

# CULINARY ARTS

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## **ASSOCIATE DEGREE AND DIPLOMA PROGRAMS**

The associate degree and diploma programs in Culinary Arts prepare students for the food service industry by exploring all facets of food preparation, planning, and service. The program provides training in food preparation techniques, nutrition, sanitation, and the operation of equipment. Classes are supplemented with a variety of assessments, demonstrations, preparation, and service experiences. The associate degree program provides breadth to the curriculum in the areas of humanities, behavior sciences, and mathematics, and provides for career mobility and continued education.

## **CAREER OPPORTUNITIES**

The employment growth in the food service industry drastically outpaces the workforce, thus opening up a wide range of career opportunities in a diversified job market. The employment outlook for the Athens area is very high, with projections showing a growth rate of 21.5% through 2014. Culinary Arts students receive the fundamental skills, techniques, and management training as cooks, sous chefs, chefs de cuisine, or executive chefs. Employment is available at many restaurants, hotels, catering facilities, and country clubs ranging from family-run establishments to luxury resorts. Graduates who are current practitioners will benefit through enhancement of career potential. Entry-level graduates are prepared to pursue diverse opportunities in the culinary field as cooks, bakers, or caterers/culinary managers.

## **PROGRAM EXPENSES**

The recent reauthorization of the Higher Education Act requires all colleges and universities to notify students and prospective students of all program costs for which

they will be responsible. Students will be responsible for the following expenses:

- Quarterly tuition (\$45 per credit hour)
- Quarterly student activity fees (\$16)
- Quarterly registration fee (\$26)
- Quarterly accident insurance fee (\$4)
- Quarterly instructional and technology supply fee (\$35)
- Program supply fee (Varies – see course descriptions for exact costs)
- Textbooks (Approximately \$1,508 for associate degree program, \$1,060 for the diploma program, \$295 for the Culinary Arts Line Cook program, and \$305 for the Culinary Arts Prep Cook Program)
- Tools (Approximately \$160; the list of required tools is the same for all programs)
- Uniforms (Approximately \$120; the uniform requirement is the same for all programs)

The expenses are based on costs in effect at the time this catalog was published. Prices are subject to change.

## **ADMISSION REQUIREMENTS**

Applicants must submit the following information to the Admissions Office:

- Completed and signed application for admission and a \$20 nonrefundable application fee;
- Official high school or GED transcripts and/or official college transcripts from all colleges attended in the past (see *General Admission Requirements*);
- Valid COMPASS, ASSET, SAT, or ACT test scores (see *ASSET and COMPASS Placement Tests*); and
- A health certificate documenting adequate health, including the ability to use hands and fingers, the ability to stand for long periods of time, the ability to tolerate heat, and the ability to lift 30 to 50 pounds.

**CULINARY ARTS CURRICULUM OUTLINE**  
*Diploma Program (Major Code: CUL4)*  
*Credit Required for Graduation: 92 quarter credit hours*

			<b>Credits</b>
<b>General Core</b>			<b>13</b>
EMP	1000	Interpersonal Relations and Professional Development	3
ENG	1010	Fundamentals of English I	5
MAT	1012	Foundations of Mathematics	5
<b>Technical Major</b>			<b>79</b>
CUL	100	Professionalism in Culinary Arts	3
CUL	110	Food Service Sanitation and Safety	3
CUL	112	Principles of Cooking	6
CUL	114	American Regional Cuisine	5
CUL	116	Food Service Purchasing and Control	3
CUL	121	Baking Principles I	5
CUL	122	Baking Principles II	5
CUL	127	Banquet Preparation and Presentation	4
CUL	129	Front of the House Services	3
CUL	130	Pantry, Hors D'Oeuvre, and Canapés	5
CUL	132	Garde Manger	5
CUL	133	Food Service Leadership and Decision Making	5
	OR		5
MSD	103	Leadership	3
CUL	137	Nutrition and Menu Development	5
CUL	215	Contemporary Cuisine I	11
CUL	216	Practicum/Internship	6
	OR		6
CUL	124	Restaurant and Hotel Baking	6
	AND		6
CUL	224	International Cuisine	5
CUL	220	Contemporary Cuisine II	3
SCT	100	Introduction to Microcomputers	3

**CULINARY ARTS CURRICULUM OUTLINE**  
*Associate of Applied Science Degree Program (Major Code: CUL3)*  
*Credit Required for Graduation: 109 quarter credit hours*

			<b>Credits</b>
<b>General Education</b>			<b>30</b>
ENG	1101	Composition and Rhetoric	5
ENG	1102	Literature and Composition	5
	OR		5
HUM	1101	Introduction to Humanities	5
MAT	1100	Quantitative Skills and Reasoning	5
	OR		5
MAT	1101	Mathematical Modeling	5
	OR		5
MAT	1111	College Algebra	5
PSY	1101	Introduction to Psychology	5
	OR		5
ECO	2105	Principles of Macroeconomics	5
	OR		5
ECO	2106	Principles of Microeconomics	5
	OR		5
SOC	1101	Introduction to Sociology	5
SPC	1101	Public Speaking	5
		Elective	5

<b>Technical Major</b>			<b>79</b>
CUL	100	Professionalism in Culinary Arts	3
CUL	110	Food Service Sanitation and Safety	3
CUL	112	Principles of Cooking	6
CUL	114	American Regional Cuisine	5
CUL	116	Food Service Purchasing and Control	3
CUL	121	Baking Principles I	5
CUL	122	Baking Principles II	5
CUL	127	Banquet Preparation and Presentation	4
CUL	129	Front of the House Services	3
CUL	130	Pantry, Hors D'Oeuvres, and Canapés	5
CUL	132	Garde Manger	5
CUL	133	Food Service Leadership and Decision Making	
	OR		5
MSD	103	Leadership	
CUL	137	Nutrition and Menu Development	3
CUL	215	Contemporary Cuisine I	5
CUL	216	Practicum/Internship	11
	OR		
CUL	124	Restaurant and Hotel Baking	6
	AND		
CUL	224	International Cuisine	6
CUL	220	Contemporary Cuisine II	5
SCT	100	Introduction to Microcomputers	3

**CULINARY ARTS LINE COOK CURRICULUM OUTLINE**  
*Technical Certificate of Credit (Major Code: CAF1)*  
*Credit Required for Completion: 30 quarter credit hours*

<b>Technical Certificate</b>			<b>Credits</b>
			<b>30</b>
CUL	100	Professionalism in Culinary Arts	3
CUL	110	Food Service Sanitation and Safety	3
CUL	112	Principles of Cooking	6
CUL	121	Baking Principles I	5
CUL	130	Pantry, Hors D'Oeuvres, and Canapés	5
CUL	137	Nutrition and Menu Development	3
		Elective (CUL 114—American Regional Cuisine is recommended.)	5
		(An alternate elective must be approved by the department.)	

**CULINARY ARTS PREP COOK CURRICULUM OUTLINE**  
*Technical Certificate of Credit (Major Code: 5AC1)*  
*Credit Required for Completion: 23 quarter credit hours*

<b>Technical Certificate</b>			<b>Credits</b>
			<b>23</b>
CUL	100	Professionalism in Culinary Arts	3
CUL	110	Food Service Sanitation and Safety	3
CUL	112	Principles of Cooking	6
CUL	114	American Regional Cuisine	5
CUL	116	Food Service Purchasing and Control	3
		Elective	3
		(The elective must be approved by the department.)	

## CULINARY

Department Code: CUL

### **CUL 100** **Professionalism in** **Culinary Arts (3-0-3)**

*Banner Title: Culinary Arts*  
*Professionalism*

This introductory course provides an overview of professionalism in culinary arts and discusses culinary career opportunities. Instructors emphasize chef history, pride, and esprit de corps. Topics include cuisine, food service organizations, career opportunities, food service styles, basic culinary management techniques, professionalism, and culinary work ethics.

*Prerequisite: Provisional admission*

*Offered annually*

### **CUL 110** **Food Service Sanitation** **and Safety (2-4-3)**

*Banner Title: Food Service Sanitation/*  
*Safety*

This course emphasizes fundamental kitchen and dining room safety, sanitation, maintenance, and operation procedures. Topics include cleaning standards; OSHA MSDS guidelines; sanitary procedures following ServSafe® guidelines; HACCAP; safety practices; basic first aid; equipment operations, cleaning, and maintenance; dishwashing; and pot and pan cleaning. Laboratory practice parallels class work.

*Prerequisite: Provisional admission*

*Offered Spring term for Hotel,*

*Restaurant, and Tourism*

*Management majors and on annually for Culinary Arts majors*

### **CUL 112** **Principles of Cooking (2-11-6)**

*Banner Title: Principles of Cooking*

This course introduces fundamental food preparation terms, concepts, and methods. Course content reflects American Culinary Federation Educational Institute apprenticeship training objectives. Topics include weights and measures, conversions, basic cooking principles, methods of food preparation, recipe utilization, and nutrition. Laboratory demonstrations and student experimentation parallel class work. Students must pay a \$45 supply fee when registering for this course.

*Prerequisite: Provisional admission*

*Offered annually*

### **CUL 114** **American Regional Cuisine (2-8-5)**

*Banner Title: American Regional*  
*Cuisine*

This course focuses on the terms, concepts, and food preparation methods related to American Regional Cuisine. Course con-

tent reflects American Culinary Federation Educational Institute apprenticeship training objectives. Topics include kitchen aromatics, regional cooking principles and history, methods of American regional food preparation, and nutrition. Laboratory demonstrations and student experimentation parallel class work. Students must pay a \$45 supply fee when registering for this course.

*Prerequisite: CUL 110*

*Offered annually*

### **CUL 116** **Food Service Purchasing** **and Control (2-2-3)**

*Banner Title: Food Service Purchase/*  
*Control*

Program instructors introduce the principles and practices necessary for food, supply, and equipment selection, procurement, receiving, storage, and distribution. Topics include quality factors; pricing procedures; cost determination; and control, selection, procurement, receiving, storage, and distribution. Laboratory demonstrations and experimentation parallel class work.

*Prerequisites: MAT 1012*

*Offered annually*

### **CUL 121** **Baking Principles I (2-8-5)**

*Banner Title: Baking Principles I*

This course presents the fundamental terms, concepts, and methods involved in preparing yeast and quick breads. Course content emphasizes the conformance of sanitation and hygienic work habits with health laws. Course content reflects the American Culinary Federation Educational Institute cook and pastry apprenticeship training objectives and the Retail Bakery Association training program. Topics include baking principles; science and use of baking ingredients for breads; weights, measures, and conversions; preparation of baked goods; baking sanitation and hygiene; and baking supplies and equipment. Lab demonstrations and student experimentation parallel class work. Students must pay a \$45 supply fee when registering for this course.

*Prerequisite: CUL 110, CUL 112*

*Offered annually*

### **CUL 122** **Baking Principles II (2-8-5)**

*Banner Title: Baking Principles II*

This course presents the fundamental terms, concepts, and methods involved in the preparation of baked products. Instructors place emphasis on the conformance to sanitation and hygienic work habits with health laws. The course content reflects American Culinary Federation

Educational Institute cook and pastry apprenticeship training objectives, along with the Retail Bakery Association training program. Topics include baking principles; the science and use of baking ingredients for desserts, cakes, and pastries; weights, measures, and conversions; preparation of baked goods; baking sanitation and hygiene; and baking supplies and equipment. Laboratory demonstrations and student experimentation parallel class work. Students must pay a \$45 supply fee when registering for this course.

*Prerequisite: CUL 121*

*Offered annually*

### **CUL 124** **Restaurant and** **Hotel Baking (3-8-6)**

*Banner Title: Restaurant/Hotel Baking*

This course provides in-depth experience in preparing many types of baked goods commonly found in restaurants and hotels. The course content reflects American Culinary Federation and Retail Bakery Association training objectives and provides background for those aspiring to become pastry chefs or bakery supervisors. Topics include breads, pies, cakes, pastry dough, puff pastry, icing, filing, and candy. Laboratory practice parallels class work. Students must pay a \$45 supply fee when registering for this course.

*Prerequisite: CUL 122*

*Offered on an as-needed basis*

### **CUL 127** **Banquet Preparation and** **Presentation (1-8-4)**

*Banner Title: Banquet Preparation*

This course provides students with experience in preparing a wide variety of quality foods. The course content reflects American Culinary Federation Institute apprenticeship training objectives. Topics include kitchen operation procedures, equipment use, banquet planning, recipe conversion, food decorating, safety and sanitation, and quantity food production. Laboratory practice is provided. Students must pay a \$45 supply fee when registering for this course.

*Prerequisite: CUL 112*

*Offered annually*

### **CUL 129** **Front of the House Services (2-3-3)**

*Banner Title: Front of the House*  
*Services*

This course focuses on how food and beverages are served in a variety of settings. Topics include front of the house staff positions; informal, casual, and formal table settings and service; American and international service styles; tableside cookery and merchandising; and restaur-

rant business laws. Students must pay a \$45 supply fee when registering for this course. This course is a recommended elective for the Culinary Arts Prep Cook technical certificate of credit.

*Prerequisite:* CUL 100, CUL 110

*Offered annually*

### **CUL 130**

#### **Pantry, Hors D'oeuvres, and Canapés (2-8-5)**

*Banner Title: Hors D'Oeuvre/Canapés*

This course introduces students to the basic management principles of the pantry, product utilization and preparation, and how the pantry functions in coordination with other kitchen stations. Course content reflects the American Culinary Federation Educational Institute apprenticeship pantry, garnishing, and presentation training objectives. Topics include pantry functions, basic garnishes, breakfast preparation, buffet presentation, cold preparations, cold sandwiches, salads and dressings, molds, garnishes, and cold hors d'oeuvres. Students must pay a \$45 supply fee when registering for this course.

*Prerequisite:* CUL 114

*Offered annually*

### **CUL 132**

#### **Garde Manger (2-8-5)**

*Banner Title: Garde Manger*

This course emphasizes basic garde manger utilization and the preparation of appetizers, condiments, and hors d'oeuvres. Topics include hot and cold hors d'oeuvres; salads, dressings, and relishes; sandwiches; pâtés and terrines; chaudfroids, gelees, and molds; canapés; and garnishing, carving, and decorating. Laboratory practice parallels class work. Students must pay a \$45 supply fee when registering for this course.

*Prerequisite:* CUL 114, CUL 130

*Offered annually*

### **CUL 133**

#### **Food Service Leadership and Decision Making (5-0-5)**

*Banner Title: Food Service Leadership*

Students become familiar with the principles and methods of sound leadership and decision making in the food service industry. Topics include using basic leadership principles to solicit cooperation; developing the best possible senior-subordinate relationships; understanding the various decision-making processes; making sound and timely decisions; understanding leadership within the framework of the major functions of management; and delegating authority and responsibility.

*Prerequisite: Provisional admission*

*Offered annually*

### **CUL 137**

#### **Nutrition and Menu**

##### **Development (1-6-3)**

*Banner Title: Nutrition and Menu*

*Development*

Students study menu planning for all types of facilities, services, and special diets. Topics include menu selection, development, and pricing; nutrition; special diets; and nutritional foods preparation. Students must pay a \$45 supply fee when registering for this course.

*Prerequisite:* CUL 100, CUL 110, CUL 112

*Offered annually*

### **CUL 215**

#### **Contemporary Cuisine I (2-8-5)**

*Banner Title: Contemporary Cuisine I*

This course emphasizes all modern cuisine and introduces the management concepts necessary to the functioning of a commercial kitchen. Topics include international cuisine, cuisine trends, kitchen organization, kitchen management and supervision, competition entry, and nutrition. Laboratory demonstration and student experimentation parallel class work. Students must pay a \$45 supply fee when registering for this course.

*Prerequisite:* CUL 100, CUL 110, CUL 114

*Offered annually*

### **CUL 216**

#### **Practicum/Internship I (1-30-11)**

*Banner Title: Practicum/Internship I*

This course provides students with opportunities to gain management and supervision experience in the actual job setting. Students will be placed in an appropriate restaurant, catering, or other food service business for four days per week throughout the quarter. On-the-job training topics include restaurant management, on- and off-premise catering, and food service business; supervisory and management training; hotel kitchen organization; kitchen management; restaurant kitchen systems; institutional food systems; kitchen department responsibilities, and kitchen productivity.

*Prerequisite:* CUL 114, CUL 116, CUL 127

*Offered annually*

### **CUL 220**

#### **Contemporary Cuisine II (2-8-5)**

*Banner Title: Contemporary Cuisine II*

This course emphasizes the supervision and management concepts, knowledge, and skills required by restaurants that serve contemporary cuisine. Topics include menu selection, layout and design, on- and off-premise catering, entrepreneurship, small business management, and nutrition. Laboratory demonstrations and student experimentation parallel class work.

*Prerequisite:* CUL 112

*Corequisite:* CUL 215

*Offered annually*

### **CUL 224**

#### **International Cuisine I (3-8-6)**

*Banner Title: International Cuisine I*

This course introduces students to international cuisine and advanced cookery techniques. The course content reflects American Culinary Federation Education Institute cook apprenticeship objectives and provides background for those aspiring to become chefs. Topics include international cuisine, advanced grill cookery, advanced vegetable cookery, advanced meat cookery, advanced line cookery, advanced fry cookery, and nutrition. Laboratory practice parallels class work. Students must pay a \$45 supply fee when registering for this course.

*Prerequisite:* CUL 100, CUL 110, CUL 114

*Offered on an as-needed basis*

## **ECONOMICS**

*Department Code: ECO*

### **ECO 2105**

#### **Principles of**

##### **Macroeconomics (5-0-5)**

*Banner Title: Macroeconomics*

This course provides a description and analysis of macroeconomic operations in contemporary society. Students develop an understanding of macroeconomic concepts, theories, and policies. Topics include basic economic principles; macroeconomic principles, theories, and policies; money and banking; and the United States economy in perspective.

*Prerequisites: ENG 099 with a grade of C\* or better or placement by diagnostic testing, MAT 097 with a grade of C\* or better and MAT 099 with a grade of C\* or better or placement by diagnostic testing*

*Offered quarterly*

### **ECO 2106**

#### **Principles of**

##### **Microeconomics (5-0-5)**

*Banner Title: Microeconomics*

This course provides a description and analysis of microeconomic operations in contemporary society. Students develop an understanding of microeconomic concepts and theories as they apply to daily life. Topics include basic economic principles; theories of the corporate firm; the market system; market structures, pricing, and government regulations; resource markets; and international trade.

*Prerequisites: ENG 099 with a grade of C\* or better or placement by diagnostic testing, MAT 097 with a grade of C\* or better and MAT 099 with a grade of C\* or better or placement by diagnostic testing*

*Offered quarterly*

## EMPLOYABILITY SKILLS

Department Code: EMP

### EMP 1000

#### Interpersonal Relations and Professional Development (3-0-3)

Banner Title: *Interpersonal Relations*

Students study human relations and professional development in today's changing world in order to prepare themselves for living and working in a complex society. Topics include human relations skills, job acquisition skills and communications, job retention skills, job advancement skills, and professional image skills.

Prerequisite: *Provisional admission*

Offered quarterly

## ENGLISH

Department Code: ENG

### ENG 1010

#### Fundamentals of English I (5-0-5)

Banner Title: *Fundamentals of English I*

This course emphasizes the development and improvement of written and oral communication abilities. Topics include analysis of writing techniques, applied grammar and writing skills, editing and proofreading skills, research skills, and oral presentation skills.

Prerequisites: *ENG 097 with a grade of C\* or better and RDG 097 with a grade of C\* or better or placement by diagnostic testing*

Offered quarterly

### ENG 1101

#### Composition and Rhetoric (5-0-5)

Banner Title: *Composition and Rhetoric*

Students practice various modes of writing ranging from exposition to argumentation and persuasion. The course also explores the analysis of literature and articles about issues in the humanities and in society. The course includes a review of standard grammatical and stylistic usage in proofreading and editing. An introduction to library resources lays the foundation for research. Topics covered in the course include writing analysis and practice, revision, and research. Students write a research paper using library resources and using a formatting and documentation style appropriate to the purpose and audience.

Prerequisites: *ENG 099 with a grade of C\* or better and RDG 098 with a grade of C\* or better or placement by diagnostic testing*

Offered quarterly

### ENG 1102

#### Literature and Composition (5-0-5)

Banner Title: *Literature and Composition*

This course emphasizes the ability of students to read literature analytically and meaningfully and to communicate clearly. Students analyze the form and content of literature in historical and philosophical contexts. Topics include reading and analysis of fiction, poetry, and drama; research, and writing about literature.

Prerequisite: *ENG 1101 with a grade of C or better*

Offered quarterly

## HUMANITIES

Department Code: HUM

### HUM 1101

#### Introduction to Humanities (5-0-5)

Banner Title: *Introduction to*

*Humanities*

This course explores the philosophic and artistic heritage of humanity expressed through a historical perspective on visual arts, music, and literature. Instructors present the humanities as a source of subjective insights for the understanding of people and society. Topics include historical and cultural developments and contributions of the humanities. Students will complete a research project as part of this course.

Prerequisite: *ENG 1101 with a grade of C or better*

Offered Fall, Winter, and Spring terms

## MATHEMATICS

Department Code: MAT

### MAT 1012

#### Foundations of Mathematics (5-0-5)

Banner Title: *Foundations of Mathematics*

This course emphasizes the mathematical skills that can be applied to the solution of occupational and technical problems. Topics include properties of numbers, fractions, decimals, percents, ratios and proportions, measurement and conversions, formula manipulation, technical applications, and basic statistics.

Prerequisite: *MAT 097 with a grade of C\* or better or placement by diagnostic testing*

Offered quarterly

### MAT 1100

#### Quantitative Skills and Reasoning (5-2-6)

Banner Title: *Quantitative Skills/Reasoning*

MAT 1100 is an overview course covering algebra, statistics, and the mathematics of finance. Topics include fundamental operations of algebra, sets and logic, probability and statistics, geometry, mathematics of voting and districting, and the mathematics of finance.

Prerequisite: *MAT 097 with a grade of C\* or better and/or MAT 099 with a grade of C\* or better or placement by diagnostic testing*

Offered annually

### MAT 1101

#### Mathematical Modeling (5-0-5)

Banner Title: *Mathematical Modeling*

This course is an alternative to *College Algebra* for those who will not take trigonometry, pre-calculus, or calculus. It is an applications-driven course that introduces functions using real-world phenomena as models. Topics include fundamental algebra concepts; functions and graphs; linear, quadratic, polynomial, exponential, and logarithmic functions and models of real-world phenomena; systems of equations; and additional topics in algebra.

Prerequisite: *MAT 097 with a grade of C\* or better and/or MAT 099 with a grade of C\* or better or placement by diagnostic testing*

Offered quarterly

### MAT 1111

#### College Algebra (5-0-5)

Banner Title: *College Algebra*

This course emphasizes techniques of problem solving using algebraic concepts. Topics include fundamental concepts of algebra, equations and inequalities, functions and graphs, systems of equations, analytic geometry, and optional topics, including sequences, series, and probability.

Prerequisite: *MAT 097 with a grade of C\* or better and/or MAT 099 with a grade of C\* or better or placement by diagnostic testing*

Offered Quarterly

## MANAGEMENT AND SUPERVISORY DEVELOPMENT

Department Code: MSD

### MSD 103

#### Leadership (5-0-5)

Banner Title: *Leadership*

Students become familiar with the principles and methods of sound leadership and

decision-making. Topics include characteristics of effective leadership styles, history of leadership, leadership models, the relationship of power and leadership, team leadership, and the role of leadership in effecting change.

*Prerequisite: Provisional admission  
Offered Fall and Spring terms*

## **PSYCHOLOGY**

*Department Code: PSY*

### **PSY 1101**

#### **Introduction to Psychology (5-0-5)**

*Banner Title: Introduction to Psychology*

This course emphasizes the basics of psychology. Topics include the science of psychology; social environments; life stages; physiology and behavior; personality; emotions and motives; conflicts, stress, and anxiety; abnormal behavior; and perception, learning, and intelligence.

*Prerequisites: ENG 099 with a grade of C\* or better and RDG 098 with a grade of C\* or better or placement by diagnostic testing*

*Offered quarterly*

## **SCIENCE AND TECHNOLOGY**

*Department Code: SCT*

### **SCT 100**

#### **Introduction to Microcomputers (1-4-3)**

*Banner Title: Intro to Microcomputers*

This course introduces the fundamental concepts and operations necessary to use microcomputers. Course content emphasizes basic functions and familiarity with computer use. Topics include computer terminology and an introduction to the Windows environment, networking, word processing, spreadsheets, presentation graphics, and databases.

*Prerequisite: Provisional admission  
Offered quarterly*

## **SOCIOLOGY**

*Department Code: SOC*

### **SOC 1101**

#### **Introduction to Sociology (5-0-5)**

*Banner Title: Introduction to Sociology*

This course provides students with a sociological analysis of society, its culture, and structure. Instructors present sociology as a science with emphasis placed on its methodology and theoretical foundations. Topics include basic sociological concepts, socialization, social interaction and culture, social groups and institutions, deviance and social control, social strati-

fication, social change, and marriage and family.

*Prerequisites: ENG 099 with a grade of C\* or better and RDG 098 with a grade of C\* or better or placement by diagnostic testing*

*Offered quarterly*

## **SPEECH**

*Department Code: SPC*

### **SPC 1101**

#### **Public Speaking (5-0-5)**

*Banner Title: Public Speaking*

This course introduces the fundamentals of oral communication. Topics include selection and organization of materials, preparation and delivery of individual and group presentations, and analysis of ideas presented by others, and professionalism.

*Prerequisites: ENG 099 with a grade of C\* or better and RDG 098 with a grade of C\* or better or placement by diagnostic testing*

*Offered quarterly*