

# SHULAR

INSTITUTE

2021 - 2022

# CATALOG





# LETTER FROM THE PRESIDENT



Certified Master Chef Daryl Shular

---

## Welcome

A career in the food service and hospitality industry offers you the opportunity to be creative, successful, and respected in a highly competitive field. The Shular Institute student receives a fundamental focused and hands-on approach to food service development and acquires a professional versatility that is most helpful in the modern-day hospitality industry. The Institute training includes operational proficiency, science focuses, and advanced fundamental development that provides excellent student marketability as he/she sets out to become part of the new generation of food service trailblazers.

To make the learning experience pleasant and successful for students and staff alike, codes of conduct (both Culinarian and Student) expectations, standards, and procedures are in effect at Shular Institute. These policies support your development and maintain the professionalism that characterizes the Institute. This Student Handbook is a statement of these policies and is to be used as a reference guide for each student and staff member.

The information contained in this Handbook will be in effect throughout your enrollment. Each student will receive a copy of this Handbook upon orientation. The student will be advised of Addenda to the Handbook when revisions to Program Policies are adopted and the most recent version of the Handbook will be presented to the student body. The Institute reserves the right to revise non-academic policies in this Student Handbook.

Daryl L. Shular, CMC  
President  
Shular Institute

# TABLE OF CONTENTS

---



## ABOUT THE INSTITUTE

---

03 LETTER FROM THE PRESIDENT

---

06 OUR MISSION

---

07 FACULTY



## PROGRAM OFFERINGS

---

08 INTRO CULINARY ARTS

---

10 CULINARY ADVANCED 1

---

12 CULINARY ADVANCED 2

# TABLE OF CONTENTS

---



24

## ADMISSIONS/FINANCIAL

---

15 ADMISSIONS POLICY

---

17 FINANCIAL INFORMATION

---

25 TUITION AND FEES



32

## STUDENT SERVICES

---

30 STUDENT CONDUCT

---

37 GRADING AND EVALUATION

---

38 GRADUATION

# ABOUT THE SHULAR INSTITUTE

This catalog is current as of the time of publication. From time to time, it may be necessary or desirable for Shular Institute to make changes to this catalog due to the requirements and standards of the school's state licensing agency, U.S. Department of Education, or due to market conditions, employer needs, or other reasons. Shular Institute reserves the right to make changes at any time to any provision of this catalog, including the amount of tuition and fees, academic programs and courses, school policies and procedures, faculty and administrative staff, the school calendar and other dates, and other provisions. Shular Institute also reserves the right to make changes in equipment and instructional materials, to modify curriculum, and to combine or cancel classes.

## **PHOTOGRAPHS**

While not all photographs in this publication were taken at the Shular Institute, they do accurately represent the general type and quality of equipment and facilities found at the Shular Institute. All photographs of the physical facilities of any of the institutions are captioned to identify the particular institution depicted.

## **STATEMENT OF OWNERSHIP**

The Tucker, GA Shular Institute campus is wholly owned by the Daryl Shular Hospitality Group

Effective Date: September 2022

Publication Date: September 2022

© 2022 SHULAR INSTITUTE

## **MISSIONS AND OBJECTIVES**

Shular Institute's commitment is to the development of future industry leaders through the unique integration of entrepreneurship and advancing modern culinary principles through hands-on exercises in a community-based center.

## **FACILITIES**

At the Shular Institute's students and industry professionals receive training in either our live restaurant environment or in one of our professional kitchens with industry standard equipment.

## **INTEGRITY STATEMENT**

Academic integrity is a basic guiding principle for all educational activities at the Shular Institute and all members of the community are expected to adhere to this principle.

Specifically, academic integrity is the pursuit of educational activity in an open, honest, and responsible manner. It includes a commitment not to engage in or tolerate acts of falsification, misrepresentation, or deception. Such acts violate the fundamental ethical principles of the Shular Institute community and the American Culinary Federation's Culinarian's Code and undermine the efforts of others. Honor and integrity are essential ingredients of our academic programs. We will be guided by the quest for truth. We maintain that trust fosters a free exchange of ideas. We respect each individual's ideas and opinions and endeavor to foster an atmosphere of fairness, equality, and responsibility

## **CLASS HOURS**

Classes begin promptly as scheduled and typically meet four days a week. A student will be considered tardy if they are not in class by the scheduled starting time. Class hours are subject to change depending on the number of class days in any grading period.

## **INSTITUTE HOURS**

The Administrative offices at the Institute are available from Monday through Friday from 8:00 am to 7:00 pm. and on Saturday from 10:00 am to 2:00 pm. except for breaks and approved holidays. The building may be closed on holiday weekends where a holiday falls on a Monday or Friday. Office hours are subject to change.

# ABOUT THE SHULAR INSTITUTE

## ATTENDANCE / PUNCTUALITY

Regular classroom attendance is not only an essential requirement for academic excellence but is also a fundamental building block for success in the hospitality industry after graduation. As part of the course requirements, students must attend at least 80 percent of the scheduled time for each course in order to achieve satisfactory attendance. Students in any of the internship or externship courses are required to complete all scheduled hours and record attendance throughout the scheduled course to achieve satisfactory attendance. Students who do not achieve satisfactory attendance may earn a failing grade on their transcripts and may be required to repeat the course.

Absences will include tardiness or early departures. Students who are not in attendance for any portion of a class will accrue time absent calculated in percentage increments of 25, 50, or 100 percent of the class period as reflected on each daily roster. Students who have been absent from all their scheduled classes for more than 10 calendar days, not including scheduled campus holidays or breaks, will be administratively withdrawn from the program.

Students who will be absent for a valid reason should notify their instructor in advance. If a class project is due during that period of absence, the student should clear the absence with the instructor in advance and make the necessary arrangements to submit the work missed. Students should carefully review each class syllabus to understand specific policies for that class.

## FACULTY - as of 05/25/2022

### Daryl L. Shular

- President, Director of Education
- Advanced 1 & 2
- ACF Certified Master Chef
- A.A. Degree Culinary Arts
- Art Institute of Atlanta; 1992
- Full Time

### Sean M. Rush

- Director of Student Services
- Advanced 1 & 2
- B.A., Business Administration, Morehouse College (1998)

## FACULTY DESCRIPTIONS

Shular Institute believes the core of a successful dining operation centers around innovation, precision, and cultivation. Our student-operated FarmED Kitchen and Bar, will offer a simplistic approach to modern cooking in an environment driven by education and technical development. At the flagship restaurant of The SHULAR Institute, students will enjoy a wide range of modern food styles and custom beverages in our 7,000 sq. ft open kitchen and bar. In addition, students will engage in a first-class dining experience, that place our guest in the heart of the operation, with a view into our open kitchen and culinary test lab. This unique experience allows for our students to indulge in the rich sounds, and aromatic aromas and provide an exciting food service experience of a fully engaged kitchen brigade.

At FarmED we support local food suppliers and farmers by selecting the freshest product direct from the farm to the kitchens here at SHULAR Institute. Our student operation will feature a wide variety of international-inspired artisan bread, pastries and desserts, all prepared on-site in our campus pastry shop. In addition, we will offer a Farm-to-Table inspire breakfast and lunch menu centered around fresh salads, custom sandwiches and stone-baked pizzas and flatbreads. Our evening service will feature daily menus created by our culinary team inspired by Master Chef Shular.

Our students will create the ultimate dining experience from our private test lab or a custom chef's table which places our guests in the heart of the operation. Here at the Shular Institute will take our students will explore world-class multi-course food and wine experience which showcases modern cooking under the inspiration of a Certified Master Chef.

# SHULAR INSTITUTE PROGRAMS



## CERTIFICATE IN CULINARY ARTS-INTRODUCTION

Shular Institute Culinary Arts Intro is an intensive 6-month program, designed to develop our students in the fundamentals of Culinary Art development.

Students will be introduced to all core areas of modern and traditional cooking practices, while inspiring them to explore the vast career opportunities of global cuisines. Each student will be exposed to the current needs of the modern kitchen, from effective team building, basic food cost practices and the principles of total utilization.

This program is an intensive 30-week program, including 720 hours of lecture and lab, plus 144 hours of internship with our industry partners. Students will be proficient in the competencies required for entrance to this career field.

**Program outcomes include:**

1. Food Handling and Public Safety Consumer protection practices, local and Federal regulations, and requirements.
2. Product Identification and Sustainability, communal and urban cultivating, environmental awareness, and total utilization practices.
3. Team Building and Professionalism, effective communication standards, project implementation, peer engagement and guest relations.
4. Culinary and Baking Principles, explore and effective execution of core cooking principles, modern equipment uses and time management efficiency.

Course Code	Course Title	Total Clock Hours
SI 100	Culinary Fundamentals	126
SI 110	Food Sanitation and Safety	18
SI 120	Mass Production I	126
SI 130	Basic Culinary Math	18
SI 150	Mass Production II	126
SI 160	Ethics and Professional Issues	18
SI 140	Industry Internship	144
SI 170	Restaurant Capstone	126
SI 180	Laws and Regulations	18
<b>TOTAL PROGRAM HOURS</b>		<b>720</b>

*\*Students may be required to take additional coursework in English and Math based on Accuplacer, ACT, or SAT test scores.*

*Shular Institute is committed to maintaining the highest level of educational excellence. Therefore, our program will seek recognition for accreditation from The American Culinary Federation and The National Restaurant Association*

# COURSE DESCRIPTIONS

## COURSE NUMBERING SYSTEM

Shular Institute uses a course numbering system that consists of a two letterprefix followed by three numbers and indicates both the area of study and general freshman or sophomore level of the course.

Courses numbered 100-199 are generally taken during a student's first academic year.

Although the course number indicates the general level of study, courses may be completed out of sequence with a student's current study level, upon approval from the Director of Education. The unit of credit is the semester/quarter-credit hour.

**Note:** The institution reserves the right to reschedule any course that is selected by fewer than ten students. Due to course scheduling and student demand, not all courses are available or offered every module.

## SI 100 - Culinary Fundamental

3 Credits

*Prerequisite:*

## SI 110 - Food Handling and Safety

3 Credits

*Prerequisite:*

This course covers the principles of safe food handling, the types of hazards, and the most common causes of food borne illness. A focus is placed on standards for safe food handling throughout the industry and the principles for managing sanitation in a food service operation. The course introduces students to the seven principles of HACCP and familiarizes students with the functions of various governing bodies that service this aspect of the industry. Students discuss how to handle food safely from acquisition to service and are shown areas of opportunity to prevent food borne illness throughout the flow of food.

## SI 120 - Mass Production I: Corporate and Private Catering

3 Credits

*Prerequisite:*

This course introduces students to the rigor of mass food production for on-and-off premise catering. The industry sector of the food service industry generates billions of dollars in both food and beverage sales globally.

Therefore, our students will engage in a variety of service modules, to include independent catering, corporate institutions, and private dining services. Students will also prepare and execute events for a variety of local patrons, while focusing on the advance food preparation, travel logistics and event planning.

## SI 130 - Basic Culinary Math

3 Credits

*Prerequisite:*

This course introduces students to the core concepts of food management through cost controls, recipe development and labor practices. Students will learn the how to convert raw product cost into edible cost for proper food cost protection and procurement practice.

## SI 140 - Industry Internship

## SI 150 - Mass Production II: International

3 Credits

*Prerequisite:*

This course is a continuation of Mass Production-Corporate and Private Catering. Students will explore the exciting world of the private chef, independent caterer, and institutional food production. Students will prepare dishes from foods from around the world, to include creative buffets and large plated dinners for a diverse clientele.

## SI 160 - Ethics and Professionalism Production

3 Credits

*Prerequisite*

Effective ethical leadership in food requires more than a sense of right and wrong—it requires the ability to lead with purpose. New food leaders need the tools to develop and sustain a personal moral compass, a strong understanding of the risks inherent to the food system, and the ability to apply ethical decision-making across a range of issues impacting the food industry.

## SI 170 - Restaurant Capstone-American Regional

3 Credits

*Prerequisite*

This course reinforces the knowledge and skill learned in the preceding classes and helps students build confidence in the techniques of basic cookery. The development of knife skills is accentuated. American Cuisine explores the use of indigenous ingredients in the preparation of traditional and contemporary American specialties. The concepts of mise en place, timelines, plate presentation, and teamwork are introduced and stressed. Timing and organization skills are emphasized

## SI 180 - Laws and Regulations

3 Credits

*Prerequisite*

# SHULAR INSTITUTE PROGRAMS



## CERTIFICATE IN ADVANCED CULINARY ARTS

Shular Institute Culinary Arts Advanced I is an intensive 10-month program, designed to develop our students in the higher levels of culinary development.

Students will be challenged in all areas of modern and traditional cooking practices, while inspiring them to explore the vast resources of global cuisines. Each student will be exposed to the current needs of the modern kitchen, from effective team building, cost management and the principles of total utilization.

By valuing an Earth first approach, our students will engage directly with local farmers, investigating the latest methods from cultivating to harvest. Shular Institute commits to redefining the image of the modern cook through cultural engagement, professional leadership, and fiscal awareness for long term success in the hospitality industry.

This program is an intensive 10-month program, including 1320 hours of lecture and lab of hand's-on advanced technical development through global cuisine. Students will be proficient in the competencies required for entrance to this career field.

### Program outcomes include:

1. Cost Control and Labor Management, Financial management and operation sustainability, P&L analytics and best practices.
2. Entrepreneurship Brand development and marketing, go to market strategies.
3. Food Handling and Public Safety Consumer protection practices, local and Federal regulations and requirements.
4. Product Sourcing and Sustainability Communal and urban cultivating, environmental awareness and total utilization practices.
5. Project Management and Leadership Effective communication standards, project implementation, peer engagement and guest relations.
6. Advance Culinary and Baking Principles Explore and effective execution of core cooking principles, modern equipment use and time management efficiency.

Course Code	Course Title	Total Clock Hours
SI 205	European and Mediterranean	240
SI 210	Supervision and Management	40
SI 220	African and Caribbean	240
SI 230	Cost Management and Procurement	40
SI 240	Asian and Pan Pacific Cuisine	240
SI 245	Beverage and Hospitality Management	40
SI 250	Latin American Cuisine	240
SI 286	Culinary Capstone	240
<b>TOTAL PROGRAM HOURS</b>		<b>1320</b>

*\*Students may be required to take additional coursework in English and Math based on Accuplacer, ACT, or SAT test scores.*

*Shular Institute is committed to maintaining the highest level of educational excellence. Therefore, our program will seek recognition for accreditation from The American Culinary Federation and The National Restaurant Association*

# COURSE DESCRIPTIONS

## COURSE NUMBERING SYSTEM

Shular Institute uses a course numbering system that consists of a two letter prefix followed by three numbers and indicates both the area of study and general freshman or sophomore level of the course.

Courses numbered 200-300 are generally taken during a student's first academic year of Advanced Courses.

Although the course number indicates the general level of study, courses may be completed out of sequence with a student's current study level, upon approval from the Director of Education. The unit of credit is the semester/quarter-credit hour.

**Note:** The institution reserves the right to reschedule any course that is selected by fewer than ten students. Due to course scheduling and student demand, not all courses are available or offered every module.

### SI 205 - European and Mediterranean

3 Credits

#### Prerequisite

This course introduces students to the comprehensive cuisines of Europe and the Mediterranean regions. Students will gain in-depth knowledge to the food, culture, and history this region of the World. This course highlights traditional dishes and cooking techniques from the British Isles, Spain, Portugal, France, Italy, Scandinavia, and the Eastern Europe Regions.

### SI 210 - Supervision and Management

3 Credits

#### Prerequisite:

An exploration of table service principles and skills with an emphasis on customer service in a public restaurant. The focus will be placed on wine, beer, coffee, tea, and non-alcoholic beverage service. Topics include guest relations, professional communications, order taking in an à la carte environment, service

sequence, point-of-sale systems, cash handling, beginning merchandising, table skills, and dining room preparation

### SI 230 - Catering Production I:

#### Private Events

3 Credits

#### Prerequisite:

### SI 220 - African and Caribbean

3 Credits

#### Prerequisite

This course introduces students to the cultural and historical cuisines of the African Continent and Caribbean nations. By the end of this course students will be able to identify various regions of Africa and the indigenous foods consumed. Students will investigate the various influences that has impacted these regions from colonization, economic and climate conditions.

### SI 230 - Cost Management and Procurement

3 credits

#### Prerequisite

In this course students will learn the core principles of food sourcing and product securities through the process of procurement. This course dive deep into the world of product management through broadlines, vendors and food brokerage. Students will also learn the process of product management as it regards to profit-management, shrinkage prevention and general food cost management/operational profitability.

### SI 240 - Asian and Pan Pacific Cuisine

3 Credits

#### Prerequisite

In this course students will understand how Chinese philosophy reflects in the culture of the region. Students will be able to identify several provinces of China and explain characteristics of the cuisines, to include various cooking techniques, traditional dishes, and indigenous ingredients.

### SI 245 - Beverage and Hospitality Management

3 credits

#### Prerequisite

This upper-level course incorporates theoretical and practical information on the organization and creation of a beverage program within the overall operation of a hospitality business. Planning topics will include concept, identification of target market, and creation of a beverage inventory. Management topics will include bar layout and operations, trend identification and product selection, costing and pricing, purchasing and inventory methods, and human resources management. Emphasis will be placed on cost-control measures for beverages, inventory, and sanitation laws and practices. In addition, responsible beverage service will be stressed in the form of a required TIPS certification.

### SI 250 - Restaurant Latin American Cuisine

3 Credits

#### Prerequisite

Students will be able to describe the impact the Mayans and Aztecs had on the regional cuisines. This course highlights the cultural, religious influence and ingredients introduced by the Spanish and European explorers. Students will also prepare traditional dishes and identify foods and flavoring prevalent throughout the Latin American region.

### SI 286 - Culinary Capstone

3 Credits

#### Prerequisite

# SHULAR INSTITUTE PROGRAMS



## CERTIFICATE IN ADVANCED CULINARY ARTS-HOSPITALITY

Shular Institute Culinary Arts Advanced II is an intensive 10-month program, designed to develop our students in the higher levels of culinary development. Students will be challenged in all areas of modern and traditional cooking practices, while inspiring them to explore the vast resources of global cuisines.

Each student will be exposed to the current needs of the modern kitchen, from effective team building, cost management and the principles of total utilization. By valuing an Earth first approach, our students will engage directly with local farmers, investigating the latest methods from cultivating to harvest. Shular Institute commits to redefining the image of the modern cook through cultural engagement, professional leadership, and fiscal awareness for long term success in the hospitality industry.

This program is an intensive 10-month program, including 1240 hours of lecture and lab of hand's-on advanced technical development through global cuisine. Students will be proficient in the competencies required for entrance to this career field.

### Program outcomes include:

1. Cost Control and Labor Management, Financial management and operation sustainability, P&L analytics and best practices.
2. Entrepreneurship Brand development and marketing, go to market strategies.
3. Food Handling and Public Safety Consumer protection practices, local and Federal regulations and requirements.
4. Product Sourcing and Sustainability Communal and urban cultivating, environmental awareness and total utilization practices.

Course Code	Course Title	Total Clock Hours
SI 305	Lifestyle Diets and Healthy Cooking	200
SI 310	Service and Beverage Management	40
SI 322	Ethical Leadership in the Food Business	40
SI 325	Entrepreneurship-Concept Development	40
SI 330	International Street Fare	200
SI 332	Bar Management Beer and Wine	40
SI 362	Principles of Business Law	40
SI 370	Entrepreneurship-Marketing	200
SI 372	Advanced Modern Food Trends I	40
SI 374	Bar Management II: Mixology	40
SI 376	Entrepreneurship-Business Financials	40
SI 386	Employment Laws and Labor Regulations	200
SI 390	Advanced Modern Food Trends II	40
SI 395	Entrepreneurship Capstone Presentation	40
SI 400	Level One Wine Certification	40

TOTAL PROGRAM HOURS..... 1240

*\*Students may be required to take additional coursework in English and Math based on Accuplacer, ACT, or SAT test scores*

*Shular Institute is committed to maintaining the highest level of educational excellence. Therefore, our program will seek recognition for accreditation from The American Culinary Federation and The National Restaurant Association*

# COURSE DESCRIPTIONS

## COURSE NUMBERING SYSTEM

Shular Institute uses a course numbering system that consists of a two letter prefix followed by three numbers and indicates both the area of study and general freshman or sophomore level of the course.

Courses numbered 300-399 are generally taken during a student's second academic year.

Although the course number indicates the general level of study, courses may be completed out of sequence with a student's current study level, upon approval from the Director of Education. The unit of credit is the semester/quarter-credit hour.

**Note:** The institution reserves the right to reschedule any course that is selected by fewer than ten students. Due to course scheduling and student demand, not all courses are available or offered every module.

## SI 305 - Lifestyle Diets and Healthy Cooking 3 Credits

### *Prerequisite:*

This section introduces students to the issue and impact of nutritional food offering and provides background information on heart disease, diabetes, fat, cholesterol, sodium, physical activity, body image, and the role of culture that will be applicable throughout their career in the food service industry.

## SI 310 - Service and Beverage Management 3 Credits

### *Prerequisite*

An exploration of table service principles and skills with an emphasis on customer service in a public restaurant. The focus will be placed on wine, beer, coffee, tea, and non-alcoholic beverage service. Topics include guest relations, professional communications, order taking in an à la carte environment, service sequence, point-of-sale systems, cash handling, beginning merchandising, table skills, and dining room preparation.

## SI 322 - Entrepreneurship-Concept Development

### 3 Credits

### *Prerequisite*

As part of the core curriculum, students are required to develop a viable business plan which meets the standards of our institution as part of their program completion. Students will begin developing and brainstorming creative concepts as part one of their final capstone project. Students are required to earn an 80% or higher on this "Concept Development Project" to move to the next level of the program.

## SI 330 - International Street Fare

### 3 Credits

### *Prerequisite:*

Students will study the global impact of Street food, which is ready-to-eat food or drink typically sold by a vendor on a street and in other public places, such as at a market or fair. Students will produce food from a portable food booth, food cart and food truck for immediate consumption by our guest visitors. Street food vending is found all around the world but varies greatly between regions and cultures.

Most street foods are classed as both finger food and fast food and are cheaper on average than restaurant meals. According to a 2007 study from the Food and Agriculture Organization, 2.5 billion people eat street food every day.

## SI 332 - Bar Management: Beer and Wine

### 3 Credits

### *Prerequisite*

This upper-level course incorporates theoretical and practical information on the organization and creation of a beverage program within the overall operation of a hospitality business. Planning topics will include concept, identification of target market, and creation of a beverage inventory. Management topics will include bar layout and operations, trend identification and product selection, costing and pricing, purchasing and inventory methods, and

human resources management. Emphasis will be placed on cost-control measures for beverages, inventory, and sanitation laws and practices. In addition, responsible beverage service will be stressed in the form of a required TIPS certification.

## SI 362 - Principles of Business Law

### 3 Credits

### *Prerequisite*

This course highlights the essential importance of operational effectiveness through ethical standards in the food service industry. Students will develop the framework necessary to lead with a purpose and to understand the wide range of legal issues that impacts the food service operator. Students will engage in theoretical models, participate in group discussions, and examine real-world issues through critical thinking and behavioral assessment.

## SI 370 - Entrepreneurship-Marketing

### 3 Credits

### *Prerequisite*

As students continue the development of their capstone project, this course focuses on the essentials of competitor analysis. Students will conduct analytics and collect current data to support the strategic launch of their business plan. This course addresses the benefits of SWOT analysis, market evaluation and historical data to support a go-to-market game plan. Students are required to obtain an 80% average in order to proceed to the next level of the project.

## SI 372 - Advanced Modern Food Trends

### 3 Credits

### *Prerequisite:*

Experience the reality of producing and marketing products in the setting of an actual bakery café. Students prepare, display, and present savory items, pastry products, and signature baked goods. In an on-campus bakery café environment, students practice the skills of controlling inventory, analyzing sales, and operating a complete shop.

# COURSE DESCRIPTIONS

Specialty items for customers are developed under the direction of a faculty member.

## **SI 374 - Bar Management II: Mixology**

*3 Credits*

### *Prerequisite*

This course introduces students to the art of bartending and mixology. Student will have full access to a professional level bar, which includes wines, exotic drinks, and creamed beverages. This course prepares students on the practice of bar set up, drink garnishes, beverage identification and inventory management for a food service operation.

## **SI 376 - Entrepreneurship-Business Financials**

*3 Credits*

### *Prerequisite*

Financial statements are an important part of a business operation. They let business owners know where they stand currently in areas such as assets, liabilities, income, and cash flow, as well as how well they've done during a just-completed fiscal year. They also play a part in the planning process of a business, especially for one preparing to launch. Students will research and develop practical financial statements for their Capstone Project, this includes balance sheets, cash flow statements, shareholder investments equity. Students are required to obtain an 80% average to continue to the next phase of the project.

## **SI 386 - Employment Laws and Labor Regulations**

*3 Credits*

### *Prerequisite*

This course introduces students to the workings and details for the federal and state labor law associated with the food service industry.

Students will understand standard compensation laws and work environment requirements for the food service industry.

## **SI 390 - Advanced Modern Food Trends II**

*3 Credits*

### *Prerequisite*

Students will gain rigorous hands-on experience in our upscale community-based Bistro and Bar concept. This high-volume establishments will test student's ability to time-manage, station organization, mise en place, plate presentation and development of flavor profiles. This concept will challenge the students understanding of teamwork, communication and problem solving under the direction of the executive chef.

## **SI 390 - Entrepreneurship-Capstone Presentation**

*3 Credits*

### *Prerequisite*

This capstone course is the final component to the student entrepreneurial course and pre-requisite. Students will present their final business proposal to industry professional for evaluation and verification. This course is an intense demonstration of the requirements of business start up and entrepreneurship in the food service industry. A minimum of an 80% pass score is required for completion of this class.

## **SI 400 - Level One Wine Certification**

Course Description:

The WSET Level one Certification in Wines and Spirits.

# SHULAR INSTITUTE



## THANK YOU

The Shular Institute  
1927 Lakeside Parkway, STE FK01  
Tucker, GA 30084