

**BARBADOS COMMUNITY COLLEGE  
HOSPITALITY INSTITUTE**

**CULINARY ARTS**

**YEAR 1  
SEMESTER 1**

| COURSE CODE | COURSE                              | HOURS |    | CREDITS |
|-------------|-------------------------------------|-------|----|---------|
|             |                                     | T     | P  |         |
|             | <b><i>CORE BUSINESS</i></b>         |       |    |         |
| HITO100     | Introduction To Tourism/Hospitality | 45    |    | 3       |
|             | <b><i>CULINARY ARTS</i></b>         |       |    |         |
| HFPP151     | Food Preparation 1                  | 30    | 60 | 4       |
| HBAK153     | Baking Technology 1                 | 30    | 60 | 4       |
| HSSH104     | Sanitation, Safety & Hygiene        | 45    |    | 3       |
| HMPL258     | Menu Planning                       | 45    |    | 3       |
|             | <b><i>GENERAL EDUCATION</i></b>     |       |    |         |
| CORE100     | English & Communication             | 45    |    | 3       |
| CORE101     | Ethics and Citizenship              | 45    |    | 3       |

**YEAR 1  
SEMESTER 2**

|         |                                   |    |     |   |
|---------|-----------------------------------|----|-----|---|
|         | <b><i>CULINARY ARTS</i></b>       |    |     |   |
| HFPP152 | Food Preparation 2                | 30 | 60  | 4 |
| HFSC157 | Food Science and Nutrition        | 45 |     | 3 |
| HFBS158 | Food and Beverage Service         | 30 | 60  | 4 |
| HBUT157 | Butchery Techniques               | 30 | 30  | 3 |
|         | <b><i>GENERAL EDUCATION</i></b>   |    |     |   |
| CORE103 | Mathematics For Living            | 45 |     | 3 |
| HQCC100 | Quality Customer Care             | 45 |     | 3 |
| HNTS161 | Internship <i>(Summer Course)</i> |    | 240 | 3 |

## CULINARY ARTS

### YEAR 2 SEMESTER 1

| COURSE CODE                          | COURSE                             | HOURS |    | CREDITS |
|--------------------------------------|------------------------------------|-------|----|---------|
|                                      |                                    | T     | P  |         |
| <b><i>CULINARY ARTS</i></b>          |                                    |       |    |         |
| HFPP251                              | Food Preparation 3                 | 30    | 60 | 4       |
| HBAK253                              | Baking Technology 2                | 30    | 60 | 4       |
| HWSP259                              | Wines and Spirits                  | 45    |    | 3       |
| HKDR255                              | Kitchen & Dining Room Organisation | 45    |    | 3       |
| <b><i>GENERAL EDUCATION CORE</i></b> |                                    |       |    |         |
| BUST102                              | Mathematics                        | 45    |    | 3       |
| FRNH104                              | Language Studies 1                 | 45    |    | 3       |
| CORE102                              | Caribbean Politics and Government  | 45    |    | 3       |

### YEAR 2 SEMESTER 2

|                                      |                                 |    |    |   |
|--------------------------------------|---------------------------------|----|----|---|
| <b><i>CORE BUSINESS</i></b>          |                                 |    |    |   |
| HAIT103                              | Applied Information Technology  | 45 |    | 3 |
| <b><i>CULINARY ARTS</i></b>          |                                 |    |    |   |
| HICN256                              | International Cuisine           | 30 | 90 | 4 |
| HQFP255                              | Quantity Food Production        | 30 | 90 | 4 |
| HFBC156                              | Food and Beverage Cost Controls | 45 |    | 3 |
| HFAP262                              | Food Arts Presentation          | 15 | 90 | 4 |
| <b><i>GENERAL EDUCATION CORE</i></b> |                                 |    |    |   |
| FRNH105                              | Language Studies 2              | 45 |    | 3 |

## **CULINARY ARTS SYNOPSIS OF COURSES**

### **HFPP151 - FOOD PREPARATION 1**

An introductory course to familiarize the students with the theory and practice of kitchen operations. The student will gain knowledge of kitchen terminology, equipment use and the basic techniques of food preparation.

### **HBAK153 - BAKING TECHNOLOGY 1**

This introductory course will provide the student with a basic knowledge of Cake and Pastry Making techniques and to provide practical competence while learning new skills within the patisserie department. Students will be introduced to traditional cake and pastry specialties suitable for different food outlets.

### **HSSH104 - SANITATION, HYGIENE AND SAFETY**

This course will provide students with information on basic microbiology, safety, personal hygiene, general handling of food. Local legislation for the food service industry will be examined.

### **HKDR155 - KITCHEN & DINING ROOM ORGANIZATION**

This course will provide the student with knowledge and skills used in designing the layout of a commercial kitchen. Emphasis will be placed on the planning and the selection of equipment.

### **HFPP152 - FOOD PREPARATION 2**

This course is designed to provide the student with a continuation and expansion of knowledge in practical food preparation and to equip the student with a broader knowledge of food preparation including carving, buffet preparation, creation of show pieces including fruit and vegetable carvings.

### **HFBC156 - FOOD AND BEVERAGE COST CONTROLS**

Learners will be introduced to standards and procedures that increase the probability of food and beverage operations in the industry with emphasis on controlling cost and maximizing sales. Purchasing procedures will be examined.

### **HFSC157 - FOOD SCIENCE & NUTRITION**

This course will examine the scientific method and the chemical and physical changes that occur during preparation, processing and storage of food products. Basic principles of nutrition, and micro-biology as it

relates to chemical and physical changes to food will also be examined.

### **HFBS158 - FOOD AND BEVERAGE SERVICE**

The learner will be introduced to the technical skills and psychology of service. Theory, concepts and performance will be emphasized. The various types of services, equipment, furniture and service items used will be examined.

### **HFPP251 - FOOD PREPARATION 3**

This is a capstone course where students will demonstrate all skills and knowledge acquired during their programme of studies. Emphasis will be on creativity and the use of local and regional products to produce meals for formal dining experiences.

### **HBAK253 - BAKING TECHNOLOGY 2**

This course introduces the students to advanced techniques in baking. Continental specialties suitable for fine dining and commercial outlets will be examined.

### **HWSP259 - WINES & SPIRITS**

This course will focus on wines, spirits, liqueurs and beers. Production methods, service of the product and regions of origin will be examined. This course also involves tasting sessions.

### **HICN256 - INTERNATIONAL CUISINE**

This course will focus on foods and cooking styles of many nations. Menu production reflecting on nations that have impacted international cuisines will be examined.

### **HQFP255 - QUANTITY FOOD PRODUCTION**

This course is designed to assist students in the developing competence in the operation of food preparation areas to identified operational standards. It also enables students to make an enlightened contribution to current industrial practice and development of culinary arts within the business environment.

### **HBUT157 - BUTCHERY TECHNIQUES**

This course will focus on basic meat cutting and processing principles. Emphasis will be placed on primal and sub-primal cuts, inspection, grading, yields and classification of meats, poultry and game.

**HMPL258 - MENU PLANNING**

The importance of menu planning to a food service operation will be introduced. The methods of developing and compiling a professional menu for the various areas of the food service industry will be examined.

**HFAP262 - FOOD ART PRESENTATION**

Students will be introduced to the concepts of food arts. Emphasis will be on presentation, design and use of alternative commodities. The investigation of the effects of food art and presentation as a marketing tool will be examined.

**HQCC100 - QUALITY CUSTOMER CARE**

This introductory course is designed to sensitize students to the crucial role that quality customer service plays in the success of organizations. The importance of delivering quality customer service consistently will be emphasized. Strategies and techniques designed to maintain and exceed customer expectations and thereby enhance customer value and build customer loyalty will be examined. The role of the service provider and the importance of attitude and professionalism will also be explored.

**HITO100 - INTRODUCTION TO TOURISM/HOSPITALITY**

This introductory course will review the historical development of the tourism/hospitality industry. The growth, development and trends in the industry will be emphasized and linkages with the economy will be examined. Through interaction with practitioners within the Hospitality Industry, the learner will focus on the critical importance of people to the industry.

**CORE100 - ENGLISH AND COMMUNICATION****HAIT103 - APPLIED INFORMATION TECHNOLOGY**

This course is designed to provide students with the knowledge of the range applications of computers in education, generally and in the hospitality industry. Hardware and software components will be examined.

**CORE102 - CARIBBEAN POLITICS AND GOVERNMENT****HNTS161 - INTERNSHIP**

Supervised Work Experience is designed to provide the students with business placement commensurate with their chosen career. The placement is 480 hours in duration during which time the students receive at least one visit from the tutor. The student will be allocated a workplace mentor who will ease the student's integration into the organization.

**HHAC101 - HOSPITALITY ACCOUNTING I**

This course introduces students to the concepts, terminologies and principles of accounting. It gives students a knowledge of the analysis of financial statements. Participants will be required to work through the full accounting cycle.

**BARBADOS COMMUNITY COLLEGE  
HOSPITALITY INSTITUTE  
HOSPITALITY STUDIES**

**YEAR 1  
SEMESTER 1**

| COURSE CODE                       | COURSE                              | HOURS |    | CREDITS |
|-----------------------------------|-------------------------------------|-------|----|---------|
|                                   |                                     | T     | P  |         |
| <b><i>CORE BUSINESS</i></b>       |                                     |       |    |         |
| HITO100                           | Introduction To Tourism/Hospitality | 45    |    | 3       |
| GEED111                           | Introduction To Management          | 45    |    | 3       |
| HMKT105                           | Introduction to Marketing           | 45    |    | 3       |
| <b><i>HOSPITALITY STUDIES</i></b> |                                     |       |    |         |
| HSSH104                           | Sanitation, Safety & Hygiene        | 45    |    | 3       |
| HFBV112                           | Food and Beverage 1                 | 30    | 60 | 4       |
| <b><i>GENERAL EDUCATION</i></b>   |                                     |       |    |         |
| CORE100                           | English & Communication             | 45    |    | 3       |
| CORE101                           | Ethics and Citizenship              | 45    |    | 3       |

**YEAR 1  
SEMESTER 2**

|                                   |                                   |    |     |   |
|-----------------------------------|-----------------------------------|----|-----|---|
| <b><i>CORE BUSINESS</i></b>       |                                   |    |     |   |
| HHAC101                           | Hospitality Accounting 1          | 45 |     | 3 |
| HAIT103                           | Applied Information Technology    | 45 |     | 3 |
| GEED114                           | Introduction to Economics         | 45 |     | 3 |
| <b><i>HOSPITALITY STUDIES</i></b> |                                   |    |     |   |
| HACM113                           | Accommodation Operations          | 45 | 30  | 4 |
| HBWS114                           | Bar and Wine Studies              | 30 | 60  | 4 |
| <b><i>GENERAL EDUCATION</i></b>   |                                   |    |     |   |
| CORE103                           | Mathematics For Living            | 45 |     | 3 |
| HNTS161                           | Internship <i>(Summer Course)</i> |    | 240 | 3 |

**HOSPITALITY STUDIES  
YEAR 2  
SEMESTER 1**

| COURSE CODE            | COURSE                            | HOURS |    | CREDITS |
|------------------------|-----------------------------------|-------|----|---------|
|                        |                                   | T     | P  |         |
|                        | <b><i>CORE BUSINES</i></b>        |       |    |         |
| HQCC100                | Quality Customer Care             | 45    |    | 3       |
|                        | <b><i>HOSPITALITY STUDIES</i></b> |       |    |         |
| HMKT215                | Hospitality Marketing             | 45    |    | 3       |
| HFBV214                | Food & Beverage 2                 | 30    | 60 | 4       |
| HFBC156                | Food and Beverage Cost Controls   | 45    |    | 3       |
| HHAC201                | Hospitality Accounting 2          | 45    |    | 3       |
|                        | <b><i>GENERAL EDUCATION</i></b>   |       |    |         |
| BUST102                | Mathematics                       | 45    |    | 3       |
| SPNH/ITLN/<br>GRMN 104 | Language Studies 1                | 45    |    | 3       |

**YEAR 2  
SEMESTER 2**

|                        |                                     |    |  |   |
|------------------------|-------------------------------------|----|--|---|
|                        | <b><i>CORE BUSINES</i></b>          |    |  |   |
| HLAW202                | Hospitality Law                     | 45 |  | 3 |
| HSBV261                | Entrepreneurship                    | 45 |  | 3 |
| CORE102                | Caribbean Politics and Government   | 45 |  | 3 |
|                        | <b><i>HOSPITALITY STUDIES</i></b>   |    |  |   |
| HACM213                | Accommodations Management           | 60 |  | 4 |
| HEVM215                | Events Management                   | 45 |  | 3 |
|                        | <b><i>GENERAL EDUCATION</i></b>     |    |  |   |
| SPNH/ITLN/<br>GRMN 105 | Language Studies 2                  | 45 |  | 3 |
|                        | Foundations of Managerial Economics | 45 |  | 3 |

## **HOSPITALITY STUDIES SYNOPSIS OF COURSES**

### **HSSH104 - SANITATION, HYGIENE AND SAFETY**

This course will provide students with information on basic microbiology, safety, personal hygiene, general handling of food. Local legislation for the food service industry will be examined.

### **HFBV112 - FOOD AND BEVERAGE 1**

This course provides the student with a sound basic knowledge of food and beverage preparation and service and the ability to competently perform all practical techniques in a realistic setting. It also gives the student the opportunity to put into practice certain elements and procedures of sanitation and safety.

### **HACM113 – ACCOMMODATION OPERATIONS**

This course is designed to provide the students with theory and practice required for proficiency in the Accommodation sector. The learner will focus on all aspects of the relationship between the rooms division and other departments within a lodging operation.

### **HHAC201 - HOSPITALITY ACCOUNTING 2**

This course is designed to acquaint students with the concepts of accounting theory and practices with the specialized requirements of the Hospitality Industry. The nature and purpose of accounting, double entry system, hospitality accounting documents and special journals will be examined.

### **HMKT215 - HOSPITALITY MARKETING**

This course is designed to assist the student in the development of a firm understanding of the concept of “Services Marketing” and to guide the student in the application of services marketing concepts and techniques to respond to hospitality marketing problems. It addresses the “customer experience “ and how to position a service in the market place. The management of the customer portfolio and the pricing and delivery of the service is also addressed.

### **HFBV214 - FOOD AND BEVERAGE 2**

This course is designed to introduce the student to advanced food and beverage preparation and service. Strategies to increase kitchen and dining room efficiency will also be examined.

### **HACM213 – ACCOMMODATION MANAGEMENT**

This course introduces the learner to the techniques of professional accommodation administration. Students will become acquainted with management issues of the rooms division, revenue management, security operations, maintenance/engineering and distribution channels.

### **HEVM215 - EVENTS MANAGEMENT**

This course introduces the learner to the methods and techniques utilized in planning, organizing, promoting and delivering major events.

### **HBWS114 - BAR & WINE STUDIES**

This course will introduce students to techniques in the service of beverages. Beverage operations with emphasis on management and operational controls will be examined.

### **HFBC156 - FOOD AND BEVERAGE COST CONTROLS**

Learners will be introduced to standards and procedures that increase the probability of food and beverage operations in the industry with emphasis on controlling cost and maximizing sales. Purchasing procedures will be examined.

### **HQCC100 - QUALITY CUSTOMER CARE**

This introductory course is designed to sensitize students to the crucial role that quality customer service plays in the success of organizations. The importance of delivering quality customer service consistently will be emphasized. Strategies and techniques designed to maintain and exceed customer expectations and thereby enhance customer value and build customer loyalty will be examined. The role of the service provider and the importance of attitude and professionalism will also be explored.

### **HITO100 - INTRODUCTION TO TOURISM/HOSPITALITY**

This introductory course will review the historical development of the tourism/hospitality industry. The growth, development and trends in the industry will be emphasized and linkages with the economy will be examined. Through interaction with practitioners within the Hospitality Industry, the learner will focus on the critical importance of people to the industry.

**INTRODUCTION TO MANAGEMENT**

This introductory course will provide the student with a general survey of management. The learner will be exposed to the concepts and principles of management. Focus will be on the basic functions of management and its importance to businesses.

**HMKT105 - INTRODUCTION TO MARKETING**

This introductory course exposes the student to the basic principles and practices of marketing. Marketing strategies will be examined along with marketing concepts and their application to the industry.

**CORE100 - ENGLISH AND COMMUNICATION**

This course explores the different forms of discourse and the distinctive techniques associated with each genre. Furthermore, it demonstrates the relationship between Standard English and Non-standard English. While highlighting socio-cultural influences on the communication process, this course underscores the importance of context in word choice. Moreover, this course reinforces conventional rules governing clarity, organisation and conciseness to enrich written and verbal expression in all aspects of life.

**HAIT103 - APPLIED INFORMATION TECHNOLOGY**

This course is designed to provide students with the knowledge of the range applications of computers in education, generally and in the hospitality industry. Hardware and software components will be examined.

**CORE102 - CARIBBEAN POLITICS AND GOVERNMENT**

Carefully selected units are designed to give a historic background of the Caribbean Political Movement. The Constitutional structure of the various territories and the two party system of government patterned after the Westminster Model which is entrenched in our political system is stressed. Issues related to globalization and trade liberalization and their impact on the Caribbean are highlighted.

**HNTS161 - INTERNSHIP**

Supervised Work Experience is designed to provide the students with business placement commensurate with their chosen career. The placement is 480 hours in duration during which time the students receive at least one visit from the tutor. The student will be

allocated a workplace mentor who will ease the student's integration into the organization.

**HHAC101 - HOSPITALITY ACCOUNTING I**

This course introduces students to the concepts, terminologies and principles of accounting. It gives students a knowledge of the analysis of financial statements. Participants will be required to work through the full accounting cycle.

**HLAW202 - HOSPITALITY LAW**

This course is an introduction course that will focus on hotel and restaurant issues. Court systems, jurisdiction, contracts, negligence and guest relationship as it relates to liability arising from the various segments of the industry.

**HSBV261 - ENTREPRENEURSHIP**

This course introduces the learner to the operations of small businesses. The essentials of starting a small business from the generation of an idea through the actual operations will be examined.

**BARBADOS COMMUNITY COLLEGE  
HOSPITALITY INSTITUTE  
TOURISM AND TRAVEL**

**YEAR 1  
SEMESTER 1**

| COURSE CODE                     | COURSE                              | HOURS |    | CREDITS |
|---------------------------------|-------------------------------------|-------|----|---------|
|                                 |                                     | T     | P  |         |
| <b><i>CORE BUSINESS</i></b>     |                                     |       |    |         |
| HITO100                         | Introduction To Tourism/Hospitality | 45    |    | 3       |
| HMKT105                         | Introduction to Marketing           | 45    |    | 3       |
| GEED111                         | Introduction to Management          | 45    |    | 3       |
| <b><i>TOURISM STUDIES</i></b>   |                                     |       |    |         |
| HTTS121                         | The Tourism System                  | 45    |    | 3       |
| HACM113                         | Accommodation Operations            | 45    | 30 | 4       |
| <b><i>GENERAL EDUCATION</i></b> |                                     |       |    |         |
| CORE100                         | English & Communication             | 45    |    | 3       |
| CORE101                         | Ethics and Citizenship              | 45    |    | 3       |

**YEAR 1  
SEMESTER 2**

|                                 |                                   |    |     |   |
|---------------------------------|-----------------------------------|----|-----|---|
| <b><i>CORE BUSINESS</i></b>     |                                   |    |     |   |
| HHAC101                         | Hospitality Accounting 1          | 45 |     | 3 |
| HAIT103                         | Applied Information Technology    | 45 |     | 3 |
| HQCC100                         | Quality Customer Care             | 45 |     | 3 |
| <b><i>TOURISM STUDIES</i></b>   |                                   |    |     |   |
| HTPG144                         | Tour Packaging & Guiding          | 45 |     | 3 |
| HFBV112                         | Food and Beverage 1               | 30 | 60  | 4 |
| <b><i>GENERAL EDUCATION</i></b> |                                   |    |     |   |
| CORE103                         | Mathematics For Living            | 45 |     | 3 |
| GEED114                         | Introduction to Economics         | 45 |     | 3 |
| HNTS161                         | Internship <i>(Summer Course)</i> |    | 240 | 3 |

## TOURISM AND TRAVEL

### YEAR 2 SEMESTER 1

| COURSE CODE            | COURSE                            | HOURS |   | CREDITS |
|------------------------|-----------------------------------|-------|---|---------|
|                        |                                   | T     | P |         |
|                        | <b><i>CORE BUSINESS</i></b>       |       |   |         |
| HLAW202                | Hospitality Law                   | 45    |   | 3       |
|                        | <b><i>TOURISM STUDIES</i></b>     |       |   |         |
| HSTS221                | Sustainable Tourism               | 45    |   | 3       |
| HTTM223                | Tourism Marketing                 | 45    |   | 3       |
| HHAC201                | Hospitality Accounting 2          | 45    |   | 3       |
|                        | <b><i>GENERAL EDUCATION</i></b>   |       |   |         |
| SPNH/ITLN/<br>GRMN 104 | Language Studies 1                | 45    |   | 3       |
| BUST102                | Mathematics                       | 45    |   | 3       |
| CORE102                | Caribbean Politics and Government | 45    |   | 3       |

### YEAR 2 SEMESTER 2

|                        |                                     |    |  |   |
|------------------------|-------------------------------------|----|--|---|
|                        | <b><i>CORE BUSINESS</i></b>         |    |  |   |
| HENT261                | Entrepreneurship                    | 60 |  | 4 |
|                        | <b><i>TOURISM STUDIES</i></b>       |    |  |   |
| HTPP225                | Tourism Planning & Policy           | 60 |  | 4 |
| HTPD122                | Tourism Product Development         | 60 |  | 4 |
| HTVC246                | Travel Consultancy                  | 60 |  | 4 |
|                        | <b><i>GENERAL EDUCATION</i></b>     |    |  |   |
| SPNH/ITLN/<br>GRMN 105 | Language Studies 2                  | 45 |  | 3 |
|                        | Foundations of Managerial Economics | 45 |  | 3 |

## **TOURISM AND TRAVEL SYNOPSIS OF COURSES**

### **HTGY121 - THE TOURISM SYSTEM**

This course provides students with the understanding of how the global tourism system operates and provides them with the basic tools and techniques to function effectively within the system. The tourism system comprises generating markets, transit routes, destination and industry.

### **HACM113 - ACCOMMODATION OPERATIONS**

This course is designed to provide the students with theory and practice required for proficiency in the Accommodation sector. The learner will focus on all aspects of the relationship between the rooms division and other departments within a lodging operation.

### **HFBV112 - FOOD AND BEVERAGE 1**

This course provides the student with a sound basic knowledge of food and beverage preparation and service and the ability to competently perform all practical techniques in a realistic setting. It also gives the student the opportunity to put into practice certain elements and procedures of sanitation and safety.

### **HTPP225 - TOURISM PLANNING AND POLICY**

This course instructs students in the key elements in strategic tourism management, planning and policy-making in the Caribbean Tourism Environment.

### **HSTS221 - SUSTAINABLE TOURISM**

This course introduces students to the optimum use of natural, cultural, social and financial resources for national development on an equitable and self sustaining basis.

### **HTTM223 - TOURISM MARKETING**

To introduce the role of marketing in the tourism sector and to analyze trends in tourism products and their markets.

### **HTPD122 - TOURISM PRODUCT DEVELOPMENT**

This course is designed to explore how the tourism product is developed, enhanced and maintained. Instruments used in the development of the tourism product will be examined.

### **HHAC201 - HOSPITALITY ACCOUNTING 2**

This course is designed to acquaint students with the concepts of accounting theory and practices with the specialized requirements of the Hospitality Industry. The nature and purpose of accounting, double entry system, hospitality accounting documents and special journals will be examined.

### **HQCC100 - QUALITY CUSTOMER CARE**

This introductory course is designed to sensitize students to the crucial role that quality customer service plays in the success of organizations. The importance of delivering quality customer service consistently will be emphasized. Strategies and techniques designed to maintain and exceed customer expectations and thereby enhance customer value and build customer loyalty will be examined. The role of the service provider and the importance of attitude and professionalism will also be explored.

### **HITO100 - INTRODUCTION TO TOURISM/HOSPITALITY**

This introductory course will review the historical development of the tourism/hospitality industry. The growth, development and trends in the industry will be emphasized and linkages with the economy will be examined. Through interaction with practitioners within the Hospitality Industry, the learner will focus on the critical importance of people to the industry.

### **INTRODUCTION TO MANAGEMENT**

### **HMKT105 - INTRODUCTION TO MARKETING**

This introductory course exposes the student to the basic principles and practices of marketing. Marketing strategies will be examined along with marketing concepts and their application to the industry.

### **CORE100 - ENGLISH AND COMMUNICATION**

**HAIT103 - APPLIED INFORMATION TECHNOLOGY**

This course is designed to provide students with the knowledge of the range applications of computers in education, generally and in the hospitality industry. Hardware and software components will be examined.

**CORE102 - CARIBBEAN POLITICS AND GOVERNMENT****HNTS161 - INTERNSHIP**

Supervised Work Experience is designed to provide the students with business placement commensurate with their chosen career. The placement is 480 hours in duration during which time the students receive at least one visit from the tutor. The student will be allocated a workplace mentor who will ease the student's integration into the organization.

**HHAC101 - HOSPITALITY ACCOUNTING I**

This course introduces students to the concepts, terminologies and principles of accounting. It gives students a knowledge of the analysis of financial statements. Participants will be required to work through the full accounting cycle.

**HLAW202 - HOSPITALITY LAW**

This course is an introduction course that will focus on hotel and restaurant issues. Court systems, jurisdiction, contracts, negligence and guest relationship as it relates to liability arising from the various segments of the industry.

**HSBV261 - ENTREPRENEURSHIP**

This course introduces the learner to the operations of small businesses. The essentials of starting a small business from the generation of an idea through the actual operations will be examined.

**HTVC246 - TRAVEL CONSULTANCY**

This course will prepare students to operate in the domestic and international travel industry by developing a consultative approach to selling travel and tourism. The students will be required to process information from suppliers, and successfully book travel for a group tour involving air, ground transfers and accommodations to pass this course.

**HTPG144 - TOUR PACKAGING & GUIDING**

This course provides students with the basic skills required for developing, selling and executing inbound and outbound package tours. Special emphasis will be placed on knowing the product and the guest. In addition, the intention is to develop and adapt presentation skills so as to stimulate guests interest and enhance their comfort and enjoyment.

**BARBADOS COMMUNITY COLLEGE  
HOSPITALITY INSTITUTE****GENERAL CATERING CERTIFICATE (1 YEAR)****SEMESTER 1**

| <b>COURSE CODE</b> | <b>COURSE</b>                                | <b>HOURS</b> | <b>CREDITS</b> |
|--------------------|--|--------------|----------------|
|                    | <b>GENERAL EDUCATION</b>                     |              |                |
| HHRL011            | Human Relations                              |              |                |
| HCOM012            | Communications                               |              |                |
|                    | <b>FOOD AND BEVERAGE SPECIALTY</b>           |              |                |
| HSST013            | Principles of Sanitation, Safety & First Aid |              |                |
| HPCK014            | Basic Professional Cookery I                 |              |                |
| HFBS015            | Foods and Beverage Service I                 |              |                |
| HTHA016            | Tourism/Hospitality Awareness                |              |                |

**SEMESTER 2**

|         |                                    |  |  |
|---------|------------------------------------|--|--|
|         | <b>GENERAL EDUCATION</b>           |  |  |
| HCCO021 | Cost Control Operations            |  |  |
|         | Spanish for Hotel Workers          |  |  |
|         | <b>FOOD AND BEVERAGE SPECIALTY</b> |  |  |
| HPCK023 | Basic Professional Cookery II      |  |  |
| HBAT024 | Bar Technology                     |  |  |
| HFBS025 | Food and Beverage Service II       |  |  |

## GENERAL CATERING CERTIFICATE SYNOPSIS OF COURSE OUTLINE

### **HHRL011 - HUMAN RELATIONS**

This course is designed to provide the student with a basic understanding of human behaviour as it may affect him/her in the work situation.

### **HCOM012 - COMMUNICATIONS**

This course is designed to encourage and assist the student in developing standard communication skills that is so necessary in the Hotel Catering Industry.

### **HSST013 - PRINCIPAL OF SANITATION, SAFETY AND FIRST AID**

This course is designed to introduce the student to the basic principals of Sanitation, Safety and First Aid. Cleaning techniques will be examined.

### **HPCK014 – BASIC PROFESSIONAL COOKERY I**

This course is designed to introduce the students to the basic principles of food preparation and presentation with special reference to the proper use of tools and equipment, food, materials, sound hygienic practices and safety.

### **HFBS015 - FOOD AND BEVERAGE SERVICE I**

This course is designed to provide the student with a sound basic knowledge of food and beverage service including equipment, types and styles of food service, menu composition and preparation of the dining room.

### **HCCO021 - COST CONTROLS OPERATIONS**

This course is designed to provide students with an opportunity to apply basic mathematical principles that assist in controlling cost in food preparation. The theory of numbers, fractions, decimals and the S.I. system of weights and measures will be applied.

### **HHTA016 - TOURISM/HOSPITALITY AWARENESS**

This course is designed to provide students with a basic understanding of the worldwide tourism picture showing its social and economic impact.

### **HPCK023 – BASIC PROFESSIONAL COOKERY II**

This course is designed to enable students to prepare, cook and serve six theme menus.

### **HBAT024 – BAR TECHNOLOGY**

This course is designed to provide the student with knowledge of professional bartending techniques and the origins, presentation and service of popular wines.

### **HFBS025 - FOOD AND BEVERAGE SERVICE II**

This course is designed to equip students with the knowledge and flamboyance necessary to publicly prepare and serve food from the side-table and Gueridon Trolley

**BARBADOS COMMUNITY COLLEGE  
HOSPITALITY INSTITUTE****THE HOME MAKER PROGRAMME**

| <b>COURSE CODE</b> | <b>COURSE</b>                                  |
|--------------------|--|
| HTHA016            | Tourism/Hospitality Awareness                  |
| HSST013            | Principles of Sanitation, Safety and First Aid |
| HPCK014            | Basic Professional Cookery 1                   |
| HFBS015            | Food and Beverage Service 1                    |
| HCGS001            | Basic Care Giver Services                      |
| HBHK010            | Basic Housekeeping                             |
| HHRL011            | Human Relations                                |

## **THE HOME MAKER PROGRAMME SYNOPSIS OF COURSE OUTLINE**

### **HSST013 - PRINCIPLES OF SANITATION, SAFETY AND FIRST AID**

This course is designed to introduce the student to the basic principals of Sanitation, Safety and First Aid. Cleaning techniques will be examined.

### **HBHK010 - BASIC HOUSEKEEPING**

This course is designed to outline the functions of the housekeeping department in various organisations and the skills necessary for proficiency in line housekeeping duties.

### **HHRL011 - HUMAN RELATIONS**

This course is designed to provide the student with a basic understanding of human behaviour as it may affect him/her in the work situation.

### **HPCK014 - BASIC PROFESSIONAL COOKERY 1**

This course is designed to introduce the student to the basic principles of food preparation and presentation with special reference to the proper use of tools and equipment, food, materials, sound hygienic practices and safety.

### **HFBS015 - FOOD AND BEVERAGE SERVICE 1**

This course is designed to provide the student with a sound basic knowledge of food and beverage service including equipment, types and styles of food service, menu composition and preparation of the dining room.

### **HCGS001 - BASIC CARE GIVER SERVICES**

This introductory course is to give students a background of the types of care required by particular groups of persons in the community and within the Hospitality Industry.

### **HTHA016 - TOURISM/HOSPITALITY AWARENESS**

This course is designed to provide students with a basic understanding of the worldwide tourism picture showing its social and economic impact.