

FOODSERVICE MANAGEMENT OPTION – B052

A. S. in Hospitality Management

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COURSE TITLE	COURSE NUMBER	PRE-REQUISITES	CREDITS	SEMESTER TAKEN	GRADE
GENERAL EDUCATION REQUIREMENTS			20		
Language and Literature I	ENG 101	Appropriate score on Placement Tests, or C- or better in ENG 097 and ENG 098, or C- or better in ENG 096 or ENG 099	3		
Language and Literature II	ENG 102	ENG 101	3		
Introduction to Psychology or Introduction to Sociology	PSY 110 SOC 110	Eligibility for ENG 101	3		
Social Science Elective (B)			3		
Lab Science (D)			4		
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PROGRAM REQUIREMENTS			47		
Principles of Accounting I	ACC 111	Eligibility for MTH 085	4		
Computer Applications	BUS 115		3		
Culinary Foundations I	CUL 100	Eligibility for MTH 085; ENG 097 with a grade of C- or better or adequate score on the reading comprehension portion of the placement examination. Co-requisite: CUL 115	3		
Culinary Foundations II	CUL 101	A grade of C- or better in CUL 100	3		
Nutrition for Foodservice Professionals (Spring) or Introduction to Nutrition	CUL 103 NTR 101	Eligibility for ENG 101	3		
Professional Standards for the Foodservice Industry	CUL 104		1		
Special Events Skills (Fall)	CUL 105	CUL 100	2		
Baking Theory and Practice (Fall)	CUL 110	ENG 097 with a grade of C- or better, or adequate score on the reading comprehension	3		
Safety and Sanitation	CUL 111		2		
Culinary Math	CUL 115	MTH 075 or adequate score on mathematics placement examination	1		
Professional Standards for the Foodservice Industry II	CUL 204	A grade of C- or better in CUL 104	1		
A la Carte Cooking and Service (Spring)	CUL 230	Grade of C- or better in CUL 101 and passing score on NRA ServSafe Certification Exam	6		
Banquet Cooking and Service (Spring)	CUL 250	Grade of C- or better in HCA 130 and a passing score on the NRA ServSafe Certification Exam	3		
Introduction to Hospitality Industry	HCA 101		3		
Food and Beverage Operations	HCA 232	HCA 130 or a grade of C- or better in both CUL 101 and CUL 115	3		
Cooperative Education in Hospitality Management I	HCA 280	27 credits, and HFM 101	3		
Principles of Management	MGT 230		3		
Total Credits			67		

NOTES:

Students must pass the NRAEF ServSafe exam in order to complete the requirements for attaining the certificate.

Depending on the course selection 50% of this program can be completed online. Go to <http://webtide.hccdl.org> for further information.

PROGRAM OVERVIEW

The Foodservice Management Program prepare students for culinary arts and entry-level management positions in the diverse field of foodservice including restaurants, clubs, institutions and other managed services.

Upon graduating from this program, students will be able to use a hands-on approach to identify, define and appropriately handle a vast variety of food product and equipment used in the commercial kitchen, dining room and bakeshop. Students will understand current industry standards as well as legal and ethical issues involved in the safe handling and service of food and beverages. Students will undertake a teamwork-based business approach to identify, define, respond to and evaluate problems and resolutions in various foodservice industry situations, as well as to further an understanding of professional development in the industry. Students will be able to use generic business skills as well as functionally-based hospitality industry skills to define relationships between situations and understand professional terminology and concepts within the industry. Students will use mathematics and a business-oriented approach to identify, define, respond to and evaluate problems in reaching resolutions to global hospitality industry problems; understand the current ethical, social, and nutritional issues in the hospitality industry; and communicate effectively with colleagues and customers using a variety of information resources. Students will possess the tools to work effectively in an organization and as a member of a team, and have first-hand industry experience.