# MOHAWK VALLEY COMMUNITY COLLEGE UTICA AND ROME, NEW YORK

**Course Name: FS260 Topics in Culinary Arts Course Credit Hours: C - 3, P - 0, ILS - 0 CR - 3**

**Course Prerequisites/Corequisites:** Prerequisite - FS153 Culinary Fundamentals 2

### Catalog Description

This course allows students to study future trends in the hospitality industry. Topics may include food trucks, Ghost Kitchens, farm to table, technology in food service, and sustainable agriculture or others based on trends in the culinary

industry. Students work with local businesses to see these in practice. This course gives students the information they need to succeed in the ever-changing world of food service.

1. ***Student Learning Outcomes:***
	* Understand the importance of technology as it relates to the hospitality industry.
	* Explain why non-tradition food service establishments are beneficial on a financial and social level.
	* Have a thorough understanding of sustainable agriculture and how it affects the local food system.
	* Recognize the advantages and disadvantages of sourcing food from local farms.
	* Have the ability to understand changes needed to stay relevant in a changing hospitality industry
* Clearly articulate an issue or problem.
* Identify, analyze, and evaluate ideas, data, and arguments as they occur in their own or others’ work.
* Acknowledge limitations such as perspective and bias.
* Develop well-reasoned (logical) arguments to form judgments and/or draw conclusions.
* Locate Information effectively using tools appropriate to their need and discipline.
* Evaluate information with an awareness of authority, validity, and bias.
* Demonstrate an understanding of the ethical dimensions of information use, creation, and dissemination.

### Major Topics:

* Food Truck
* Ghost Kitchens
* Farm to Table
* Sustainable Agriculture
* Technology in Food Service
* Future Culinary Trends

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