# BUSINESS

## Programs

- Accounting - Fraud Investigation, Associate in Applied Science Degree (https://catalog.nmc.edu/programs-az/business/accounting-fraud-investigation/)
- Accounting, Associate in Applied Science Degree - General (https://catalog.nmc.edu/programs-az/business/accounting-general/)
- Accounting, Certificate of Achievement (Level II) (https://catalog.nmc.edu/programs-az/business/accounting-certification/)
- Business Administration - Online, Associate in Applied Science Degree (https://catalog.nmc.edu/programs-az/business/business-administration-online/)
- Business Administration, Associate in Applied Science Degree (https://catalog.nmc.edu/programs-az/business/business-administration/)
- Computer Information Technology - Assistant Developer, Certificate of Achievement (Level I) (https://catalog.nmc.edu/programs-az/business/computer-information-technology-level-i/)
- Computer Information Technology - Assistant Web Developer, Certificate of Achievement (Level I) (https://catalog.nmc.edu/programs-az/business/computer-information-technology-assistant-web-developer-level-i/)
- Computer Information Technology - Associate Developer, Certificate of Achievement (Level II) (https://catalog.nmc.edu/programs-az/business/computer-information-technology-associate-developer-level-ii/)
- Computer Information Technology - Associate Web Developer, Certificate of Achievement (Level II) (https://catalog.nmc.edu/programs-az/business/computer-information-technology-associate-web-developer-level-ii/)
- Computer Information Technology - Computer Support Specialist, Certificate of Achievement (Level I) (https://catalog.nmc.edu/programs-az/business/computer-support-specialist-level20i/)
- Computer Information Technology - Computer Support Specialist, Certificate of Achievement (Level II) (https://catalog.nmc.edu/programs-az/business/computer-information-technology-computer-support-specialist-level-iii/)
- Computer Information Technology - Cybersecurity Specialist, Certificate of Achievement (Level I) (https://catalog.nmc.edu/programs-az/business/computer-information-technology-cybersecurity-specialist-leveli/)
- Computer Information Technology - Developer, Associate in Applied Science Degree (https://catalog.nmc.edu/programs-az/business/computer-information-technology-developer/)
- Computer Information Technology - Industry Certifications (https://catalog.nmc.edu/programs-az/business/computer-information-technology-industry-certifications/)
- Computer Information Technology - Infrastructure and Security, Associate in Applied Science Degree (https://catalog.nmc.edu/programs-az/business/computer-information-technology-infrastructure-security/)
- Computer Information Technology - Infrastructure Specialist I, Certificate of Achievement (Level I) (https://catalog.nmc.edu/programs-az/business/computer-information-technology-infrastructure-specialist-i-level-i/)
- Computer Information Technology - Infrastructure Specialist II, Certificate of Achievement (Level II) (https://catalog.nmc.edu/programs-az/business/computer-information-technology-infrastructure-specialist-ii-level-ii/)
- Computer Information Technology - Infrastructure Specialist III, Certificate of Achievement (Level III) (https://catalog.nmc.edu/programs-az/business/computer-information-technology-infrastructure-specialist-iii-level-iii/)
- Computer Information Technology - Microsoft Office™ Applications Specialist, Certificate of Achievement (Level I) (https://catalog.nmc.edu/programs-az/business/computer-information-technology-microsoft-office-applications-specialist-level-i/)
- Computer Information Technology - Web Developer, Certificate of Achievement (Level III) (https://catalog.nmc.edu/programs-az/business/computer-information-technology-web-developer-level-iii/)
- Culinary Arts - Great Lakes Culinary Institute, Associate in Applied Science Degree (https://catalog.nmc.edu/programs-az/business/culinary-arts-great-lakes-culinary-institute/)
- Culinary Arts - Great Lakes Culinary Institute, Baking & Pastry Arts Certificate of Achievement (Level II) (https://catalog.nmc.edu/programs-az/business/culinary-arts-baking-pastry-level-ii/)
- Culinary Arts - Great Lakes Culinary Institute, Certificate of Achievement (Level I) (https://catalog.nmc.edu/programs-az/business/culinary-arts-level-i/)
- Culinary Arts - Great Lakes Culinary Institute, Certificate of Achievement (Level III) (https://catalog.nmc.edu/programs-az/business/culinary-arts-level-iii/)
- Culinary Arts - Great Lakes Culinary Institute, Maritime Certificate (Level II) (https://catalog.nmc.edu/programs-az/business/culinary-arts-maritime-level-ii/)
- Culinary Arts - Great Lakes Culinary Institute, Sports Performance Nutrition Certificate (Level II) (https://catalog.nmc.edu/programs-az/business/culinary-sports-nutrition/)
- Digital Administration and Marketing, Certificate of Achievement (Level I) (https://catalog.nmc.edu/programs-az/business/digital-administration-marketing/)
- Esports Management, Certificate of Achievement (Level I) (https://catalog.nmc.edu/programs-az/business/esports-management-certificate-level-i/)
- Office Administration, Certificate of Achievement (Level II) (https://catalog.nmc.edu/programs-az/business/office-administration/)
- Technical Management Administration, Associate in Applied Science Degree (https://catalog.nmc.edu/programs-az/business/technical-management/)

# Courses
# Accounting (ACC)

### ACC 121 -  Accounting Principles I
**Credit Hours: 4**, **Contact Hours: 4**
Division: Business
Introduction to financial accounting covering the accounting cycle, preparation of financial statements, and accounting for merchandising operations. It includes accounting for cash, receivables, inventory, property plant and equipment, current liabilities, payroll, long-term liabilities and corporations. Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): Placement into MTH 011/111 or higher, or completion of MTH 100 with a 2.0 or better.

Recommended Prerequisite(s): BUS 105

### ACC 123 -  Accounting Principles II
**Credit Hours: 4**, **Contact Hours: 4**
Division: Business
Continuation of ACC 121. Introduction of the role of accounting information in the planning and decision-making of business organizations. Includes managerial accounting, costing of products, planning and budgeting, performance measurement, control of organizational activities, decision making, profitability analysis, statement of cash flows, and financial statement analysis. Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): ACC 121

Recommended Prerequisite(s): MTH 111

### ACC 199 -  Accounting Practicum
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
This course is a hands-on, immersive accounting experience. It is taught in a seminar format which extends and draws upon knowledge gained in previous courses. Students will utilize spreadsheet software and perform all accounting functions in Quickbooks, beginning with company set-up, processing all monthly transactions, preparing monthly financial reports, analyzing financial position and performance, developing flexible budgets and performing pro forma financial modeling. This course requires students to have an electronic device capable of processing Quickbooks as well as spreadsheet software. Students are required to bring their own device to class. Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): ACC 123 (or ACC 122), CIT 210 and CIT 216

### ACC 221 -  Intermediate Accounting I
**Credit Hours: 4**, **Contact Hours: 4**
Division: Business
A detailed analysis of the content of financial statements covering problems related to revenue recognition, time value of money, cash, receivables, and inventories including calculation and analysis of financial ratios. US and international reporting standards are compared. The course begins with a brief review of the fundamental accounting process. Group 2 course. Students should also have competency in algebra at the intermediate level. Quantitative Reasoning.
Required Prerequisite(s): ACC 122 or ACC 123.

Recommended Prerequisite(s): Students should possess the ability to write business communications, such as research memos and reports to management

### ACC 222 -  Intermediate Accounting II
**Credit Hours: 4**, **Contact Hours: 4**
Division: Business
A detailed analysis of the content of financial statements covering problems related to property, plant and equipment, investments, current liabilities and contingencies, bonds and long-term notes, leases, income taxes, and shareholders' equity. US and international reporting standards are compared. Group 2 course. Students should also have competency in algebra at the intermediate level. Quantitative Reasoning.
Required Prerequisite(s): ACC 221.

Recommended Prerequisite(s): Students should possess the ability to write business communications, such as research memos and reports to management

### ACC 223 -  Cost Accounting
**Credit Hours: 4**, **Contact Hours: 4**
Division: Business
This course explores cost accounting from a managerial perspective. Job costing, activity-based costing, and process costing are analyzed. Budgeting and variance analysis for management control are examined. Cost volume-profit analysis, inventory costing and capacity, and inventory management techniques are investigated. Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): ACC 122 or ACC 123

Recommended Prerequisite(s): MTH 111

### ACC 231 -  Federal Income Tax Problems
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
In this course, the student will learn income tax practices and procedures necessary to prepare an accurate individual income tax return. Basic tax research and planning will be incorporated. Payroll tax laws and procedures will be examined including computing wages and withholdings, computing unemployment taxes and analyzing and journalizing payroll transactions. The course includes preparation of individual and payroll tax returns. Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): ACC 123

### ACC 241 -  Principles Fraud Examination
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
This course is an introduction to the field of fraud examination. Topics include types of fraud, the fraud triangle theory, fraud prevention and detection, investigation techniques, and the resolution of fraud. Students will analyze real-world cases and perform research. Group 2 course. Critical Thinking - Direct.
Required Prerequisite(s): ACC 123 with a 2.0 or higher.

Recommended Prerequisite(s): ACC 221, ACC 222, ENG 112; critical reading ability is beneficial

**ACC 290 -  Accounting Internship**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
The purpose of the internship is to provide on-the-job training for the student who wishes to pursue a career in Accounting. The internship will be customized to meet the learning needs of the student and the job requirements of the sponsoring firm. Students spend 10-15 hours per week in this paid or unpaid, supervised on-the-job training experience. In addition to the required 50 hours per credit in a work site, students will meet with the Experiential Coordinator as needed throughout the semester for internship support and feedback, review of professional employment documents and an internship exit interview. Students must apply one month prior to the semester in which they will complete the internship. Group 2 course.
Required Prerequisite(s): 12 semester credits in accounting in addition to a spreadsheet course. This internship requires the approval of the accounting instructor, a GPA of 3.0 in accounting and a minimum of eight hours per week spent on-site.

Recommended Prerequisite(s): ACC 221, ACC 222, MTH 111

# Business Administration

**BUS 101 -  Introduction to Business**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
American business in the 21st century is exciting and challenging. Students will be introduced to a variety of opportunities by exploring ownership, free enterprise, the world economy, management, marketing, international business, social responsibility and business ethics, and entrepreneurship. Group 2 course. Communications - Direct.
Recommended Prerequisite(s): ENG 11/111 minimum placement

**BUS 105 -  Business Math**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
Apply basic mathematical principles to solve problems in modern business practice. Topics include trade pricing, markups, profit and loss, interest, payroll, taxes, and investments. It is designed for day-to-day business applications. Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): Placement into MTH 011/111 or higher, or completion of MTH 100 with a 2.0 or better.

**BUS 155 -  Interpersonal Communications**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
To be well prepared for employment in the 21st century it will be mandatory for students to demonstrate effective human relations. Individuals who enter the workforce in any field will need to possess interpersonal and customer service skills. The global workplace will demand competence in interpersonal or "soft" skills. Excellent customer service and relationship building skills are a necessary component of overall business communication. Topics include: communication and identity, conflict and communication climates, and how to build and maintain effective relationships with external and internal customers. Group 2 course. Communications - Direct.
Recommended Prerequisite(s): ENG 11/111 minimum placement

**BUS 231 -  Professional Communications**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
Communicating professionally is a critical skill in today's world. This course is designed to help students understand communication theory and its application in their professional lives. Students will develop effective writing skills by analyzing complex issues, organizing thoughts logically, and communicating those ideas concisely--in verbal and written form. Students will also practice effective listening skills, understand the components of a successful job search, and use teamwork skills in solving communication problems. Group 2 course. Communications - Direct, Infused: Writing Intensive.
Recommended Prerequisite(s): CIT 100, ENG 111 minimum placement

**BUS 261 -  Business Law I**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
This course will provide a foundation in business law, covering a wide range of subjects. Students will examine state and Federal legal systems, the Constitution, the nature and uses of law, along with a variety of legal areas relevant to business, including business structures, agency, contracts, torts, property and employment law. Group 2 course. Critical Thinking - Direct.
Recommended Prerequisite(s): ENG 111 minimum placement

**BUS 290 -  Business Admin Internship**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
This course is a requirement for the Associate of Applied Science degree in Business Administration. The objective of the internship is to assess the Business Administration Program Outcomes, and to provide an on-the-job experience for the student pursuing a career in business. At the end of the semester students take a third party assessment to measure their knowledge of business operations, the business organization and business procedures. Students will spend 150 hours over the semester in a supervised training experience. In addition students will meet with the Experiential Learning Coordinator as needed throughout the semester for: internship support, feedback, review of professional employment documents and an internship exit interview. Group 2 course.
Required Prerequisite(s): 30 credit hours towards program requirements and a 2.0 GPA in occupational courses.

**BUS 294 -  Business Study Abroad**
**Credit Hours: 1**, **Contact Hours: 1**
Division: Business
In this class, students are provided the opportunity to travel to a specified destination affiliated with the corresponding business non-trip course. This course will serve to integrate the student learning experience and provide a sense of cultural perspective, diversity and regional awareness. The course is an opportunity for students to explore other areas around the world while applying discipline-specific course content. For a more specific course description, please review the course description of the associated non-trip course. Group 2 course.
Required Prerequisite(s): ACC 121, or ACC 122, or ACC 123, or BUS 231, or MGT 241, or MGT 251, or MKT 201

# Computer Information Technology

### CIT 100 -  Computers in Business-An Intro
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
A first exposure to the world of computer applications in business, this course covers the hands-on use of word processing, spreadsheets, database, and presentation graphics programs. In addition, the Windows operating system, file and folder management, basic concepts, terminology and security threats will be covered. Group 2 course. Communications - Direct, Critical Thinking - Direct.

### CIT 110 -  Programming Logic and Design
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
The student is introduced to topics in programming logic and design in preparation for subsequent programming courses. The course lecture material is presented via readings and videos, with activities being largely focused on coding, testing and debugging in Visual Studio IDE. Good coding practices and simple design patterns are emphasized. Topics covered include: Data Types, Control Structures, Decisions and Conditionals, Data Validation, Arrays, Lists, Methods, Classes, and Exception Handling. Group 2 course. Critical Thinking - Direct.

### CIT 112 -  Scripting and Automation
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
This course introduces students to scripting and programming to achieve realizable goals in a networked environment. Students will write scripts that will be reusable, scalable, and efficient for interfacing with systems using user input and system information. The course focuses primarily on using Python as a scripting language. Group 2 Course.

### CIT 119 -  Microsoft Office - Word
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
This course teaches students how to use Microsoft Word and prepares them to pass the Microsoft Office Specialist (MOS) Word certification exam. Skills students will learn include navigating in a document, customizing and formatting text, paragraphs and pages, inserting objects, maintaining and proofing documents, performing mail merge operations, document sharing and management, tracking and referencing documents, and managing macros and forms. Course content is mapped to the current Microsoft Office Specialist (MOS) Word learning objectives and students enrolled in this course will take the certification exam. Group 2 course.

### CIT 122A -  Computer & Internet Basics I
**Credit Hours: 1**, **Contact Hours: 1**
Division: Business
Students will learn the essential skills required to use a computer with the Microsoft Windows operating system. The student will learn to interact with the Windows desktop to access software and data. The course emphasizes the importance of file and folder maintenance. The course also includes introductions to the World Wide Web, e-mail and searching. Students completing this course will master skills required for online courses. This course requires a Windows PC or a Mac with a Windows partition. Group 2 course.

### CIT 124 -  Microsoft Office - PowerPoint
**Credit Hours: 2**, **Contact Hours: 2**
Division: Business
This course teaches students how to use Microsoft PowerPoint and prepares them to pass the Microsoft Office Specialist (MOS) PowerPoint certification exam. Skills students will learn include preparing and modifying a presentation, using help, formatting slides and inserting elements in slides, creating tables, charts, and SmartArt graphics, using slide masters and action buttons, applying custom animation and setting up shows, and integrating, reviewing, protecting and saving presentations. Course content is mapped to the current Microsoft Office Specialist (MOS) PowerPoint learning objectives and students enrolled in this course will take the certification exam. Group 2 course.

### CIT 131 -  Game Development and Design
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
Introductory course exploring the concepts of game design before building fully functional, working prototypes after learning modern game development techniques within a 2D game engine. Game design investigates topics such as objective, narrative, genre, challenge and reward. Once students have developed a solid concept, the game development portion of the class will look at how to turn that into a working reality by creating sprite sheets, artwork, audio or other game assets before adding functionality. Completed games may be published to the web or for mobile devices for testing and feedback. Group 2 course. Communications - Direct, Critical Thinking - Direct.

### CIT 135 -  Introduction to Programming Using Python
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
This course is an introduction to programming using the Python language and intended for students without prior programming experience. Python is an interpreted language with a rich programming environment, and while easy for beginners to learn, is widely used in many areas including the web, data analysis and application development. Through online coding exercises and engaging projects students will explore good coding practices, simple design pattern, data types, control structures, decisions and conditionals, collections, methods, functions, classes and File I/O. Course content is mapped to the Certiport Information Technology Specialist - Python learning objectives and students enrolled in this course will take the certification exam. Group 2 course. Recommended Prerequisite(s): Basic file management skills

### CIT 156 -  CompTIA A+ Certification I
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
This course, in conjunction with CIT 157, covers the current objectives of the two CompTIA A+ Certification exams. Major topics areas include PC hardware, networking, laptops, printers, operational procedures, operating systems, security, mobile devices, troubleshooting, safety and professionalism. Group 2 course. Critical Thinking - Direct. Recommended Prerequisite(s): Recommended competency: Windows skills

### CIT 157 -  CompTIA A+ Certification II
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
This course, in conjunction with CIT 156, covers the current objectives of the CompTIA A+ Certification exam. Major topic areas for this course includes operating systems, security, software and operational procedures. Group 2 course. Critical Thinking - Direct. Recommended Prerequisite(s): CIT 156

### CIT 160 -  Cisco Internetworking I
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
This course, in conjunction with CIT 161 and CIT 260 provides the necessary preparation to pass the Cisco CCNA Routing & Switching Exam (Cisco Certified Network Associate). The following topics are covered in detail: basic switch and router configurations, OSI and TCP/IP models, IPv4 and IPv6 routing, and network security fundamentals. This course utilizes the Cisco Networking Academy "CCNA Routing and Switching: Routing and Switching Essentials" curriculum and integrates online curriculum, classroom activities, hands-on lab exercises, and group projects. Group 2 course. Critical Thinking - Direct.
Recommended Prerequisite(s): CIT 213

### CIT 161 -  Cisco Internetworking II
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
This course, in conjunction with CIT 160 and CIT 260, provides the necessary preparation to pass the Cisco CCNA Routing & Switching Exam (Cisco Certified Network Associate). The following topics are covered in detail: router and switch configuration, VLANs, inter-VLAN routing, EtherChannel, STP, DHCP, SLAAC, FHRP, WLAN concepts and configuration, routing concepts, LAN security concepts, and static routing. This course utilizes the Cisco Networking Academy "CCNA Routing and Switching: Switching, Routing, and Wireless Essentials" curriculum and integrates online curriculum, classroom activities, hands-on lab exercises, and group projects. Group 2 course. Critical Thinking - Direct.
Required Prerequisite(s): CIT 160 may be taken concurrently

### CIT 178 -  Relational Databases
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
This course introduces students to core database concepts including data, data types, and relationships. Students will interpret and create relational data structures and use SQL language to perform basic create, read, update, and delete operations. Students will perform, administrative, backup and security functions. Students will recognize the value of optimized data and produce normalized designs. Course content is mapped to the Certiport Information Technology Specialist - Database learning objectives, and students enrolled in this course will take the certification exam. Group 2 course. Critical Thinking - Direct.

### CIT 180 -  Web Development
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
This course covers how to plan, develop and publish websites using industry standard software. Students will learn responsive web design using HTML5 (Hypertext Markup Language) and CSS3 (Cascading Style Sheets). Students will develop a wide variety of web projects, which include responsive design, navigation menus, multimedia, forms, lists, tables and CSS animation. Interactivity will be achieved through CSS and beginning JavaScript. Emphasis will be placed on Industry standard coding practices, ADA compliance, semantic HTML5, beginning, intermediate and advanced CSS. Course content is mapped to the Certiport Information Technology Specialist - HTML and CSS learning objectives, and students enrolled in this course will take the certification exam. Group 2 course. Critical Thinking - Direct.

### CIT 190 -  JavaScript Programming
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
Students create responsive web solutions by integrating HTML, CSS, JavaScript, jQuery, JSON, XML, Ajax and Web API technologies. Students use variables, decisions, loops, functions, methods, objects, and other programming concepts as they add robust and powerful interactivity to web pages and web-based games. Course content is mapped to the Certiport Information Technology Specialist - JavaScript learning objectives, and students enrolled in this course will take the certification exam. Group 2 course. Critical Thinking - Direct.
Required Prerequisite(s): CIT 180 with a grade of 2.0 or higher, or instructor permission.

### CIT 195 -  Application Development
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
The student is introduced to .NET Core application development. Students use the .NET framework and Visual Studio to develop applications for desktop and the web. Advanced topics and object-oriented concepts including inheritance, encapsulation, polymorphism, abstraction, data structures, collections, LINQ queries, Enums, delegates, events, unit testing and file I/O will be covered. Application design patterns including 3-tier architecture are emphasized. Group 2 course. Critical Thinking - Direct.
Required Prerequisite(s): CIT 110 with a grade of 2.0 or higher.

### CIT 210 -  Microsoft Office - Excel
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
This course deals with a comprehensive study of Microsoft Office Excel spreadsheet software and the business applications which can be created and used with the software. The entry of data with different formats, formula creations, file transfer of data, graphing, data tables, solver programs, apply what-if scenarios and an introduction to macros will be covered. Course content is mapped to the current Microsoft Office Specialist (MOS) Excel learning objectives and students enrolled in this course will take the certification exam. Group 2 course. Quantitative Reasoning.

### CIT 211 -  Microsoft Power BI
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
Introductory course exploring the practice of data analytics. Using current business intelligence tools, students will learn data modeling, visualization, and analytical techniques. Power Pivot and Power Query will be used to import, cleanse, and shape data. Data Analysis Expressions (DAX) are then used to create simple to complex calculations within Power BI before creating interactive visualizations that bring big data to life. Students enrolled in this course will take the Certiport IT Specialist exam. Group 2 course. Quantitative Reasoning.
Recommended Prerequisite(s): Familiarity with spreadsheets

**CIT 213 -  Networking Technologies**
**Credit Hours: 4**, **Contact Hours: 5**
Division: Business
This course covers the knowledge and skills needed to troubleshoot, configure, and manage wired and wireless networks. The OSI model will be studied and identified to better enhance the understanding of how various parts work together. Included is an in-depth study of TCP/IP and the characteristics for maintaining a network and ensuring its security. Cloud computing and virtualization technologies will also be introduced. This course maps to the CompTIA Network+ certification exam objectives. Group 2 course. Critical Thinking - Direct.

**CIT 215 -  Server Technologies**
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
Students in this course will learn about the latest Server Technologies. Concepts covered include Server Hardware Installation & Management, Server Administration, Security, Disaster Recovery, and Troubleshooting. Students will have an opportunity to work with different types of server installations. Windows PowerShell and Hyper-V will also be introduced. This course is aligned to the CompTIA Server+ certification exam. Group 2 course. Critical Thinking - Direct.
Required Prerequisite(s): CIT 213 or instructor permission.

**CIT 216 -  Computerized Acctg Systems**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
QuickBooks Online provides essential coverage of the new QuickBooks Online program. Topics covered include navigating QuickBooks Online features, creating company files, setting up customers and vendors, managing banking transactions and inventory, creating journal entries, generating and customizing reports and sales forms, and more. Group 2 course.
Required Prerequisite(s): ACC 121

**CIT 218 -  Web Application Development**
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
The student will develop full-stack, multi-tier web applications using .NET Core client-server technologies. Development will include design patterns such as MVC, ORM and MVVM with students writing client-side and server-side code to create a functional, consistent, and robust web application. As a capstone project, the students will develop and deploy a functional web application. Group 2 course. Critical Thinking - Direct.
Required Prerequisite(s): CIT 190 with a grade of 2.0 or higher, CIT 195 with a grade of 2.0 or higher. CIT 178 with a grade of 2.0 or higher.

**CIT 228 -  Advanced Database Systems**
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
This course builds upon database knowledge gained in CIT178 by extending into other data sources and connection technologies. Students will be able to identify and evaluate data options and access data via code. Course content is mapped to the Certiport Information Technology Specialist - Python learning objectives, and students enrolled in this course will take the certification exam. Group 2 course. Critical Thinking - Direct.
Required Prerequisite(s): CIT 110, CIT 180 and either CIT 178 or CIT 248, all with a grade of 2.0 or higher.

**CIT 231 -  Current Topics in IT**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
The student is introduced to IT topics, each presented in five week modules, that are both timely and relevant to the IT industry. The course uses these modules to both present the new technologies and provide opportunity for the student to identify skills and resources relevant to profession development in the IT industry. Group 2 course. Critical Thinking - Direct.

**CIT 240 -  Network Security Management**
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
This course covers the knowledge and skills required to install and configure systems to secure applications, networks, and devices while supporting the principles of confidentiality, integrity, and availability. Additional topics include threat analysis and mitigation, risk assessments, and compliance. Course content is mapped to the CompTIA Security+ certification exam objective. Group 2 course. Critical Thinking - Direct.
Recommended Prerequisite(s): CIT 213

**CIT 243 -  Cloud Technologies**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
Students will explore cloud topics including cloud concepts, virtualization, infrastructure, resource and security management, security, and cloud system management. Cloud concepts will be explored using Microsoft Azure, Amazon Web Services, and Google Cloud Services. This course will prepare students for the CompTIA Cloud+ certification exam. Group 2 course.
Required Prerequisite(s): CIT 213

Recommended Prerequisite(s): Completion of CIT 215

**CIT 247 -  Windows Identity & Policy**
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
In this course students will gain practical experience using Identity solutions in on-premise and cloud environments. Students will study Active Directory, Group Policy, Certificate Services, Federation Services and access solutions. Students will also build and manage on-premise and hybrid networking and storage infrastructures. This course aligns to the Microsoft AZ-800 certification exam. Group 2 course. Critical Thinking - Direct.
Required Prerequisite(s): CIT 213 or instructor permission

**CIT 255 -  Object-Oriented Programming**
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
The student builds on object-oriented fundamentals learned in CIT 195, focusing on implementing SOLID Principles throughout the course. Projects will explore design patterns, UI/UX considerations, multiple forms of desktop and online persistence, and the integration of various technologies to form a complete solution. Course content is mapped to the Certiport Information Technology Specialist - Software Development learning objectives, and students enrolled in this course will take the certification exam. Group 2 course. Critical Thinking - Direct.
Required Prerequisite(s): CIT 178 with a grade of 2.0 or higher, CIT 195 with a grade of 2.0 or higher. CIT 218 (may also be taken concurrently).

**CIT 256 -  Linux Administration**
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
In this course students will take an in-depth look at Linux, focusing on proper installation, command line usage, and administration of the Operating System. Students will examine the concepts common to all Linux systems. Exploration will take the form of a practical, hands-on approach, using a mix of hands-on projects as well as web resources. This course will prepare students for the CompTIA Linux+ Exam. Group 2 course.
Recommended Prerequisite(s): CIT 213

**CIT 260 -  Cisco Internetworking III**
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
This course, in conjunction with CIT 160 and CIT 161 prepares the student for the Cisco CCNA Exam (Cisco Certified Network Associate). Describes the architectures and considerations related to designing, securing, operating, and troubleshooting enterprise networks. Students will configure and troubleshoot routers and switches and resolve common issues with OSPF, ACLs, NAT, VPNs, and QoS for IPv4 and IPv6 networks, while also implementing network management, design, troubleshooting, virtualization, and automation techniques. This course utilizes the Cisco Networking Academy "CCNA Routing & Switching: Enterprise Networking, Security, and Automation" curriculum and integrates online curriculum, classroom activities, hands-on lab exercises and group projects. Group 2 course. Critical Thinking - Direct.
Required Prerequisite(s): CIT 161

**CIT 263 -  Cybersecurity Penetration Testing**
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
In this course, students will learn and practice current security assessment techniques. This includes the ability to plan/scope an assessment, understand legal/compliance requirements, perform vulnerability scanning/penetrations tests and analyze/report on their findings. This course aligns with the CompTIA Pentest+ certification exam. Group 2 course. Critical Thinking - Direct.
Required Prerequisite(s): CIT 240, or instructor permission.

Recommended Prerequisite(s): Completion of CIT 256 and passing the CompTIA Security+ certification exam

**CIT 264 -  Cybersecurity Analytics and Threat Analysis**
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
In this course, students will learn how to employ data analytics to interpret and identify security vulnerabilities, threats, and risks to an organization. Students will configure and use various threat detection tools and learn how to secure and protect applications and systems within an organization. This course aligns with the CompTIA CySA+ certification exam. Group 2 course. Critical Thinking - Direct.
Required Prerequisite(s): CIT 240, or instructor permission.

Recommended Prerequisite(s): Completion of CIT 256

**CIT 266 -  Advanced Enterprise Security**
**Credit Hours: 3**, **Contact Hours: 4**
Division: Business
In this course, students will explore enterprise solutions to risk management as well as security architecture, operations, integration and collaboration. Students will conceptualize, engineer, and implement secure solutions across a complex environment to create a resilient enterprise network. The course aligns with the CompTIA Security X certification exam objectives. Group 2 course. Critical Thinking - Direct.
Required Prerequisite(s): CIT 263, CIT 264

Recommended Prerequisite(s): CIT 256

**CIT 280 -  Systems Analysis and Design**
**Credit Hours: 4**, **Contact Hours: 5**
Division: Business
This is the capstone course in the CIT Developer AAS. Students will gain practical knowledge in systems analysis and design through participation in a team-based software/hardware project that follows the systems development life cycle using agile development with industry patterns and practices. A capstone project will be developed and presented to stakeholders. Students will conduct a feasibility study, perform requirements analysis, model objects and data, develop and test the solution, and communicate effectively. Group 2 course. Critical Thinking - Direct.
Required Prerequisite(s): CIT 255 with a grade of 2.0 or higher.

**CIT 290 -  CIT Internship**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
Work experience is an integral part of the CIT student's program. In this course, students are placed in settings that utilize their business and CIT skills. Students will work 150 hours during the semester in a supervised on-the-job training experience. Students must meet with their academic advisor and submit a resume for review before they will be allowed to enroll in this course. Group 2 course.
Required Prerequisite(s): 20 credits with a minimum of 3.0 GPA in CIT courses and instructor permission.

**CIT 291 -  Web Developer Internship**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
Work experience is an integral part of the Web Developer Certificate program. In this course, students are placed in settings that utilize their web installation and development skills as well as business and CIT skills. Students will work 150 hours during the semester in a supervised on-the-job training experience. In addition to the required 150 hours in the internship placement, students participate in semi-monthly seminars. Students must apply one month prior to the semester in which they will complete the internship. Group 2 course.
Required Prerequisite(s): Instructor permission

**CIT 292 -  Support Specialist Internship**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
Work experience is an integral part of the Support Specialist Certificate program. Students are placed in settings that utilize their technical, business applications, and interpersonal communications skills. Students will work 150 hours during the semester in a supervised on-the-job training experience. Students must meet with their academic advisor and submit a resume for review before enrolling. Group 2 course.
Required Prerequisite(s): 27-30 hours in the Administrative Support Specialist Certificate and instructor permission.

# Culinary Arts

**CUL 102 -  Culinary Concepts and Career Management**
**Credit Hours: 2**, **Contact Hours: 2**
Division: Business
This course will introduce students to core culinary concepts that will be applied across all classes at GLCI. Topics include culinary math, recipe conversions, and measurement equivalents. Students will also explore various career opportunities within the diverse food industry and explore concepts such as sustainability, plant-forward cuisine, and zero waste initiatives. Students will identify and pursue internships, externships, and mentorships, and begin to navigate their career direction. Students will develop and evaluate their own skills in resume writing, job searches, interviewing, networking and portfolios. Group 2 course. Communications - Direct, Quantitative Reasoning.
Required Prerequisite(s): ENG 99/108 or higher and MTH 100 or higher; can be taken concurrently.

**CUL 110 -  Safety and Sanitation**
**Credit Hours: 2**, **Contact Hours: 2**
Division: Business
This course is designed for students who wish to pursue a career in culinary arts or hotel and restaurant management. With today's complex safety and health laws, it is essential as well as required by many firms to have an in-depth understanding and certification in safety and sanitation. This course provides the students with both. Students study food service safety including fire safety and kitchen and dining room safety. Students will have the opportunity to earn an American Red Cross certificate in adult CPR. Students also learn all aspects of food service sanitation and earn the NRA Educational Institute ServSafe Sanitation Certificate. Group 2 course. Critical Thinking - Direct.
Required Prerequisite(s): ENG 99/108 or higher and MTH 100 or higher; can be taken concurrently.

**CUL 111 -  Professional Cookery**
**Credit Hours: 5**, **Contact Hours: 10**
Division: Business
An intensive study of foods and cooking, this course exposes the student to commercial equipment, quality food production, and professional presentation. It provides the chef in training with the practice and theory involved in the preparation of foods in a commercial operation while practicing environmental stewardship and zero or reduced waste initiatives. Basic cooking terminology, methods, and procedures are introduced. The course also includes kitchen safety and sanitation, knife and equipment identification, and technique and preparation of stocks, soups, mother sauces, meats, poultry, seafood, fruits, vegetables, grains, dairy, and the presentation of complete meals. Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): Placement into ENG 111/11 or higher (can be taken concurrently); placement into MTH 111/11 or higher, OR completion of MTH 100 with a 2.0; CUL 102 and CUL 110 (can be taken concurrently.)

**CUL 118 -  Intro to Baking and Pastry**
**Credit Hours: 3**, **Contact Hours: 6**
Division: Business
This course is designed for students seeking a career in Culinary Arts. In this intensive study of fundamental baking techniques, students will become familiar with baking operation and production. This course covers fundamental pastry and dessert recipes as well as the preparation of yeast dough. Also included are tortes, pies, tarts, and other desserts. Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): Placement into ENG 111/11 or higher (can be taken concurrently); placement into MTH 111/11 or higher, OR completion of MTH 100 with a 2.0; CUL 102 and CUL 110 (can be taken concurrently.)

**CUL 120 -  Artisan Bread**
**Credit Hours: 3**, **Contact Hours: 6**
Division: Business
This course introduces advanced theory and techniques of artisan bread production while practicing environmental stewardship and zero or reduced waste initiatives. Emphasis is placed on learning about different types of flours, grains, yeasts, and cultures including pre-ferment sours and starters, and how to mix, ferment, shape, bake and store hand-crafted bread. Students learn assembly speed and increase their proficiency in meeting production deadlines with quality products. Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): CUL 102, CUL 110, CUL 118 (can be taken concurrently.)

**CUL 190 -  Culinary Internship**
**Credit Hours: 2**, **Contact Hours: 2**
Division: Business
A culinary internship integrates academics with professional work experience. Students earn college credit while working in varied culinary-focused businesses, gaining valuable hands-on experience. Students are encouraged to contact the internship coordinator at least two months prior to the semester they are requesting placement. Culinary internships require a minimum of 320 hours of work during the enrolled semester. Group 2 course. Communications - Direct.
Required Prerequisite(s): CUL 111 and CUL 118

**CUL 191 -  Culinary Maritime Internship I - Training Ship**
**Credit Hours: 2**, **Contact Hours: 2**
Division: Business
This culinary maritime internship integrates academics with professional maritime work experience. Students earn college credit while working on the water in a galley, gaining valuable hands-on experience. Students must meet with the culinary program director and internship coordinator at least one semester prior to requesting internship placement. Culinary maritime internships require a minimum of 240 hours of work during the enrolled summer semester. Signature required by Department Chair. Group 2 course. Communications - Direct.
Required Prerequisite(s): CUL 201, CUL 208, CUL 210, and CUL 213, and be in possession of a MMC, and completed Safety Colleges and EMBARK Training.

**CUL 192 -  Sports Performance Internship**
**Credit Hours: 2**, **Contact Hours: 2**
Division: Business
This culinary sports performance nutrition internship integrates academics with professional work experience. Students earn college credit while working alongside a sports performance focused dietitians, nutritionists, and team chefs gaining valuable hands-on experience developing menus and recipes for performance nutrition. Students are encouraged to contact the internship coordinator at least two months prior to the semester they are requesting placement. Culinary sports performance nutrition internships require a minimum of 320 hours of work during the enrolled semester. Group 2 course. Communications - Direct.
Required Prerequisite(s): CUL 102, CUL 110, CUL 111, CUL 118, CUL 201, CUL 210, CUL 211, CUL 213, CUL 233, CUL 234, BIO 106, and BIO 106L

**CUL 193 -  Culinary Maritime Internship II - Commercial Vessel**
**Credit Hours: 2**, **Contact Hours: 2**
Division: Business
This culinary maritime internship takes place on a company vessel and continues to integrate academics with professional maritime work experience. Students earn college credit while working on the water in a galley, gaining valuable hands-on experience. Students must meet with the culinary program director and internship coordinator at least one semester before requesting internship placement. The culinary maritime commercial vessel internship requires a minimum of 320 hours of work during the enrolled semester. Group 2 course. Communications - Direct.
Required Prerequisite(s): CUL 191, CUL 208, CUL 209, CUL 211, CUL 213, CUL 215 and be in possession of a MMC, and completed Safety Colleges and EMBARK Training.

**CUL 201 -  Food and Beverage Operations**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
This course focuses on the basic principles of management and finance as applied to kitchen and dining room operations. Topics include management techniques, team building, and motivational techniques. Students will also explore accounting, sales, purchasing, and inventory/budgetary systems as it pertains to the foodservice industry. Group 2 Course. Group 2 course. Communications - Direct, Quantitative Reasoning.
Required Prerequisite(s): CUL 102, CUL 110, CUL 111 and CUL 118

**CUL 208 -  Galley Cooking**
**Credit Hours: 3**, **Contact Hours: 6**
Division: Business
This course is designed to teach students how to complete meal planning, preparation, and presentation in the constraints of a galley kitchen on large US Flag merchant vessels. Emphasis is placed on sustainable meal planning, ordering, controlling inventory, working in small spaces, zero and reduced waste and environmental stewardship. Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): CUL 102, CUL 110, CUL 111, CUL 118

**CUL 209 -  Butchery and Fabrication**
**Credit Hours: 2**, **Contact Hours: 4**
Division: Business
This course is designed to teach the student how to fabricate wholesale and restaurant cuts of beef, veal, lamb, pork, poultry, fish and seafood. Purchasing specifications and terminology will be a focus of the course. Proper receiving, handling, and storage of these center of the plate products will also be emphasized. Students will experience whole animal butchery and focus on total product utilization and sustainability throughout the process. Students will explore best practices for farming, fishing, and harvesting. Products prepared in class will be used for various retail and restaurant uses and for special events. Group 2 Course. Quantitative Reasoning.
Required Prerequisite(s): CUL 102, CUL 110, and CUL 111

**CUL 210 -  Nutrition for Culinary Arts**
**Credit Hours: 2**, **Contact Hours: 2**
Division: Business
This course is designed for students who wish to pursue a career in culinary arts. Healthy eating is attracting more attention as Americans struggle with the problems of obesity and disease prevention. In this atmosphere it is essential for prospective chefs to be aware of the needs of their customers. This course presents the principles of nutrition within the context of professional food preparation. Various ingredients and their role in good nutrition, planning healthy menus and alternative eating styles are discussed. Group 2 course. Communications - Direct, Quantitative Reasoning.
Required Prerequisite(s): ENG 99/108 or higher and MTH 100 or higher; can be taken concurrently.

**CUL 211 -  Menu Planning and Purchasing**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
This course provides the student with the understanding of the menu as the center of the food outlet, around which is built the facility. Menu theme is the driver for food, non-food, and equipment purchases, staffing, location and floor plan. An understanding of this complex item is vital to anyone involved in food service. This course is designed to familiarize the student with all aspects of planning a modern menu - from market research to the physical layout of the document. Various types of menus are covered including A'La Carte, Table d'Hote, Institutional, and Special Occasion. Emphasis will be placed on the incorporation of to-go options, plant forward cuisine offerings, and environmental sustainability and stewardship. Menus will be analyzed for effectiveness and pricing strategies with a focus on sustainable purchasing practices and zero/reduced waste initiatives. Group 2 course. Communications - Direct, Quantitative Reasoning.
Required Prerequisite(s): Departmental signature required.

**CUL 213 -  World Cuisine**
**Credit Hours: 5**, **Contact Hours: 10**
Division: Business
This course comprises the study, preparation and presentation of ingredients, cooking methods and classic dishes from selected countries, based on their current popularity in restaurants. Students develop knowledge and basic understanding of the cuisines of France, Italy, Spain, the Mediterranean region and various Asian and Latin American countries. While practicing environmental stewardship and zero or reduced waste initiatives students prepare selected menus from these cuisines for the dining public in a restaurant setting. This course examines the role of food and its contribution and influence over history, culture, religion, economics, and politics. Food customs and attitudes are also explored, as well as the social awareness of selected food patterns and customs. Group 2 course. Quantitative Reasoning, Degree Req:Cultural Persp/Div.
Required Prerequisite(s): CUL 102, CUL 110, and CUL 111

**CUL 215 -  Garde Manger**
**Credit Hours: 3**, **Contact Hours: 6**
Division: Business
Classic and modern techniques of the cold kitchen are the focus of this class. Students will explore topics such as the history, underlying science and fundamental processes of food preservation. Techniques including pickling, canning, fermentation, drying, smoking, curing and charcuterie will be presented through lecture, demonstration and hands-on training. Sustainability, seasonality and total product utilization will be discussed. Students will also experience buffet and banquet planning, preparation and display. Products prepared in class will be used for various retail and restaurant uses and for special events. Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): CUL 102, CUL 110, CUL 111, and CUL 118

**CUL 219 -  Plated Desserts**
**Credit Hours: 3**, **Contact Hours: 6**
Division: Business
This course of plated desserts will build upon the design, components, composition, elements of plate presentation, shapes and textures. Students will design and create signature desserts for presentation while practicing environmental stewardship and zero or reduced waste initiatives. This course will also introduce students to the different types of ice creams as well as sorbets. Fundamental techniques for creating desserts without the use of eggs and dairy are explored. Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): CUL 102, CUL 110, and CUL 118

**CUL 220 -  Chocolate and Confections**
**Credit Hours: 3**, **Contact Hours: 6**
Division: Business
This course is designed for students that would like to expand their creative talents in areas of chocolate and confection artistry. In this course, students will learn through lecture, demonstrations, and lab work, the characteristics of chocolate, chocolate tempering and modeling, multiple sugar mediums, candies, cream fillings, nougats, centerpieces, molds, and decorations while practicing environmental stewardship and zero or reduced waste initiatives. Fundamental techniques for creating chocolates and confections without the use of eggs and dairy are explored. Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): CUL 102, CUL 110, and CUL 118

**CUL 222 -  Cafe Ops, Bakery Prod & Mgmt**
**Credit Hours: 4**, **Contact Hours: 8**
Division: Business
This course focuses on practical bakery production and management training. Students rotate through bakery stations producing an assortment of baked goods including plant-focus options while applying production and managerial skills while practicing environmental stewardship and zero or reduced waste initiatives. Bakery certificate students practice a variety of baking and pastry skills learned in their program. Other areas covered include recipe construction and costing, the use and care of equipment, the pressure of cafe preparation and timing, and the effective handling and use of supplies. Group 2 Course. Communications - Direct, Quantitative Reasoning. Communications - Direct, Quantitative Reasoning.
Required Prerequisite(s): CUL 102, CUL 110, CUL 118, CUL 120, CUL 201, CUL 211, CUL 219, and CUL 220

Corequisites: CUL 223, CUL 224

**CUL 223 -  Cafe Ops Dining Room Mgmt**
**Credit Hours: 4**, **Contact Hours: 8**
Division: Business
Concepts, principles, and applications of cafe dining room management, supervision, and service. Practical service experience and principles of supervision are applied in a live environment. Applications of barista and cafe service, timing of service, menu development, pricing, merchandising, point of sale software usage, customer service, management techniques, team building, motivational techniques, stress and production management, environmental stewardship, and zero or reduced waste initiatives. Other areas covered include beverage recipe construction and costing, use and care of equipment, and effective handling and use of supplies. Group 2. Communications. Group 2 course. Communications - Direct, Quantitative Reasoning.
Required Prerequisite(s): CUL 102, CUL 110, CUL 118, CUL 120, CUL 201, CUL 211, CUL 219, and CUL 220

Corequisites: CUL 222, CUL 224

**CUL 224 -  Bakery Sales with Merchandising and Packaging**
**Credit Hours: 2**, **Contact Hours: 2**
Division: Business
This course is designed for students who wish to pursue a career in pastry arts as well as to expand their creative talents by operating/owning a cafe/pastry shop. This course will cover all the different styles and costs of packaging as well as how to market products. Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): CUL 102, CUL 110, CUL 118, CUL 120, CUL 201, CUL 211, CUL 219, and CUL 220

Recommended Prerequisite(s): Word processing and spreadsheet skills

Corequisites: CUL 222, CUL 223

**CUL 228 -  Cake Design and Decorating**
**Credit Hours: 3**, **Contact Hours: 6**
Division: Business
This course is designed for students who wish to expand their creative talents in areas of cake decorating and artistry. In this course, students will learn through lectures, demonstrations, and lab work how to utilize cake decorating tools, prepare cake boards and columns, etc., while practicing environmental stewardship and zero or reduced waste initiatives. Students will also become familiar with buttercreams, the art of icing cakes, and piping skills. This course will also demonstrate how to create and display wedding cakes, icings, fondants, pastillage, and gum paste. Fundamental techniques for creating specific products without the use of eggs and dairy are explored. Departmental signature required. Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): CUL 102, CUL 110, and CUL 118; can be taken concurrently

**CUL 232 -  Beverage Management**
**Credit Hours: 2**, **Contact Hours: 4**
Division: Business
This course will provide comprehensive, detailed information about the origins, production and characteristics of liquor, beer, wine and non-alcoholic beverages. Standard practices in the service and mixology of these items will be discussed and the student will be exposed to the importance of professional management and the application of management functions in the areas of staffing, product control, and legal liability. The course will offer the opportunity to discuss how a beverage management program can support local, plant-based and sustainability initiatives. Students will be instructed on the importance of following state and local guidelines in the safe service of alcohol to guests and will learn procedures for intervening when guests appear to be intoxicated. An opportunity to receive certification in responsible alcohol service training is included. Must be 18 years of age or older. MCL 436.1703 Section 703, (10). Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): Departmental signature required.

**CUL 233 -  Farm to Table**
**Credit Hours: 3**, **Contact Hours: 6**
Division: Business
This course explores plant-forward cooking using seasonally available local ingredients for use at events in Lobdell's, the Great Lakes Culinary Institute's teaching restaurant. This course will engage students in growing practices, harvesting, menu planning, preparation and production of food, and the food system. Students will explore how to reduce the carbon footprint of a food system and bring food to the table at its peak of freshness and height of nutritional value. The course includes on-site visits with farmers, food processors, and experts in our local food system to promote understanding of health and sustainability practices related to food safety, water and waste systems, food marketing, distribution, and the local food movement. Group 2 course. Quantitative Reasoning.
Required Prerequisite(s): CUL 102, CUL 110, CUL 111, and CUL 118

**CUL 234 -  Culinary Sports Nutrition**
**Credit Hours: 2**, **Contact Hours: 2**
Division: Business
This course will build upon basic nutritional fundamentals with the specialized knowledge needed to create dishes and menus that meet the unique dietary needs of elite athletes. Emphasis will be placed on how the body obtains caloric energy and uses that energy to support optimal health during training, performance, and recovery. Students will learn how to calculate caloric, macronutrient, and fluid needs of the athletes they serve with an emphasis on whole, nutrient-dense, local, and sustainable food preparation to support the vision of GLCI. Group 2 course. Communications - Direct.
Required Prerequisite(s): CUL 102, CUL 110, CUL 111, CUL 118, CUL 201, CUL 210, CUL 213, BIO 106, and BIO 106L

**CUL 293 -  Culinary Study Abroad**
**Credit Hours: 1**, **Contact Hours: 1**
Division: Business
In this class, students are provided the opportunity to travel to a specified destination affiliated with the corresponding culinary non-trip course. This course will serve to integrate the student learning experience and provide a sense of cultural perspective, diversity and regional awareness. The course is an opportunity for students to explore other areas around the world while applying discipline-specific course content. For a more specific course description, please review the course description of the associated non-trip course. Group 2 course.
Required Prerequisite(s): CUL 110, CUL 111 or CUL 118.

**CUL 295 -  Contemp Cuisine Kitchen Mngmt**
**Credit Hours: 4**, **Contact Hours: 8**
Division: Business
This course focuses on practical hands-on training in kitchen production and management in a restaurant setting while practicing environmental stewardship and zero or reduced waste initiatives. Students rotate through restaurant kitchen stations in this intensive semester-long course. Menu merchandising is stressed throughout the course. Guest relations and timing of service are also emphasized as advanced students serve lunch to guests in Lobdell's, the Great Lakes Culinary Institute's teaching restaurant. Heart-of-the-house students learn classical food preparation preparing designated menu items. Other areas covered include recipe construction and costing, the use and care of equipment, the pressure of a la carte preparation and service, and the effective handling and use of supplies. Group 2 course. Communications - Direct, Quantitative Reasoning.
Required Prerequisite(s): CUL 102, CUL 110, CUL 111, CUL 118, CUL 201, CUL 209, CUL 210, CUL 211; can be taken concurrently, CUL 213, CUL 215, CUL 219, and CUL 232

Recommended Prerequisite(s): Word processing and spreadsheet skills

Corequisites: CUL 296

**CUL 296 -  Contemp Svc Dining Room Mngmt**
**Credit Hours: 4**, **Contact Hours: 8**
Division: Business
This course focuses on practical hands-on training in dining room service and management in a live contemporary restaurant setting. Students rotate through dining room stations and management positions in this intensive semester-long course. Menu merchandising is stressed throughout the course. Guest relations and timing of service are also emphasized as advanced students serve lunch to guests in Lobdell's, the Great Lakes Culinary Institute's teaching restaurant. Other areas covered include beverage recipe construction and costing, the use and care of equipment, the pressure of a la carte service, and the effective handling and use of supplies. Group 2 course. Communications - Direct, Quantitative Reasoning.
Required Prerequisite(s): CUL 102, CUL 110, CUL 111, CUL 118, CUL 201, CUL 209, CUL 210, CUL 211; can be taken concurrently, CUL 213, CUL 215, CUL 219, and CUL 232

Recommended Prerequisite(s): Basic keyboarding and computer skills in word processing and spreadsheets

Corequisites: CUL 295

# Management

**MGT 241 -  Principles of Management**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
This applications-oriented course will teach students the basics of day-to-day managerial work-planning, organization, leading, and controlling. Realistic scenarios are explored in areas of leadership, communication, planning, conflict, strategy, problem solving, and working in teams. Group 2 course. Critical Thinking - Direct.
Recommended Prerequisite(s): ENG 111 minimum placement

**MGT 251 -  Human Resources Management**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
Human Resource managers are especially challenged today navigating employment waters that require expertise in employment legislation, recruitment, selection, training and development, compensation, labor relations, safety and health. Theory and practice of these topics are explored with special emphasis on day-to-day applications in the workplace. Group 2 course. Critical Thinking - Direct, Infused: Writing Intensive.
Recommended Prerequisite(s): ENG 111 minimum placement

**MGT 290 -  Management Internship**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
The purpose of the internship is to provide on-the-job training for the student who wishes to pursue a career in Management. The internship will be customized to meet the learning needs of the student and the job requirements of the sponsoring firm. Students spend 10-15 hours per week in this supervised on-the-job training experience. In addition to the required 50 hours per credit in a work site, students will meet with the Experiential Coordinator as needed throughout the semester for internship support feedback, review of professional employment documents and an internship exit interview. Students must apply one month prior to the semester in which they will complete the internship. Group 2 course.
Required Prerequisite(s): 30 credits of program specific courses with a GPA of 2.0 or higher.

# Marketing

**MKT 201 -  Principles of Marketing**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
This course surveys the wide scope of marketing as it influences both profit and nonprofit firms with emphasis on the marketing concept as a business philosophy. Ethics, globalization, and technological advances in marketing will be explored. Elements of the marketing mix and the elements of the promotional mix will be studied and incorporated into a marketing plan. Target marketing and segmentation of consumer markets along with consumer buying behavior will be studied in this course. Group 2 course. Communications - Direct, Critical Thinking - Direct, Infused: Writing Intensive.
Recommended Prerequisite(s): BUS 101, ENG 111 minimum placement

**MKT 208 -  Digital Marketing**
**Credit Hours: 2**, **Contact Hours: 2**
Division: Business
Students will learn how to develop a digital marketing strategy which may include display ads, search marketing, content marketing, email marketing and social media marketing. Developing an awareness of digital marketing strategies leads to an informed, critical internet consumer. Basic email and internet usage skills required. Group 2 course. Communications - Direct, Critical Thinking - Direct.
Recommended Prerequisite(s): ENG 111 minimum placement

**MKT 241 -  Principles of Advertising**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
This course will prepare the learner with an understanding of the real economic, social, and cultural impact of advertising and conversely, the impact of society's values on advertising. The strategic function of advertising within the broader context of business and marketing will be discussed in this course. The creative aspects of advertising will be studied, and students will develop an advertising campaign or related project. The global effect of marketing and advertising on business and national economies will be addressed along with ethical issues related to truth in advertising in today's society. Group 2 course. Communications - Direct, Critical Thinking - Direct, Infused: Writing Intensive.
Recommended Prerequisite(s): BUS 101, ENG 111 minimum placement

**MKT 290 -  Marketing Internship**
**Credit Hours: 3**, **Contact Hours: 3**
Division: Business
The purpose of the internship is to provide on-the-job training for the student who wishes to pursue a career in Marketing. The internship will be customized to meet the learning needs of the student and the job requirements of the sponsoring firm. Students spend 10-15 hours per week in this supervised on-the-job training experience. In addition to the required 50 hours per credit in a work site, students will meet with the Experiential Coordinator as needed throughout the semester for internship support feedback, review of professional employment documents and an internship exit interview. Students must apply one month prior to the semester in which they will complete the internship. Group 2 course.
Required Prerequisite(s): 30 credits of program specific courses with a GPA of 2.0 or higher.