

HOSPITALITY MANAGEMENT

Associate in Applied Science Degree

Emphasis is placed on the techniques and technology of the hospitality industry from a management point of view. Graduates of this 60-61 credit-hour curriculum will be qualified to assume positions as production supervisors, management trainees and small unit managers. Upon successful completion of approved hospitality management courses, students may be granted a Certificate of Completion and a Management Development Diploma from the Educational Foundation of the National Restaurant Association. Upon successful completion of approved hospitality management courses, students may be awarded a certificate from the Educational Institute of the American Hotel and Motel Association. Contact the Hospitality Management coordinator for details.

Students must choose a program of study in one of the specialized areas, Food Service Operations Management or Hotel Operations Management.

Required General Education Courses:

DIT	101	Fundamentals of Nutrition	3
ENG	101	Composition	3
ENG	102	Composition	3
		Humanities elective [♦]	3
		Mathematics elective ¹	3
PSY	101	Introduction to Psychology	3

Required Core Courses:

FSM	109	Introduction to Food Preparation/Production	4
FSM	111	Introduction to the Hospitality Industry	3
FSM	113	Dining Room Operations	3
FSM	114	Food Standards and Sanitation	2
FSM	115	Menu Planning	3
FSM	211	Purchasing and Storage	3
FSM	212	Hospitality Supervision	3
FSM	213	Seminar and Internship	3
FSM	214	Hospitality Operations Analysis	3

Specialized Study Areas:

It is recommended that students pursue one of the specialized study areas and consult with the program coordinator.

FOOD SERVICE OPERATIONS MANAGEMENT

Electives:

Select at least 15 credit hours from the courses listed below:

CIS	100	Computer Fundamentals	3
FSM	215	Restaurant Layout and Equipment	3
FSM	216	Introduction to Wines, Spirits and Beverage Management	3
FSM	220	Hospitality Promotions	3
FSM	230	Hospitality Law and Risk Management	3
FSM	299	Topics in Hospitality Management5-3

HOTEL OPERATIONS MANAGEMENT

Electives:

Select at least 15 credit hours from the courses listed below:

CIS	100	Computer Fundamentals	3
FSM	120	Front Office Operations	3
FSM	210	Hospitality Facility Maintenance	3
FSM	220	Hospitality Promotions	3
FSM	230	Hospitality Law and Risk Management	3
FSM	299	Topics in Hospitality Management5-3

¹ A competency test, available in the Assessment and Testing Center, may be utilized to meet the mathematics elective requirement. Students in this program who utilize the competency test to meet the mathematics requirement must complete a three credit-hour elective approved by the program coordinator.

[♦] Students must choose a humanities course that meets the World Cultures and Diversity graduation requirement.

HOSPITALITY MANAGEMENT

Bread and Pastry Arts Certificate

This is a 26 credit-hour certificate program planned to prepare students for entrance into the food service industry. Graduates may be able to secure positions as qualified bakers and bakers' helpers in institutional, retail and commercial bakeries.

First Semester

FSM	107	Basic Quantity Bread and Pastry Arts.....	4
FSM	114	Food Standards and Sanitation.....	2
FSM	173	Cake Decoration.....	2
FSM electives ¹		<u>6</u>
			14

Second Semester

FSM	108	Advanced Quantity Bread and Pastry Arts	4
FSM	115	Menu Planning.....	3
FSM	172	Classical Baking	2
FSM electives ¹		<u>3</u>
			12

¹ FSM electives: FSM 109, FSM 110, FSM 111, FSM 113, FSM 120, FSM 162, FSM 163, FSM 211, FSM 212, FSM 214, FSM 215, FSM 216, FSM 220, FSM 230.

Culinary Arts Certificate

This is a 32 credit-hour certificate program planned to prepare students for entrance into the food service industry. Graduates may be able to secure positions as head cooks, assistant cooks, specialty cooks, or chef's assistants.

First Semester

FSM	107	Basic Quantity Bread and Pastry Arts.....	4
FSM	109	Introduction to Food Preparation/Production.....	4
FSM	114	Food Standards and Sanitation.....	2
FSM electives ¹		<u>6</u>
			16

Second Semester

FSM	110	Advanced Quantity Culinary Arts.....	4
FSM	115	Menu Planning.....	3
FSM	162	Classical Cuisine	4
FSM	163	Garde Manger	2
FSM electives ¹		<u>3</u>
			16

¹ FSM electives: FSM 111, FSM 113, FSM 120, FSM 172, FSM 173, FSM 211, FSM 212, FSM 214, FSM 220

HOSPITALITY MANAGEMENT

Food Service Management Certificate

This is a 26 credit-hour certificate program designed for people wanting to upgrade their management skills enabling them to assume more responsible positions. Upon completion of this program, students may also be awarded a Management Development Diploma by the National Restaurant Association. Contact the Hospitality Management coordinator for details.

Required:

FSM	111	Introduction to the Hospitality Industry.....	3
FSM	113	Dining Room Operations	3
FSM	114	Food Standards and Sanitation.....	2
FSM	115	Menu Planning.....	3
FSM	211	Purchasing and Storage.....	3
FSM	212	Hospitality Supervision	3
FSM	214	Hospitality Operations Analysis.....	3
FSM	215	Restaurant Layout and Equipment	3
FSM	230	Hospitality Law and Risk Management.....	3

Hotel Management Certificate

This 20 credit-hour certificate program is designed for people wanting to upgrade their management skills to assume more responsible positions. Upon completion of this program, students may be awarded a Rooms Division Management Certificate of Specialization from the Educational Institute of the American Hotel and Motel Association. Contact the Hospitality Management coordinator for details.

Required:

FSM	120	Front Office Operations.....	3
FSM	210	Hospitality Facility Maintenance.....	3
FSM	212	Hospitality Supervision	3
FSM	220	Hospitality Promotions.....	3
FSM	230	Hospitality Law and Risk Management.....	3

Electives: Select at least five credit hours from the following:

CIS	100	Computer Fundamentals.....	3
FSM	111	Introduction to the Hospitality Industry.....	3
FSM	114	Food Standards and Sanitation.....	2
FSM	211	Purchasing and Storage.....	3
FSM	214	Hospitality Operations Analysis.....	3
FSM	216	Introduction to Wines, Spirits and Beverage Management.....	3

INSURANCE

See: Financial Services