

# HMFB-420 : Contemporary Topics in Food and Beverage

An exploration of contemporary issues in the culinary world, this class will explore a number of key issues in different hospitality businesses. Students will explore current nutrition fads and analyze culinary topics in specific hospitality concepts. These topics will include food safety, nutrition, food allergies, healthy menus, food trends, technology in and out of the kitchen and the evolution and disruption of the food service industry. We will look at food sourcing and traceability, molecular gastronomy, modern kitchen science, the local and sustainable movement and other important topics in the quickly changing culinary world.

**Credits** 3

**Prerequisites**

Marketing Principles (MGMT-205), Human Resources Management (MGMT-210), and Managerial Accounting (MGMT-225) or Finance (MGMT-255).