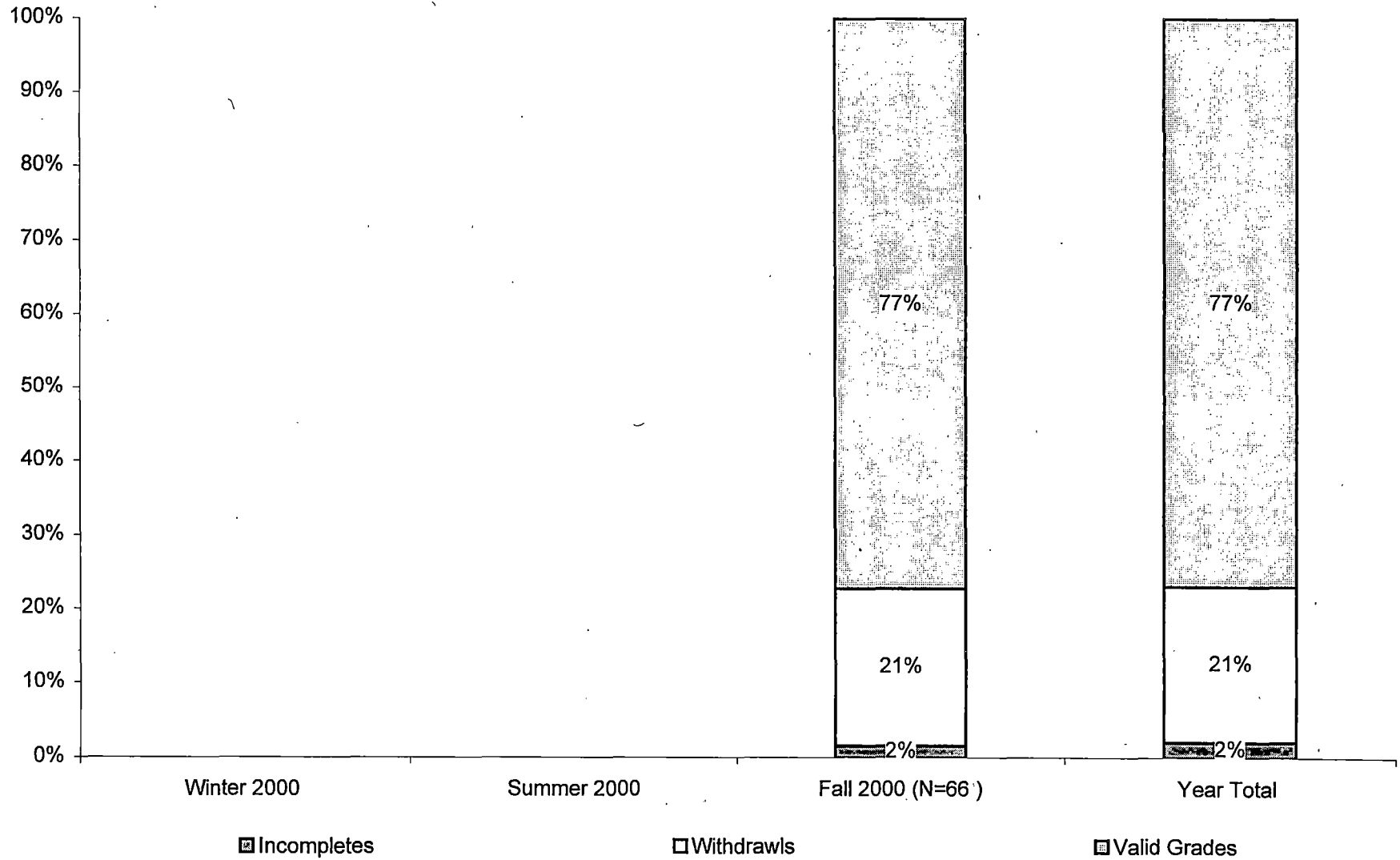
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.27 FST 151 ( Nutrition)



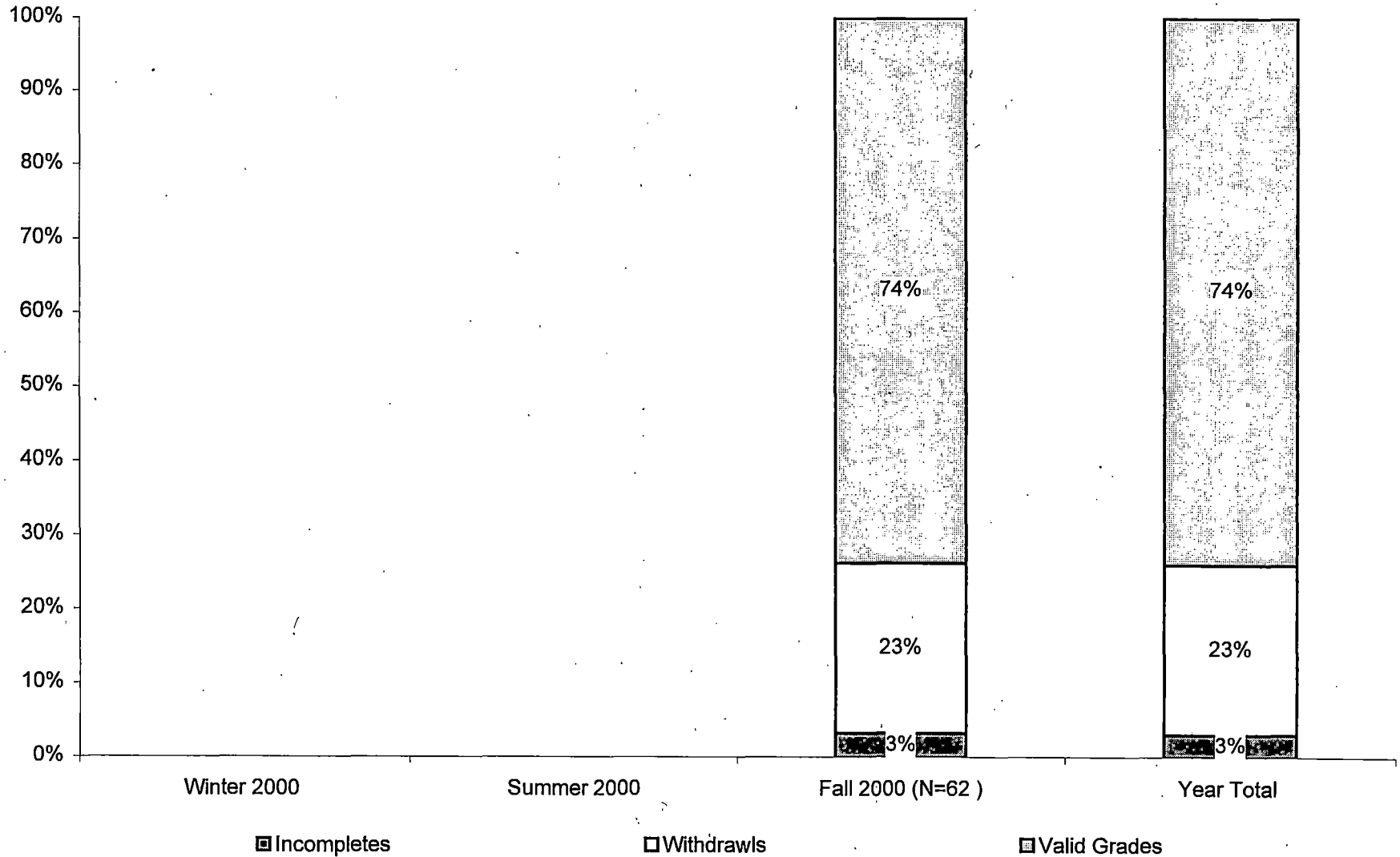
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.28 CUL 100 (Introduction to Culinary Arts)



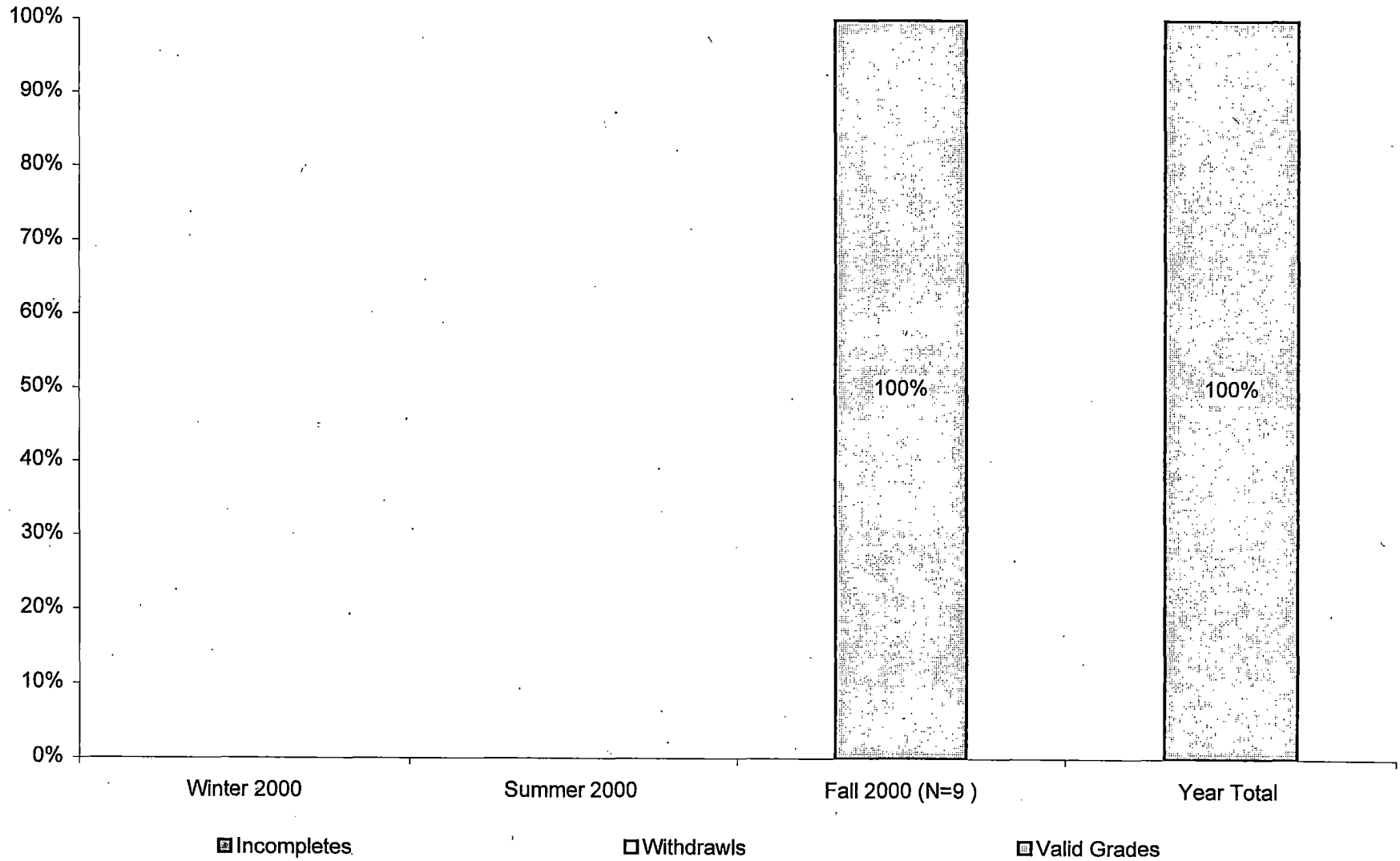
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.29 CUL 101 (Food Standards, Sanitation, and Hygiene)



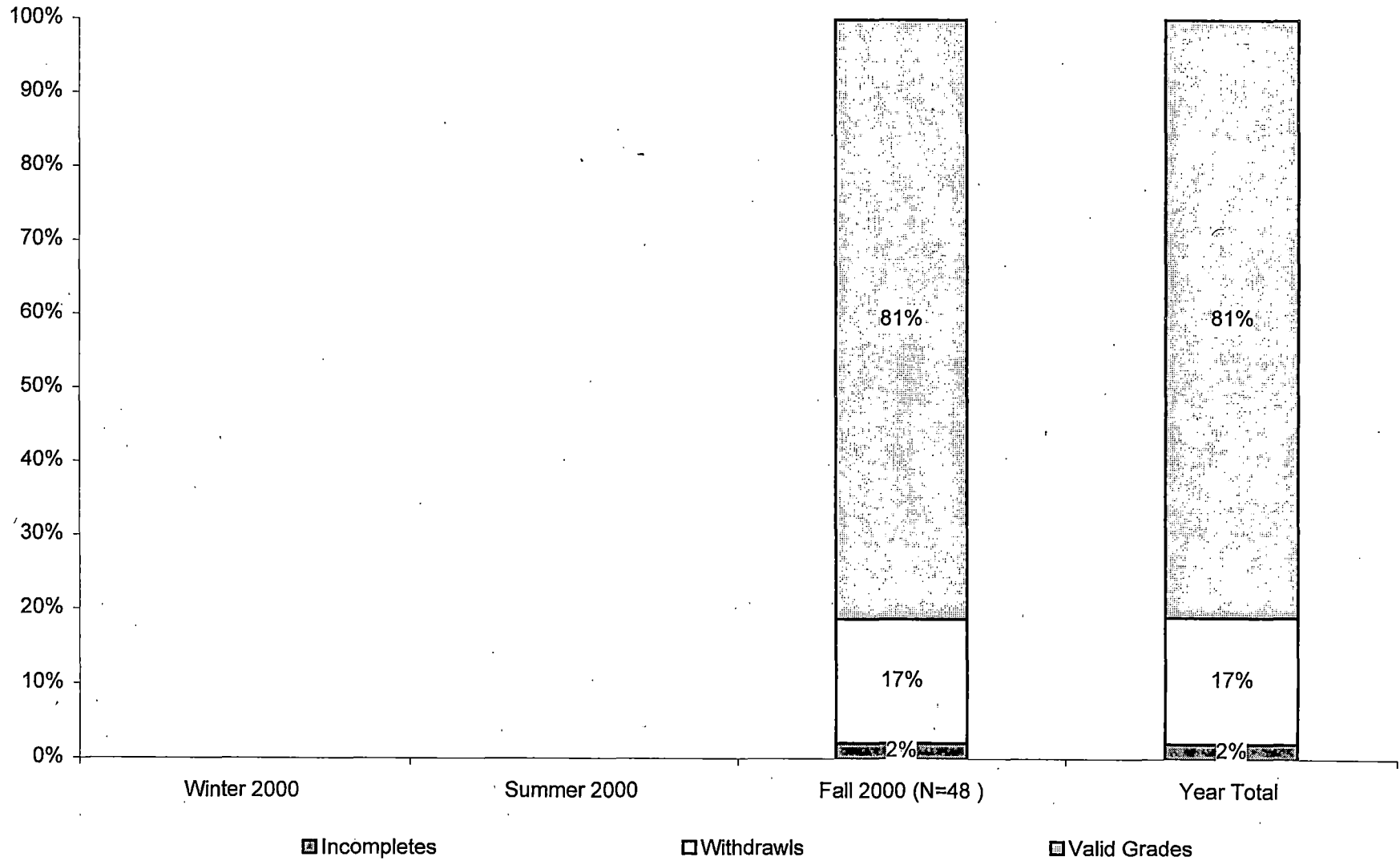
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.30 CUL 105 (Beginning Cake Decorating)



Oakland Community College  
Hospitality Course Completions  
(2000)

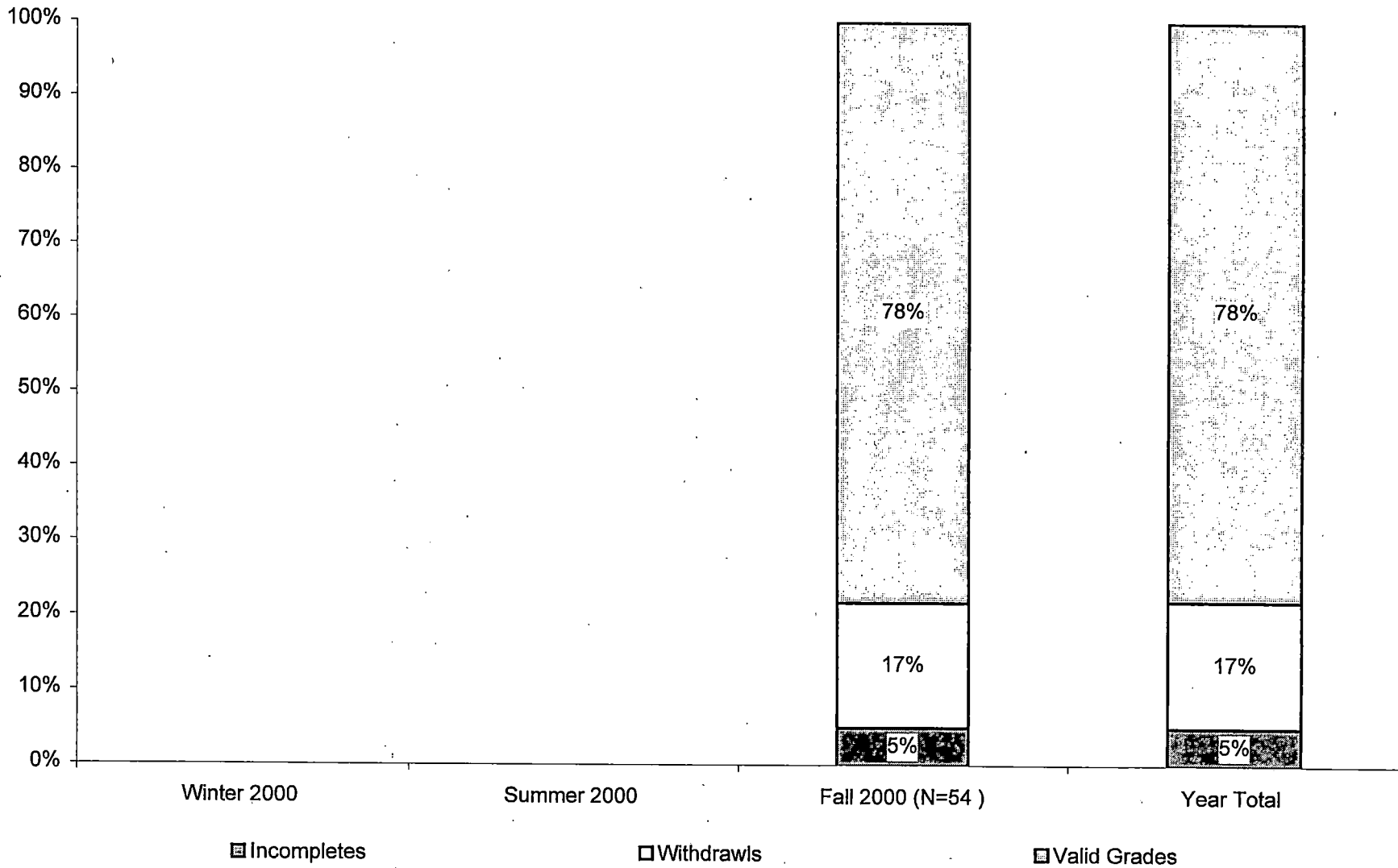
Figure 1.31CUL 110 (Cookery I)





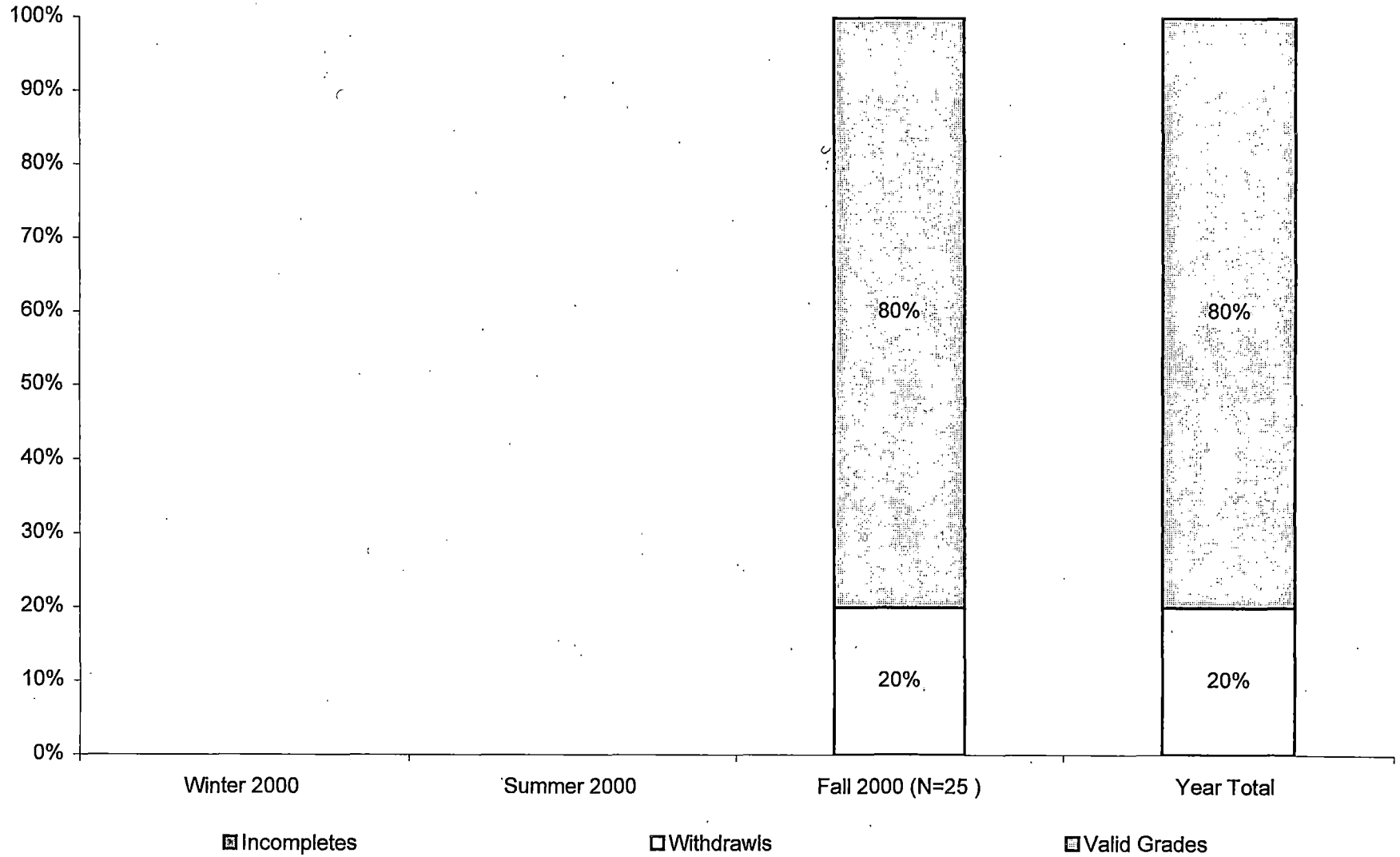
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.32 CUL 111 (Cookery II)



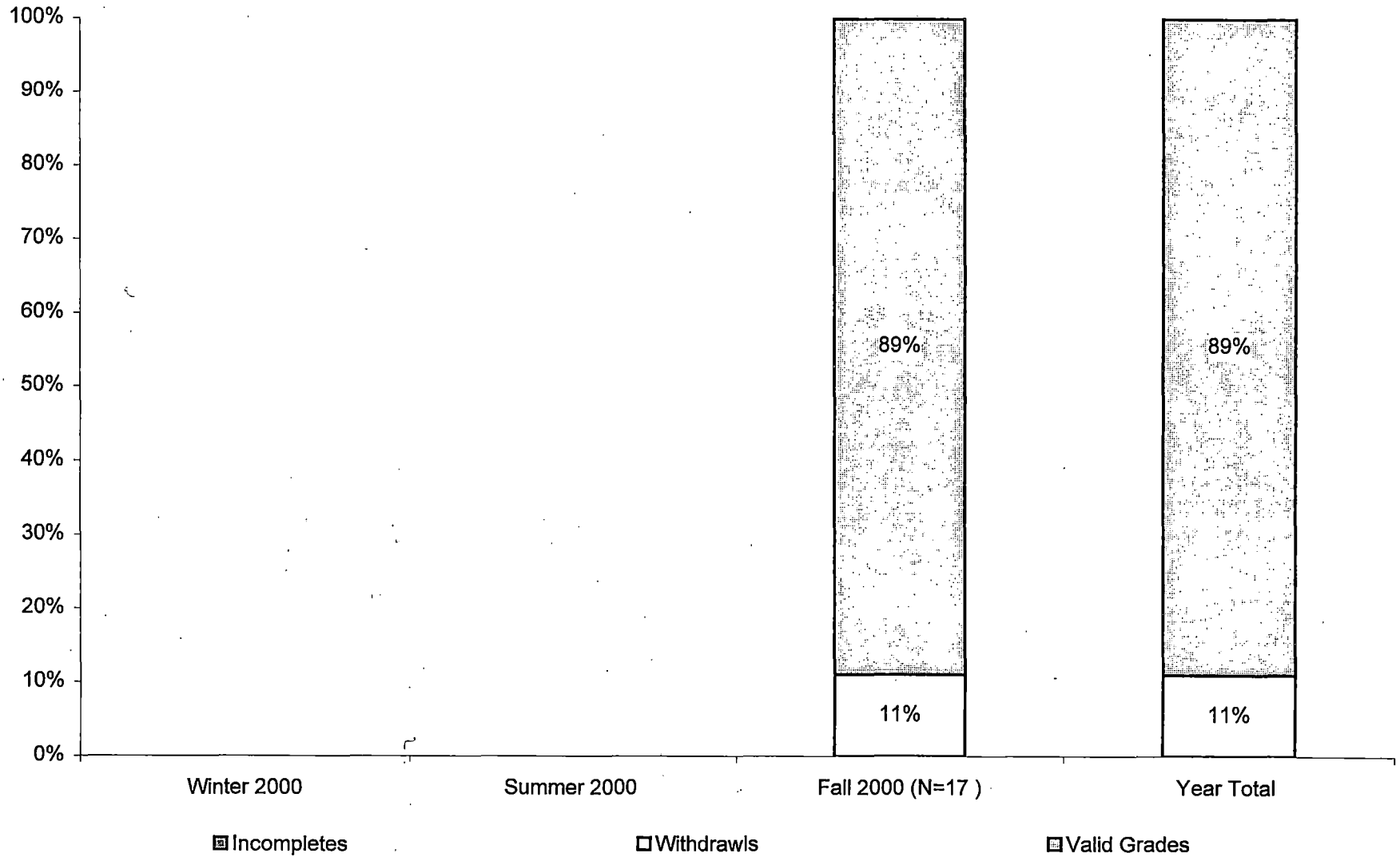
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.33 CUL 112 (Restaurant Meat Cutting)



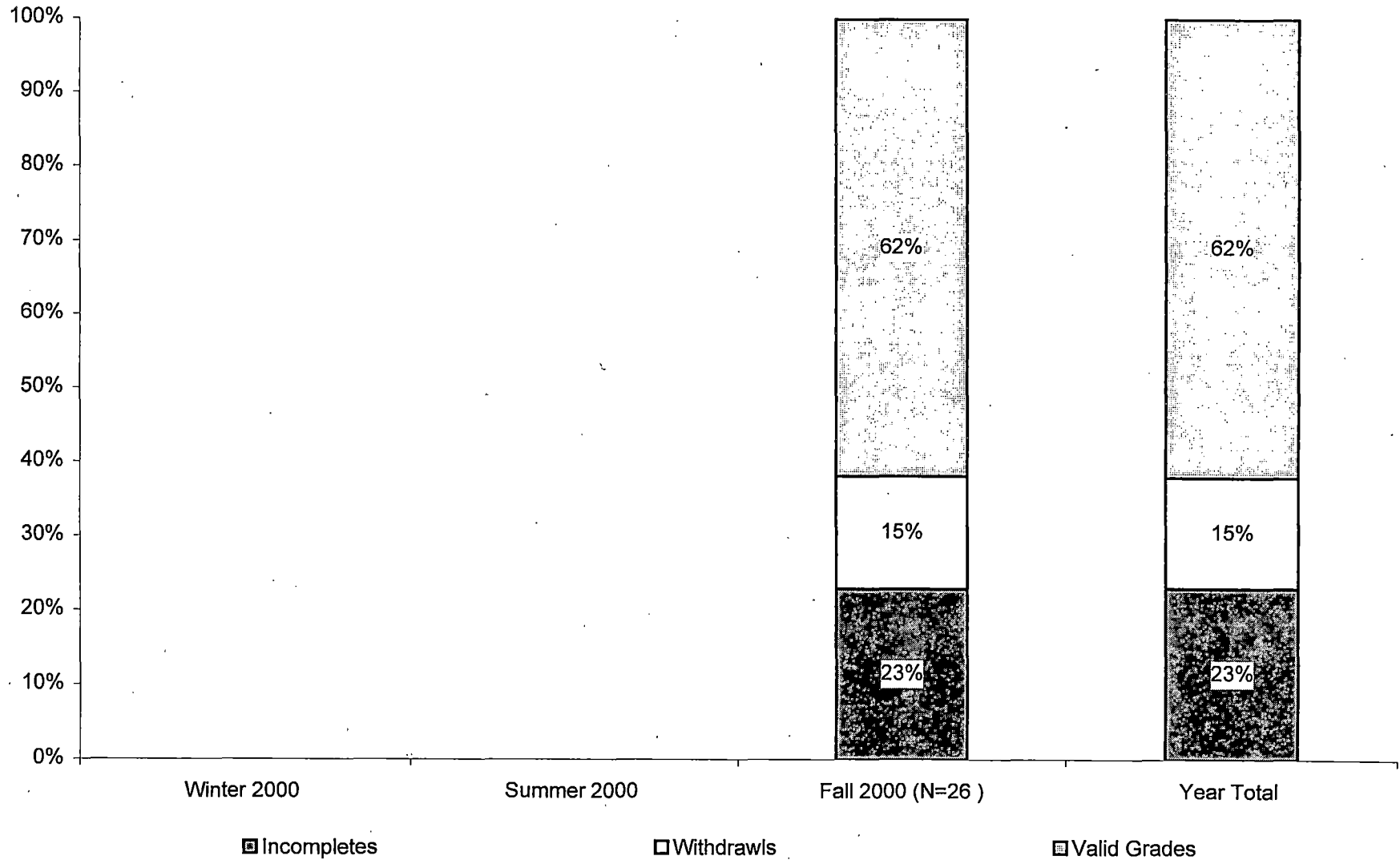
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.34 CUL 113 (Garde Manger I)



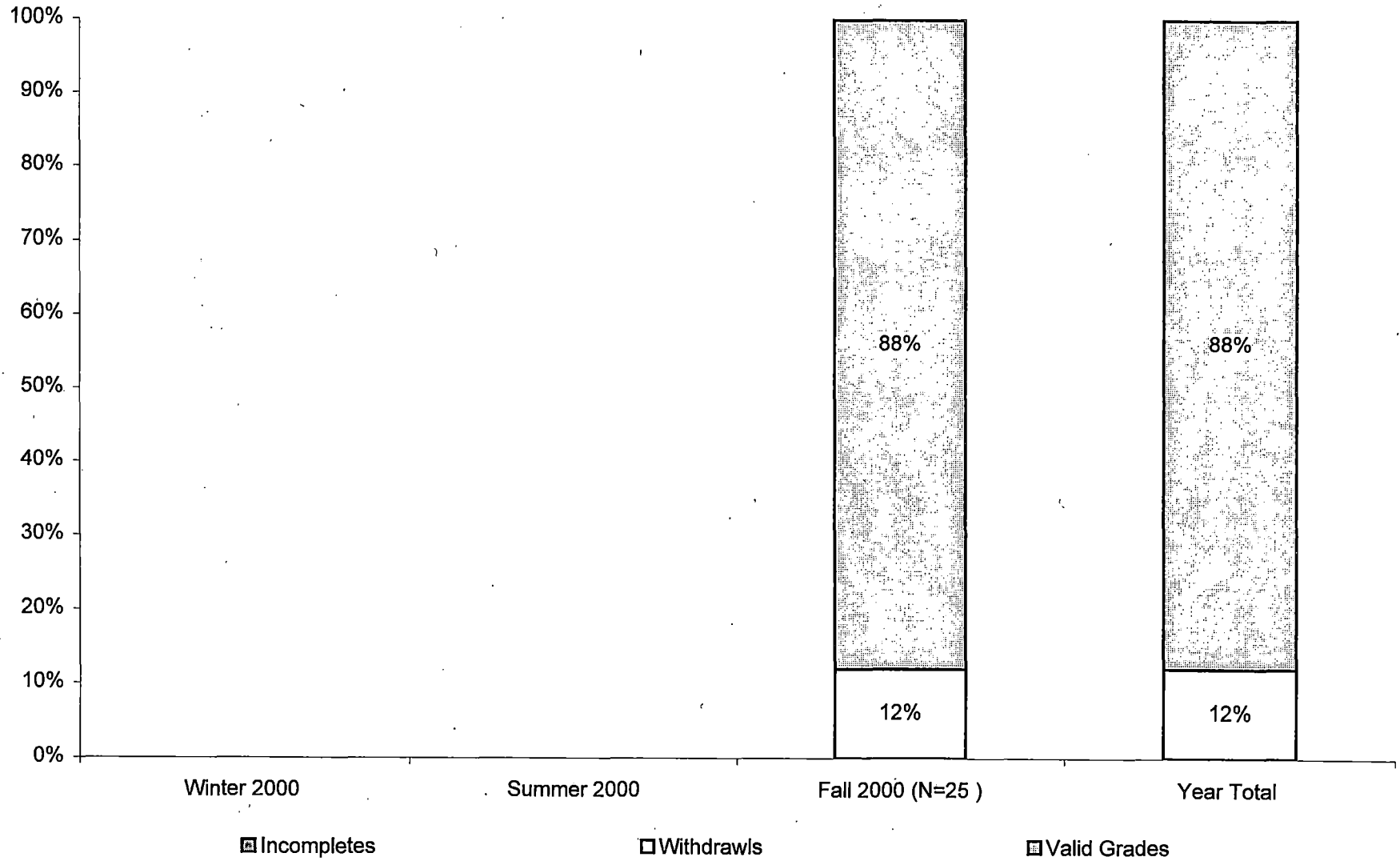
Oakland Community College  
 Hospitality Course Completions  
 (2000)

Figure 1.35 CUL 114 (Retail Baking I)



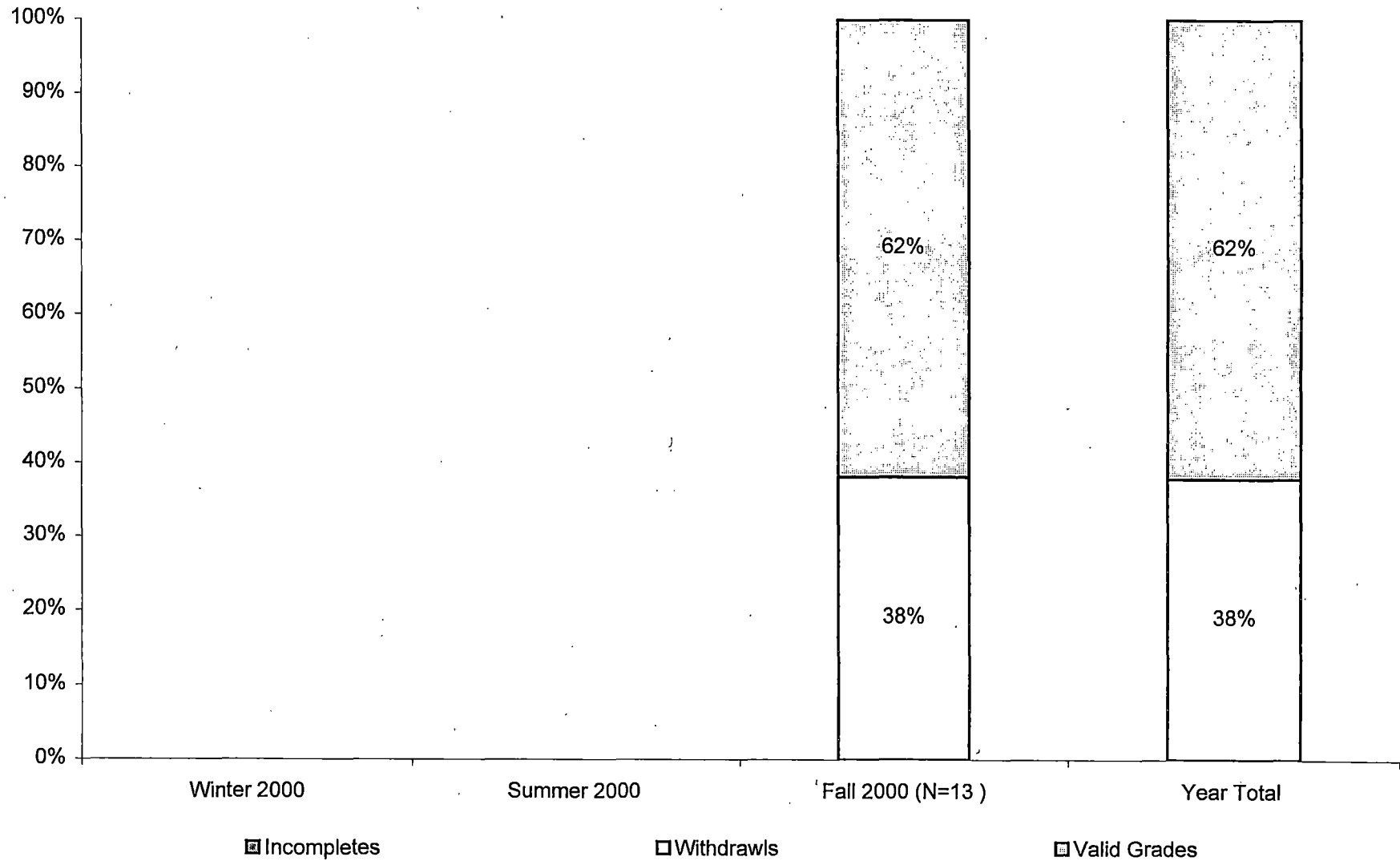
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.36 CUL 115 (Retail Baking II)



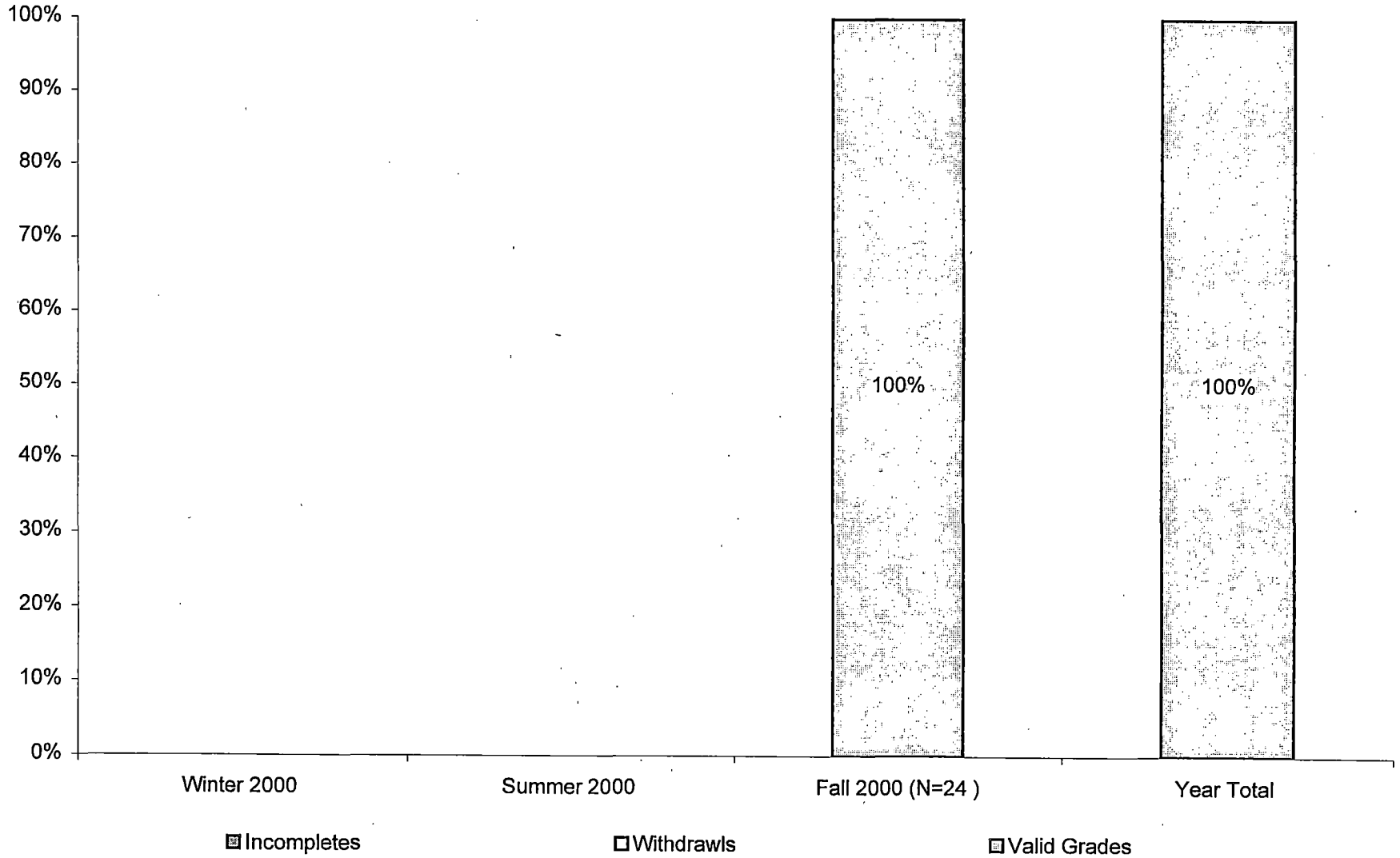
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.37 CUL 124 (Menu Development and Design)



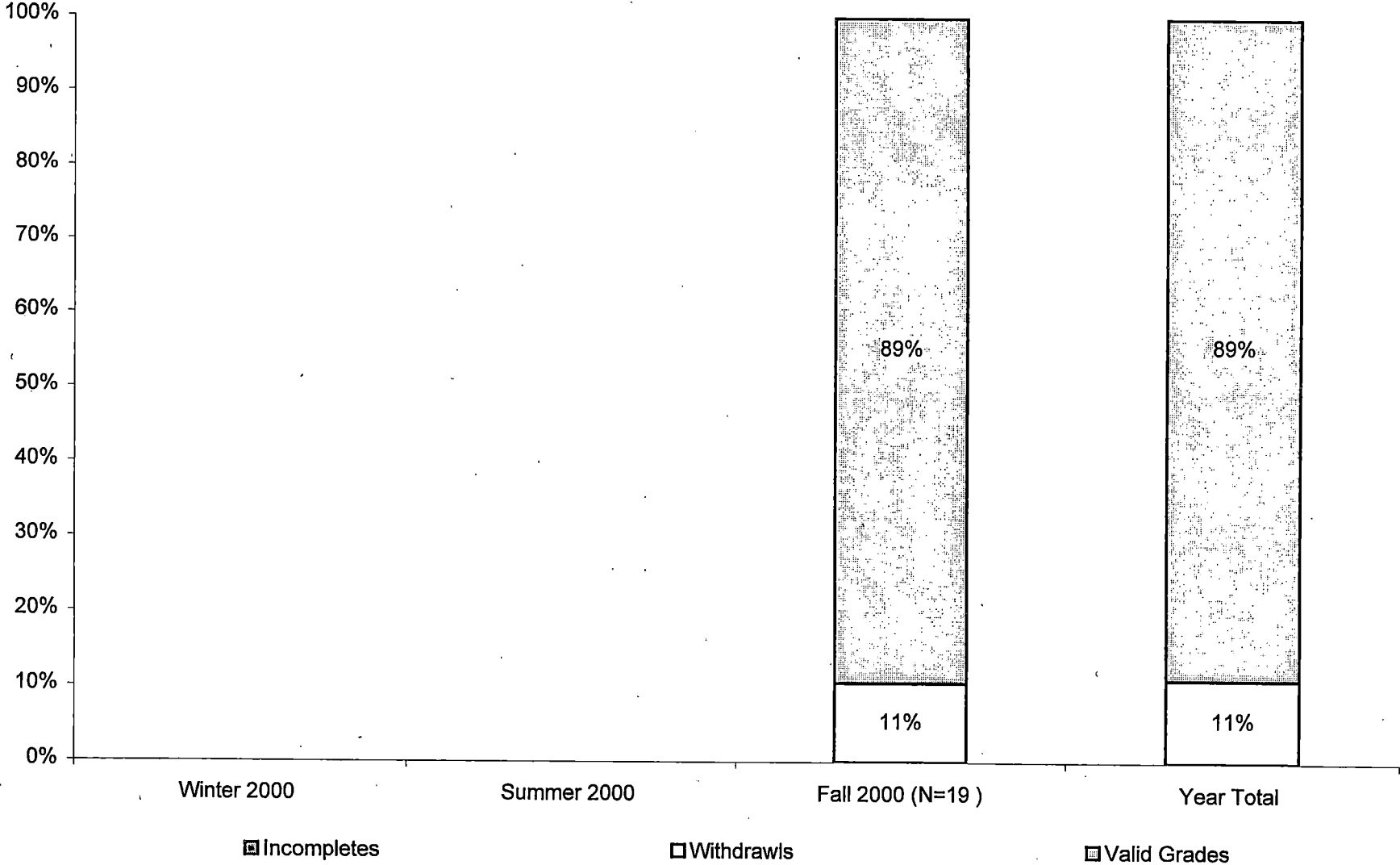
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.38CUL 125 (Pastry I)



Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.39 CUL 202 (Food Service Cost Control)

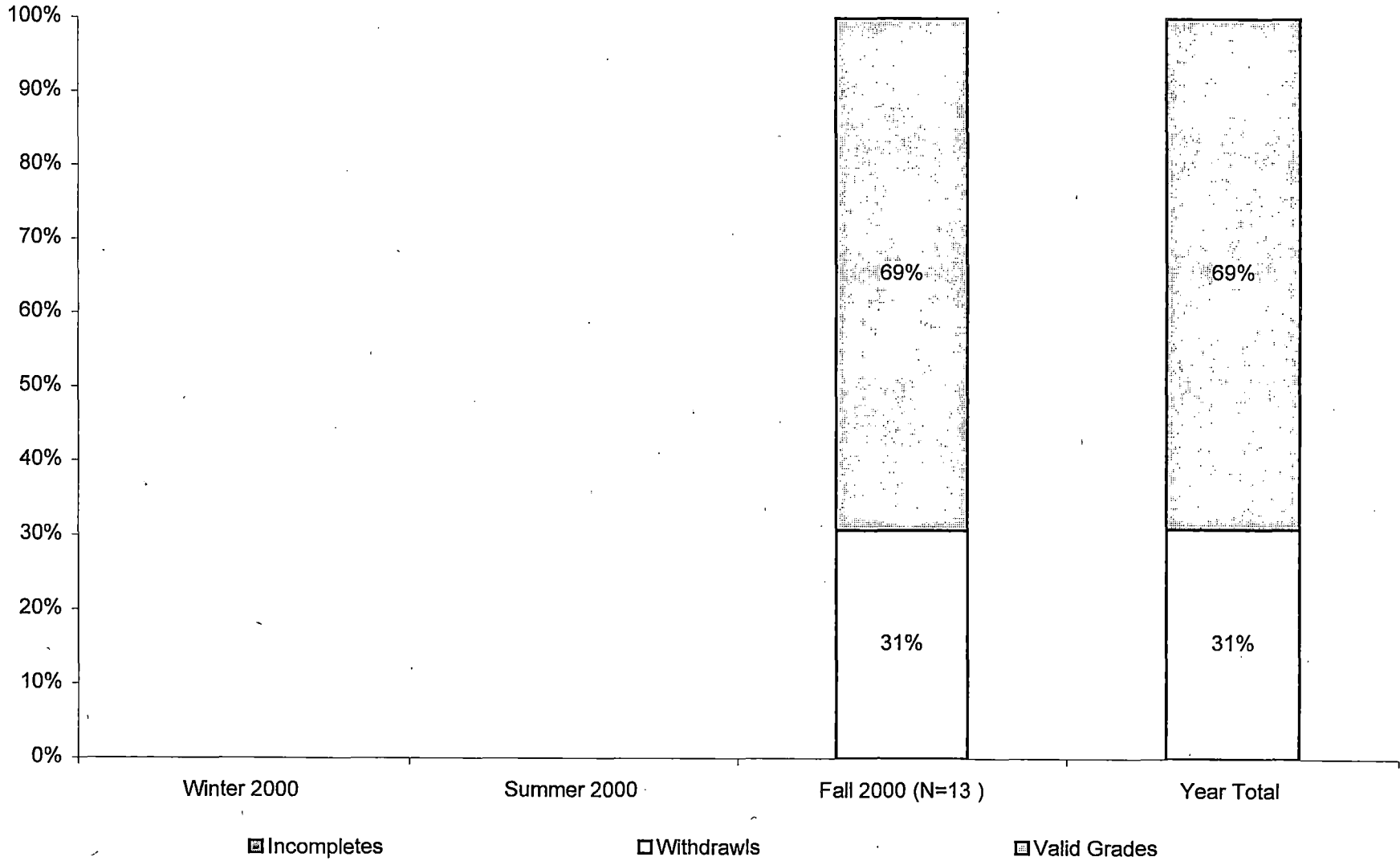


Source: OCC, Office of Institutional Research



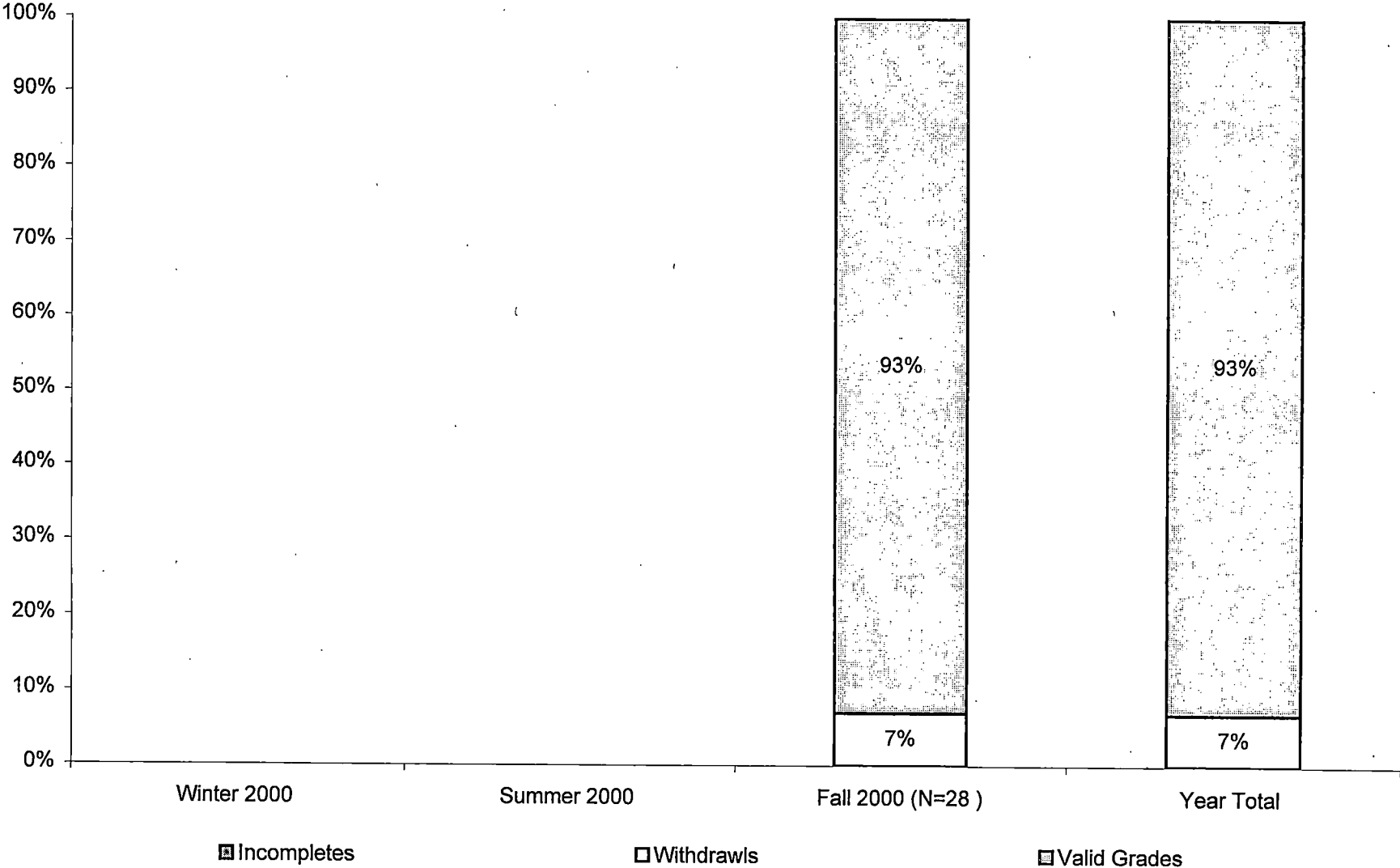
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.40 CUL 203 (Food Purchasing and Storage)



Oakland Community College  
Hospitality Course Completions  
(2000)

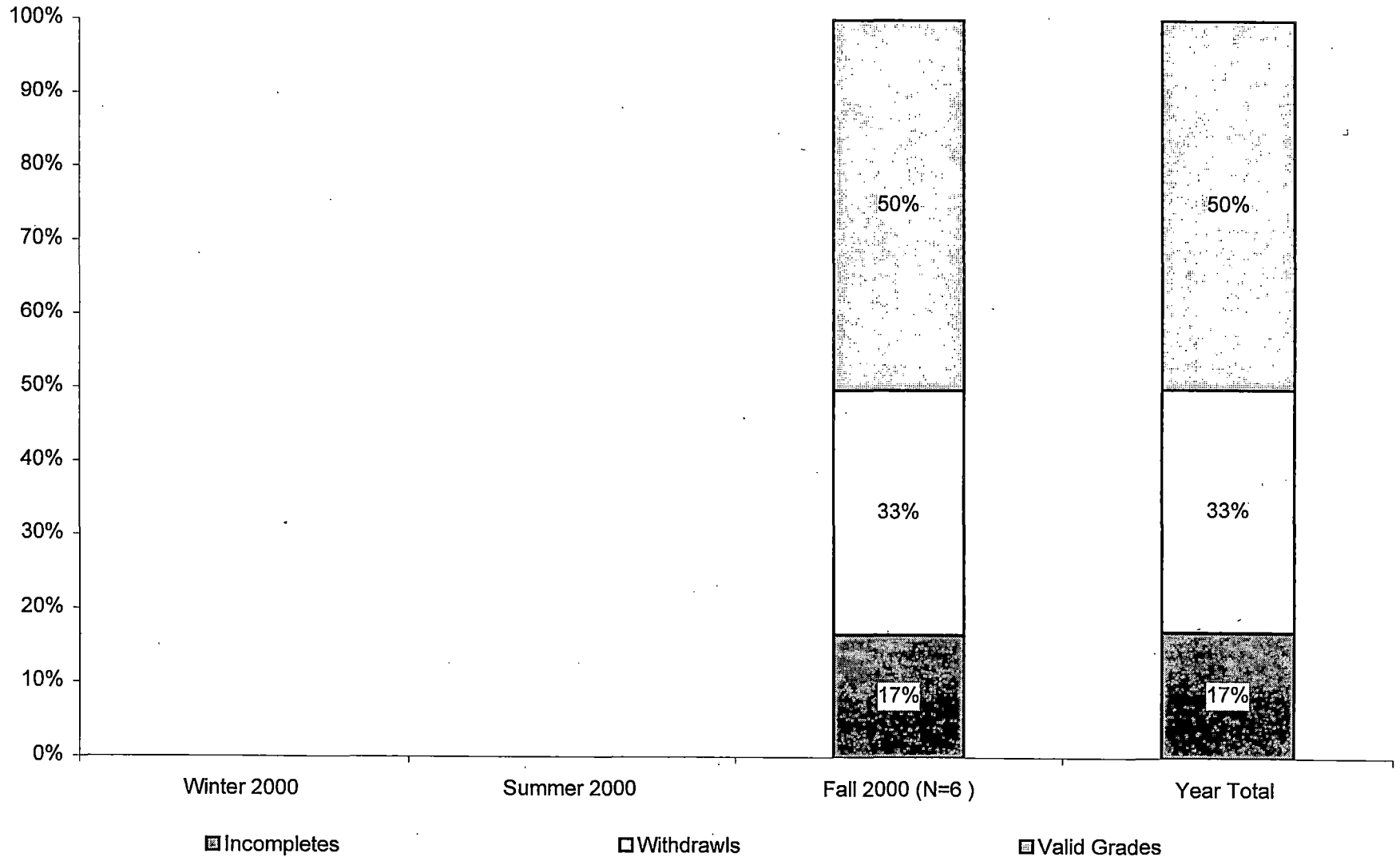
Figure 1.41 CUL 213 (Garde Manger II)



Source: OCC, Office of Institutional Research

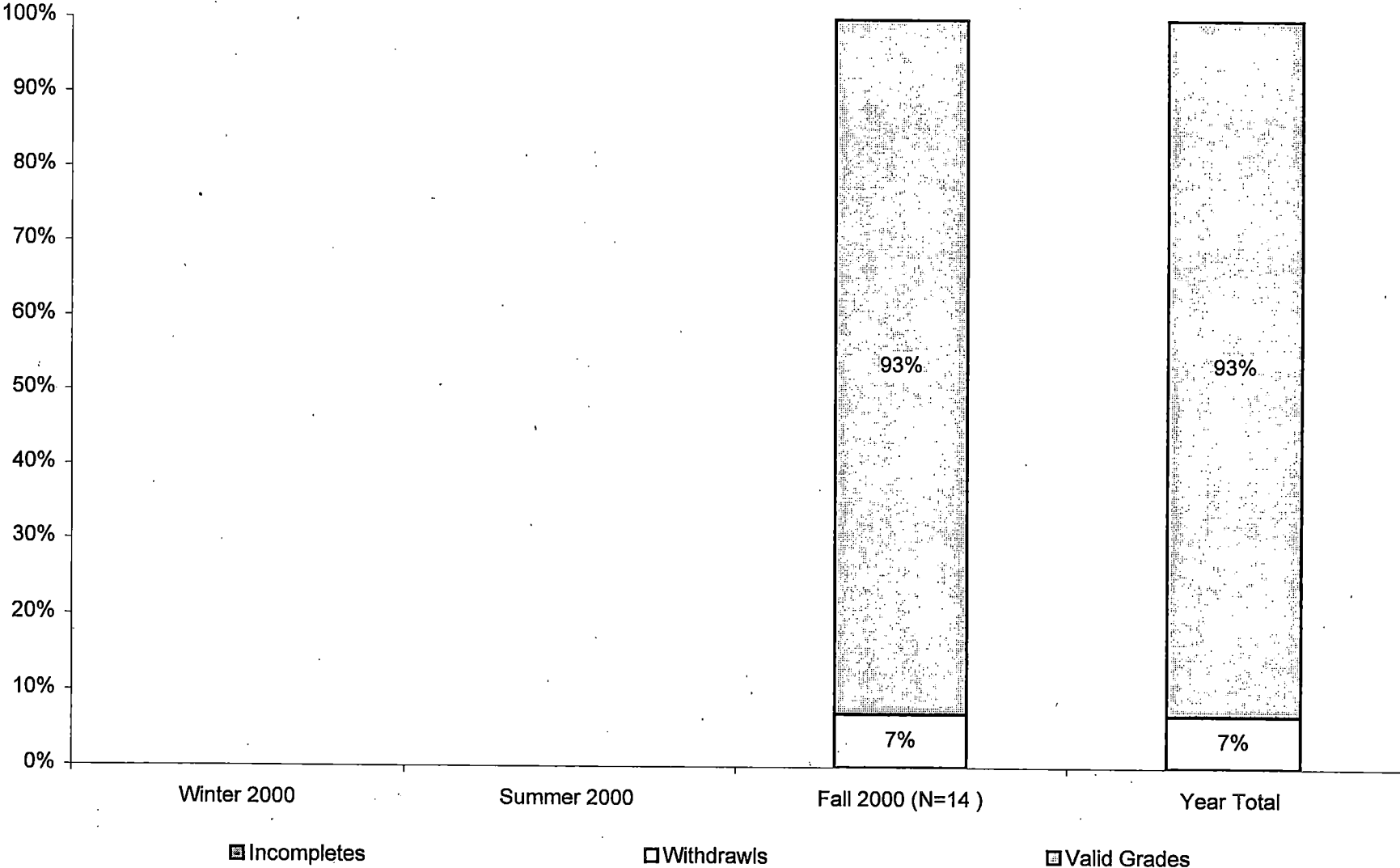
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.42 CUL 222 (Equipment Planning and Layout)



Oakland Community College  
Hospitality Course Completions  
(2000)

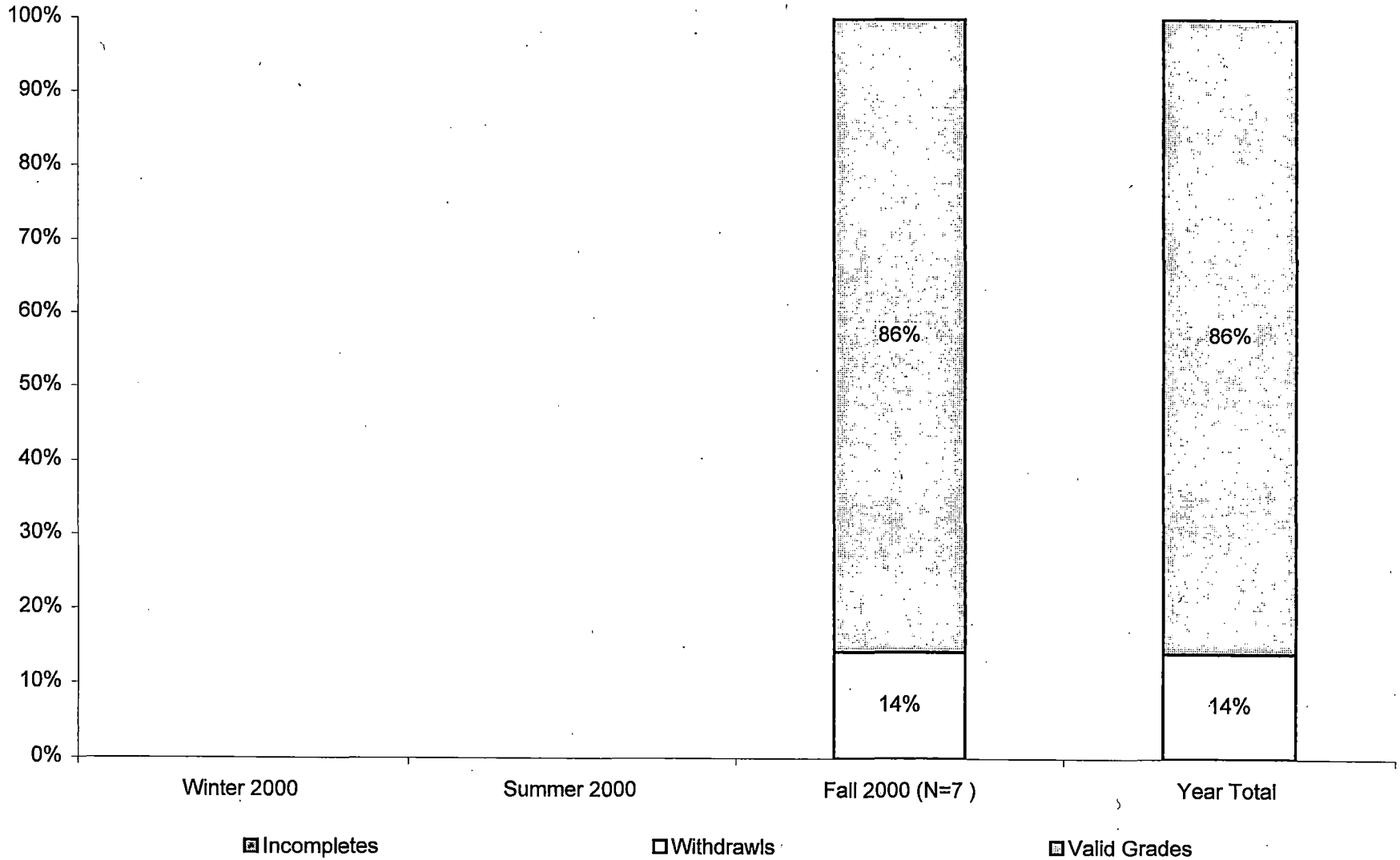
Figure 1.43 CUL 225 (Pastry II)



Source: OCC, Office of institutional Research

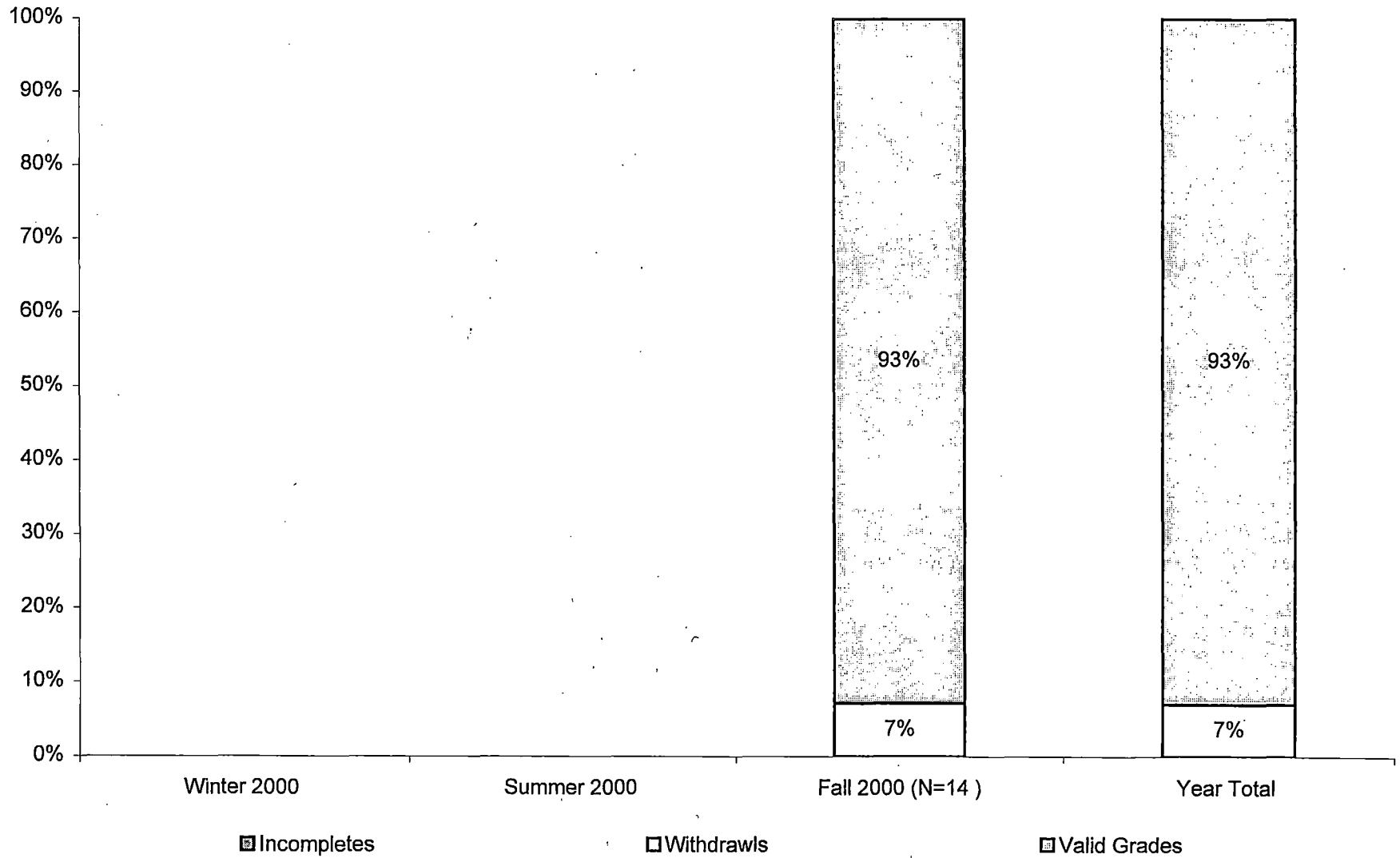
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.44 CUL 230 (Ice Carving)



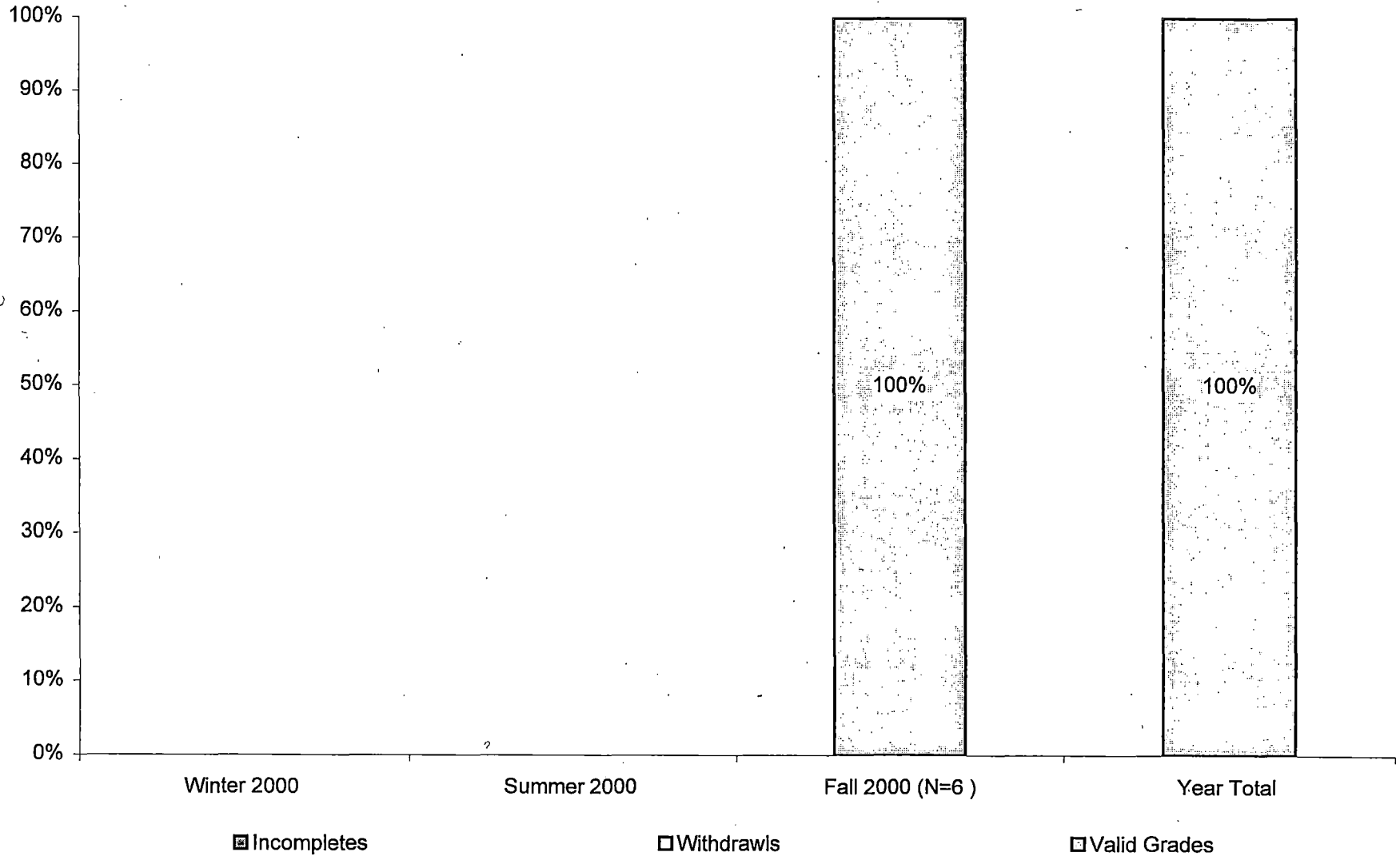
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.45 CUL 232 (Wine and Spirits)



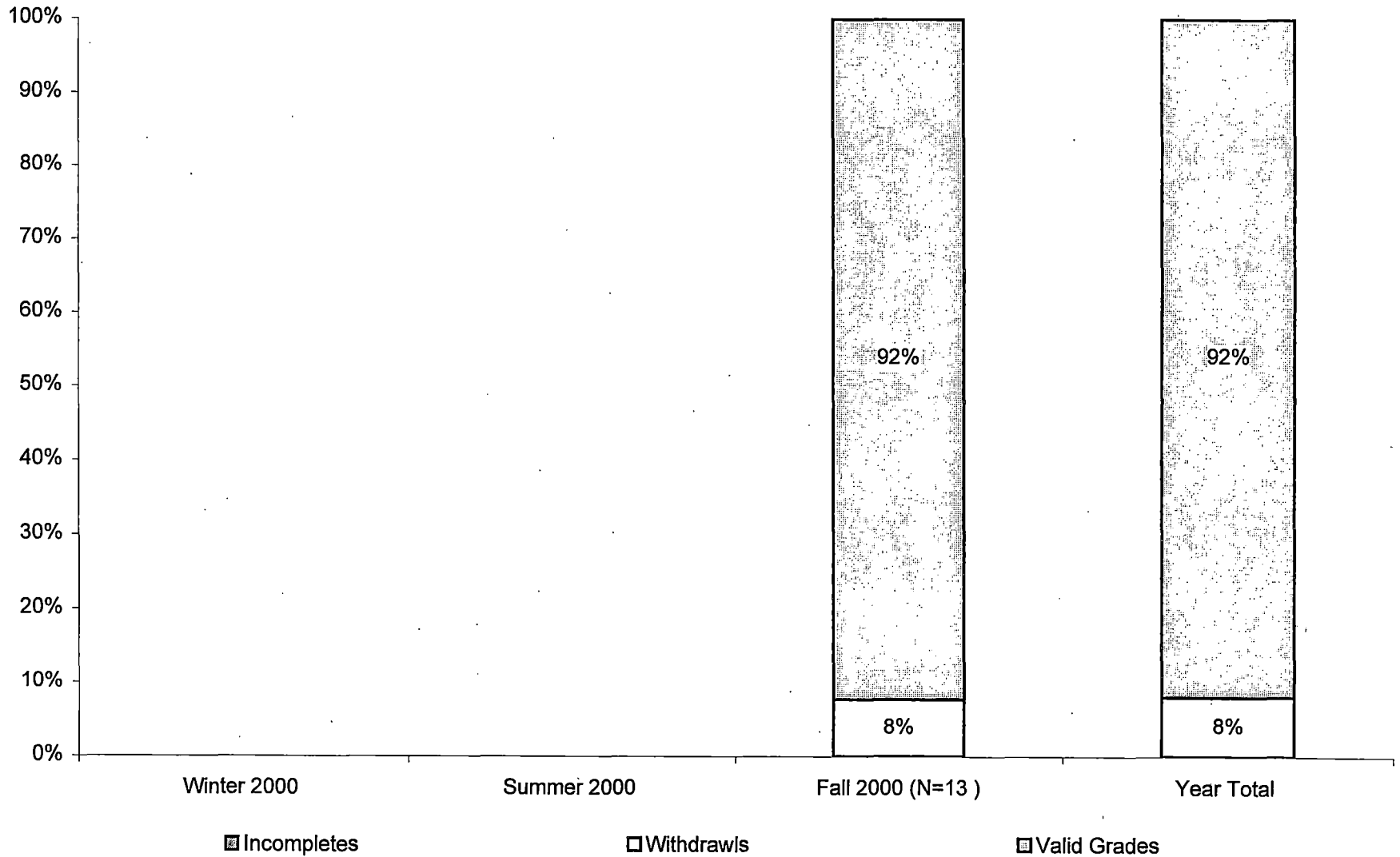
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.46 CUL 235 (Culinary Competency)



Oakland Community College  
Hospitality Course Completions  
(2000)

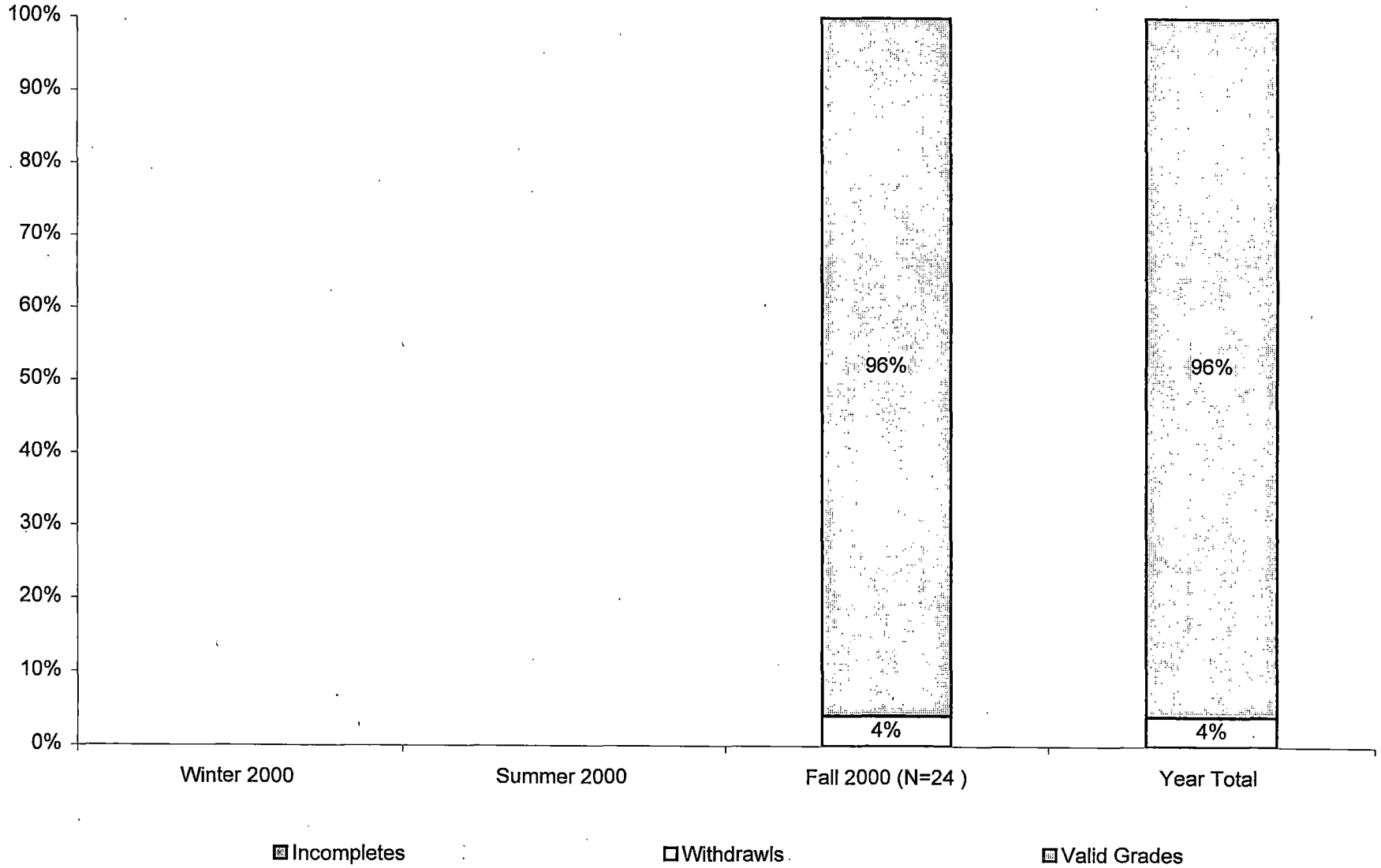
Figure 1.47 CUL 240 (Classical Restaurant)





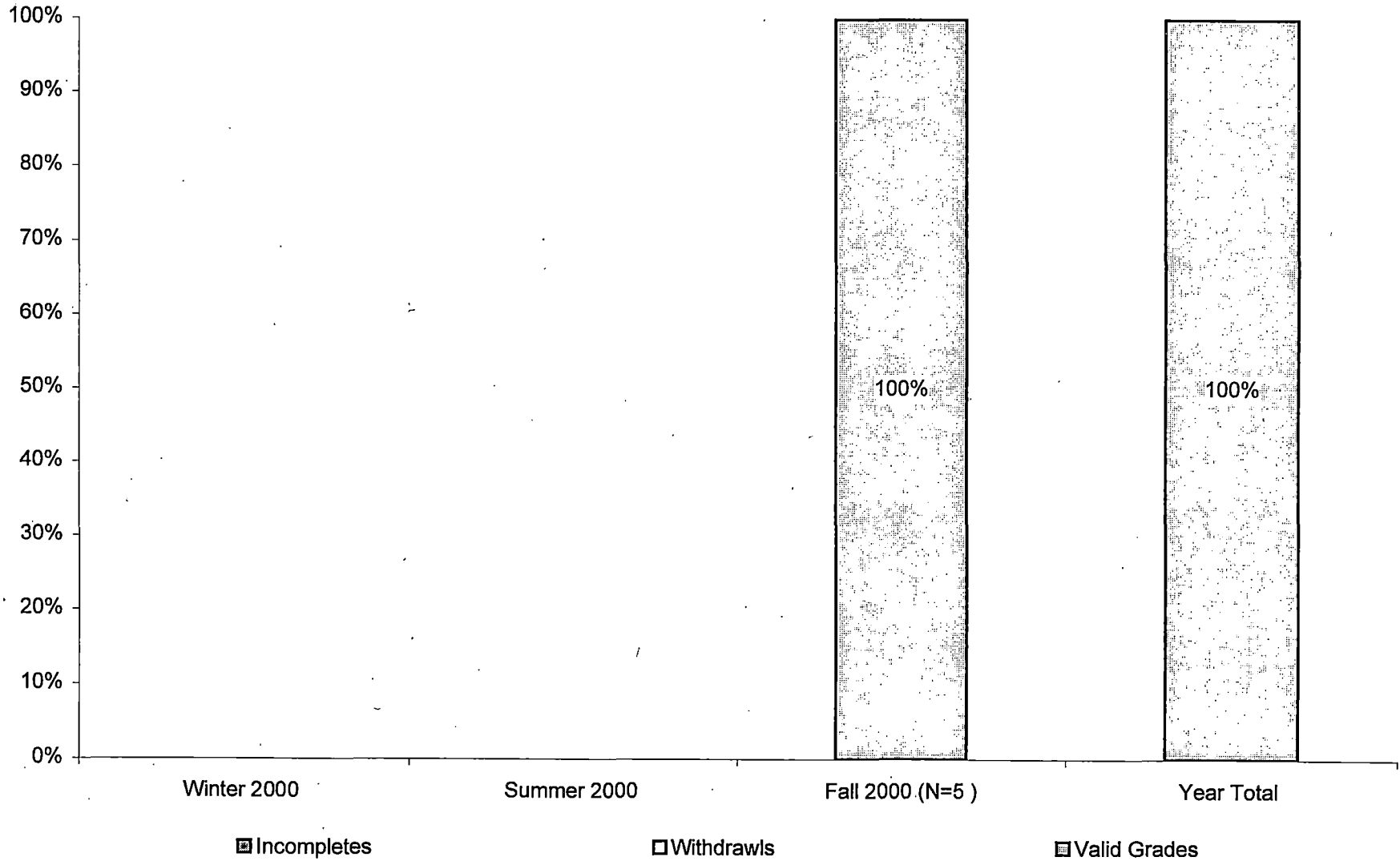
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.48 CUL 242 (Plated Dessert I)



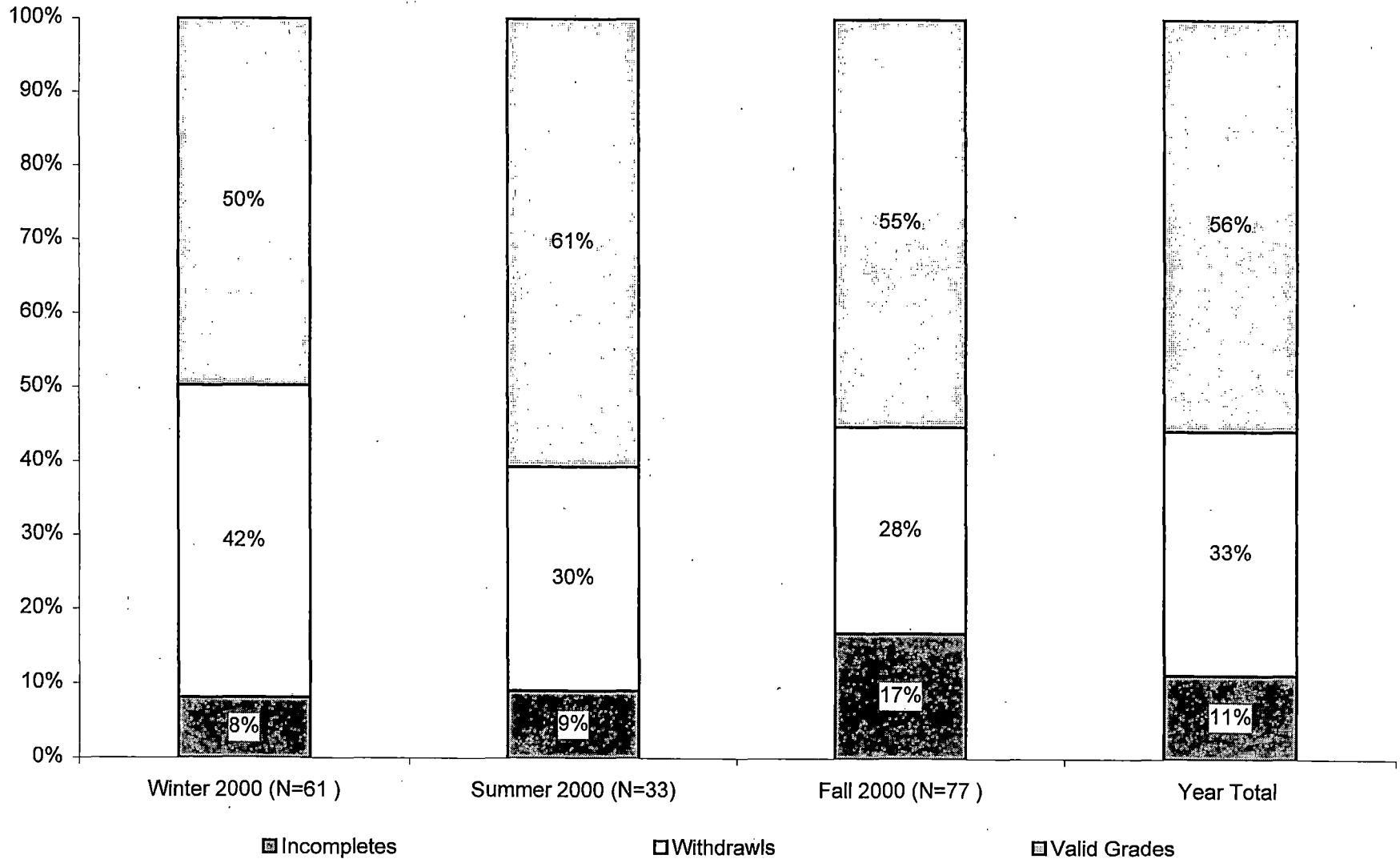
Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.49 CUL 248 (Event and Cater Management)



Oakland Community College  
Hospitality Course Completions  
(2000)

Figure 1.50 HEA 151 (Nutrition)



**HOSPITALITY COURSES**

FST 110.1	Fundamentals of Pantry Production
FST 110.2	Fundamentals of Quality Baking
FST 110.3	Storeroom I
FST 110.4	Dining Room I
FST 110.5	Cooking I
FST 110.6	Demonstration Lab I
FST 118	Visiting Lecture Series
FST 120.1	Advanced Pantry Production
FST 120.2	Advanced Quality Baking
FST 120.3	Storeroom II
FST 120.4	Dining Room II
FST 120.5	Cooking II
FST 120.6	Demonstration Lab II
FST 122	Food Standards, Sanitation and Hygiene
FST 124	Menu Planning
FST 201	Food Service Accounting
FST 202	Food Service Cost Control
FST 203	Food Purchasing and Storage
FST 206	Restaurant Management
FST 210.1	Classical Cooking I
FST 220.1	Pastry Baking I
FST 222	Equipment Planning Layout
FST 224	Hospitality Marketing
FST 232	Wines and Spirits
FST 240.3	Cooperative Internship-Hotel
FST 240.4	Cooperative Internship-Food Service Management

FST 243	Front Office Management
FST 245	Supervisory Housekeeping
CUL 100	Introduction to Culinary Arts
CUL 101	Food Standards, Sanitation, and Hygiene
CUL 105	Beginning Cake Decorating
CUL 110	Cookery I
CUL 111	Cookery II
CUL 112	Restaurant Meat Cutting
CUL 113	Garde Manger I
CUL 114	Retail Baking I
CUL 115	Retail Baking II
CUL 124	Menu Development and Design
CUL 125	Pastry I
CUL 202	Food Service Cost Control
CUL 203	Food Purchasing and Storage
CUL 213	Garde Manger II
CUL 222	Equipment Planning and Layout
CUL 225	Pastry II
CUL 230	Ice Carving
CUL 232	Wine and Sprints
CUL 235	Culinary Competency
CUL 240	Classical Restaurant
CUL 242	Plated Dessert I
CUL 248	Event and Cater Management
HEA 151	Nutrition