

# Hospitality Management, AAS

## RESTAURANT MANAGEMENT

### School of Culinary Arts/Hospitality

The Hospitality Management Associate Degree Restaurant Management Program is planned to meet the industry needs of various levels of management positions in the restaurant and foodservice industry. The program includes classroom and laboratory experiences and requires students to complete a capstone internship. Students are responsible for securing an internship site which meets the program requirements. This major accommodates both part and full-time students.

Students are required to adhere to the department policies and procedures as stated in the School of Culinary Arts/Hospitality Student Handbook.

Requirements for the program include but are not limited to:

- Laboratory Uniform
- Tool Kit
- Health Status Form
- Business Attire
- Special attire may be required at the internship site
- Transportation to the internship site is required.

Students, who are current members of the American Culinary Federation at the completion of this program, may apply for certification as a Certified Culinarian with the American Culinary Federation

### Career Opportunities

Graduates of the Hospitality Management, Restaurant Management AAS program have accepted positions with the

following titles: general operations manager, catering manager, restaurant sales representative, restaurant manager, assistant restaurant manager, food service director, assistant food service director, food purchasing agent, event planner, dining room manager, sales and marketing coordinator, training and development specialist, and customer service representative.

### Program Learning Outcomes

Upon successful completion of this program, students will be able to:

- Identify the procedures and responsibilities of departmental teams within a foodservice operation.
- Identify and satisfy diverse customer expectations.
- Identify foods and prepare according to recipe soups, sauces, salads, meats, fish, poultry, game, vegetables and desserts.
- Supervise the preparation of foods with an emphasis on food cost controls.
- Research, evaluate, write and maintain menus; purchase orders; local, regional and international recipes; production schedules and inventories.
- Adhere to sound practices for sanitation and safety.
- Utilize technology to develop and maintain acceptable systems of operation.
- Supervise a food service operation team.
- Utilize basic practical mathematical skills.

Sugg. Term	Seq #	Course ID	Course Title	Cr.	Term Offered	Prereq(s)	Options Available
1st Fall	1	PDV 101	First Year Seminar	1	F, Sp, Su		
	2	CUL 104	Foundations of Cooking and Baking	3	F, Sp		
	3	FSM 103	Introduction to the Hospitality Industry	3	F, Sp		
	4	FSM 170	Food Culture and Religion	3	F, Sp		
	5	FSM 118	Sanitation	2	F, Sp		
	6	ENG 161	College Writing	3	F, Sp, Su		
1st Spring	7	FSM 215	Purchasing	3	F, Sp		
	8	BUS 120	Mathematics of Business	3	F, Sp, Su	MTH 050, 050A or Placement	
	9	CUL 105	Foods I	3	F, Sp	CUL 104	
	10	FSM 113	Customer Service	3	F, Sp		
	11	BUS 140	Introduction to Business	3	F, Sp, Su		
2nd Fall	12	CUL 220	Culinary Bistro	3	F	CUL 105	
	13	FSM 120	Wine Appreciation	1	F, Sp		
	14	CUL 112	Foods II	3	F	CUL 105	
	15	FSM 117	Waitstaff/Dining Room Training	1	F, Sp		
	16	FSM 119	Beverage Management	1	F, Sp		
	17	BUS 188	Social Media for Business	3	F, Sp, Su		
	18	CPT 150	Micro Computer Concepts	3	F, Sp, Su		
2nd Spring	19	FSM 213	A la Carte Kitchens	4	Sp	FSM 112	
	20	FSM 235	Supervision and Training	3	F, Sp		
	21	FSM 219	Hospitality Internship	3	F, Sp	Instructor Permission	
	22	ENG 163	Business Communications	3	F, Sp, Su		ENG 164
	23	Elective	Social Science Elective	3	F, Sp, Su		

Total Program Credits

62