



Hospitality, Culinary Arts, and
Dietetics Department

**Guide to
NEW COURSE NUMBERS and NEW COURSE CODES**

<u>Current</u> Course Number and Course Name ~HRI~	<u>NEW</u> Course Number and Course Name ~HCD~
HRI 101 Introduction to Hotel, Restaurant & Institution Management	HCD 101 Introduction to the Hospitality Industry
HRI 103 Principles of Food Selection & Preparation	HCD 102 Food & Cooking Fundamentals
HRI 105 Basic Nutrition	HCD 105 Basic Nutrition
HRI 107 Baking Fundamentals	HCD 106 Baking Fundamentals
HRI 108 Quantity Foods	HCD 112 Quantity Food Production & Menu Design
HRI 109 Professional Culinary Techniques	HCD 114 Professional Culinary Techniques
HRI 110 Supervisory Development in the Lodging & Foodservice Industry	HCD 125 Management & Leadership in the Hospitality Industry
HRI 111 Culinary Arts Externship	HCD 225 Culinary Arts Externship
HRI 114 Garde Manger	HCD 130 Garde Manger
HRI 115 Foodservice Operations	HCD 124 Food Business Research & Planning
HRI 116 Professional Pastry Techniques	HCD 116 Professional Pastry Techniques
HRI 118 Cakes, Decorating & Specialty Techniques	HCD 118 Cakes, Decorating & Specialty Techniques
HRI 120 Baking & Pastry Arts Externship	HCD 224 Baking & Pastry Arts Externship
HRI 201 Hotel-Motel Front Office	HCD 201 Hotel Front Office Operations
HRI 203 Banquet & Dining Room Management	HCD 230 Banquet & Dining Room Management

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<u>Current</u> Course Number and Course Name ~HRI~	<u>NEW</u> Course Number and Course Name ~HCD~
HRI 204 Seminar & Cooperative Work Experience	HCD 204 Seminar & Cooperative Work Experience
HRI 205 Food & Beverage Cost Controls & Purchasing	HCD 206 Food Purchasing & Cost Controls
HRI 206 Merchandising for the Hospitality Industry	HCD 207 Marketing for the Hospitality Industry
HRI 208 Foodservice Sanitation	HCD 108 Foodservice Sanitation
HRI 210 Introduction to Medical Nutrition Therapy	HCD 241 Introduction to Medical Nutrition Therapy
HRI 213 Food Service Systems Management in Dietetics	HCD 243 Foodservice Systems in Management in Dietetics
HRI 214 Nutrition Fundamentals for Nursing	HCD 247 Nutrition Fundamentals for Nursing
HRI 215 Beverage Management	HCD 216 Beverage Management
HRI 218 Nutrition Throughout the Life Span	HCD 245 Nutrition Throughout the Life Span
HRI 220 Training Development of Hospitality Management	HCD 211 Training Development in Hospitality Management
HRI 240 Food Science and Technology	HCD 240 Food Science and Technology
HRI 250 Law for Hospitality Operations	HCD 209 Law for Hospitality Operations
DTC 101 Introduction to Dietetic Technology	HCD 151 Introduction to Dietetic Technology
DTC 102 Tools & Techniques of the Nutrition Care Process	HCD 152 Tools & Techniques of the Nutrition Care Process
DTC 208 Supervised Field Experience: Nutrition Care	HCD 155 Supervised Field Experience: Nutrition Care
DTC 209 Supervised Field Experience: Foodservice Systems Management	HCD 256 Supervised Field Experience: Foodservice Systems Management
DTC 210 Supervised Field Experience: Clinical, Community Foodservice	HCD 257 Supervised Field Experience: Clinical, Community, Foodservice
DTC 220 Seminar in Dietetic Technology	HCD 259 Seminar in Dietetic Technology