

## FOODSERVICE MANAGEMENT OPTION – B052

### A. S. in Hospitality Management

Program Information Contact: Kristine Ricker Choleva, Ext. 2565, [kcholeva@hcc.edu](mailto:kcholeva@hcc.edu)

Online Information Contact: Gloria DeFillipo, Dean of Distance Education; 552-2236; [gdefillipo@hcc.edu](mailto:gdefillipo@hcc.edu)

E-Institute: <http://webtide.hccdl.org>

Courses in red are not available online.

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

#### 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.

