Program Description

This curriculum is designed for students seeking employment in the food industry. It provides students with a background in food and beverage management and costs, including an updating and/or upgrading of skills for workers already holding industry jobs. Students wishing to pursue a degree may continue in the hospitality management program.

Program Outcomes

Upon completion of this program a student will be able to:

• Demonstrate an understanding of the complexity of the hospitality industry as a whole.
• Explain general management theory as it applies to food and beverage management.
• Enter, with junior standing, a four-year university as a major in hospitality management.
• Enter a management training program in food and beverage management.
• Work effectively as a member of a team in a professional setting.
• Define and discuss exemplary customer service during in-class exercises.
• Demonstrate an ability to perform responsibilities in an ethical manner.
• Recognize and articulate the importance of diversity in the hospitality industry.
Program Requirements
A suggested course sequence for full-time students follows. All students should review this advising guide and consult an advisor.

Program Requirements
  HMGT 100 - Customer Service in the Hospitality Industry  1 semester hour
  HMGT 105 - Food Service Sanitation  1 semester hour
  HMGT 107 - Food and Beverage Management  3 semester hours
  HMGT 110 - Principles of Food Production- Lecture  2 semester hours
  HMGT 111 - Principles of Food Production- Laboratory  2 semester hours
  HMGT 204 - Catering and Banquets  3 semester hours
  HMGT 208 - Food and Beverage Cost Controls  3 semester hours
  HMGT 211 - Supervision and Leadership in the Hospitality Industry  3 semester hours
  HMGT Elective  3 semester hours
  HMGT 250 - Meeting, Conference, and Event Planning  3 semester hours

Total Credit Hours: 24
‡ Offered spring only.