



Overlap Courses Rationale for RTEC/HRTM Course Approval Form for Introduction to Culinary Arts and Hospitality Management

There are three courses in the CAHM program curricula that each have 20% overlap with the proposed RTEC/HRTM survey course “Introduction to Culinary Arts and Hospitality Management”.

HRTM 105 “Restaurant Operations” is a three hour lecture course that both Culinary Arts and Hospitality Management students must take for degree completion. This course concentrates on specific learning outcomes that are dictated by the American Culinary Federation (ACF), the Culinary Arts program’s accreditation body. This class involves both theory and practical application.

HRTM 106 “Introduction to Hospitality Management” is a three hour lecture course that Hospitality Management students must take for degree completion. This course also concentrates on specific learning outcomes internally created for the Accreditation Commission for Programs in Hospitality Administration (ACPHA), the Hospitality Management program’s accreditation body. This class involves both theory and practical application.

CA 160 “Cooking Theories 1” is the first theory/practical cooking class for Culinary Arts students. The learning outcomes for this lecture/lab class are specific in accordance to the ACF “Knowledges and Competencies”.

The proposed RTEC/HRTM survey course in these disciplines will only provide a theoretical overview of the culinary and hospitality industry. There will be no practical application, which defines these CAHM core curriculum classes.