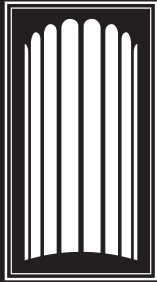




THE CURRICULUM

Hospitality and Restaurant Management

This program is designed to develop the knowledge and skills to begin a career path toward management in the hospitality and food service industry. Drawing on the resources of The Chef's Academy, it integrates the industry's preference for both food service ("the back of the house") and hospitality ("the front of the house") skills. The program includes a strong management component which encompasses problem-solving, forecasting, strategic-planning, team building, and human resource management.



Students complete a 10-week internship midway through their program and an 8-week externship at the conclusion of their program covering both front and back of the house operations. These strategically placed experiences, combined with a balance of industry specific operational courses, the management component and career relevant general studies, empowers students to realize their full potential and professional goals in the hospitality food service industry.

HOSPITALITY RESTAURANT MANAGEMENT - Bachelor of Science Degree Program

Completion Time: Eleven Quarters

Course No.	Title	Quarter Credit Hours
ACC1000	Accounting I	4
CA2080	Culinary Arts Food Preparation and Lab †	6
CA3080	Classical International Regional Presentation	8
ECN1020	Economic Geography @	4
ECN2050	Economics @	4
SPC1000	Oral Communications @	4
COM1040	Business Communications @	4
COM3000	Advanced Composition @	4
FS1010	Safety, Sanitation and Kitchen Design †	4
FS1020	Food Service Math	4
FS1030	Purchasing for Food Service	4
FS1040	Computer Food and Research Strategies	4
FS1050	Purchasing and Cost Controls	4
FS1060	Nutrition for Food Service	4
FS1070	Wine, Spirits, & Beverage Management †	4
FS1080	Food and Beverage Management †	4
FS1090	Introduction to Dining Room Management	4
FS1100	Public Relations and Employee Supervision	4
FS1110	Job Search and Interview Techniques	4
FS1120	Small Business Entrepreneurship	4
FS2130	Restaurant Concepts and Menu Design	3
HRM1010	Introduction to the Hospitality Industry & Contemporary Trends †	4
HRM1020	Hotel and Lodging Operations †	4
HRM1030	Technology for the Hospitality Industry	3
HRM1050	Hospitality and Food Service Sales	3
HRM2060	Casino and Gaming Operations	2
HRM2070	Meeting Customer Expectations	2
HRM2080	Hospitality Internship †	12
HRM3100	Private Club and Time Share Operations	4
HRM3120	Marketing for the Hospitality and Food Service Industry †	4
HRM3140	Meetings, Events and Convention Planning †	4
HRM4150	Hospitality Law	4
HRM4160	Human Resource Management for the Hospitality Industry †	4
HRM4170	Hospitality Externship †	8
HST1060	Colonialism and its Aftermath @	4
HUM3010	Introduction to Humanities @	4
LNG1050	Spanish @	4
PSY1000	Strategies for Success	4
PSY1040	Psychology @	4
PSY3000	Critical Thinking and Problem Solving @	4
SCI3000	Environmental Science @	4
SCI3150	Principles of Nutrition @	4
SOC1050	Sociology @	4
SOC2050	Societal Problems @	4
		187

† Core Courses
@ General Education Courses

