

FOODSERVICE MANAGEMENT OPTION – B052

A. S. in Hospitality Management

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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.

Term/Grade	Course Number	Course Name	Course Credits
GENERAL EDUCATION REQUIREMENTS			20
_____	ENG 101	Language and Literature I	3
_____	ENG 102	Language and Literature II	3
_____	PSY 110	Introduction to Psychology or	
_____	SOC 110	Introduction to Sociology	3
_____	_____	Lab Science (D) _____	4
_____	_____	Lab Science (D) _____	4
_____	_____	Social Science Elective (B) _____	3
PROGRAM REQUIREMENTS			45
_____	ACC 111	Principles of Accounting I	4
_____	BUS 115	Computer Applications	3
_____	CUL 100	Culinary Foundations I	3
_____	CUL 101	Culinary Foundations II	3
_____	CUL 103	Nutrition for Foodservice Professionals (Spring) or	
_____	NTR 101	Introduction to Nutrition	3
_____	CUL 104	Professional Standards for the Foodservice Industry	1
_____	CUL 105	Special Events Skills (Fall)	2
_____	CUL 110	Baking Theory and Practice (Fall)	3
_____	CUL 111	Safety and Sanitation	2
_____	CUL 115	Culinary Math	1
_____	CUL 204	Professional Standards for the Foodservice Industry II	1
_____	CUL 230	A la Carte Cooking and Service (Spring)	6
_____	CUL 250	Banquet Cooking and Service (Spring)	3
_____	HCA 101	Introduction to Hospitality Industry	3
_____	HCA 232	Food and Beverage Operations	3
_____	HCA 280	Cooperative Education in Hospitality Management I	3
_____	MGT 230	Principles of Management	3
Total Credits			64

NOTES:

- Students wishing to earn a Culinary Certificate must fulfill 225-clock hours of work in a foodservice establishment and pass the NRAEF ServSafe exam in order to complete the requirements for attaining the certificate.
- Students planning to transfer to UMASS should choose NTR 101; the latter's prerequisite is eligibility for ENG 101.

50% of this program can be completed online. Go to <http://webtide.hccd1.org> for further information.