

# Food and Beverage Management, A.A.S.

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The hospitality management program at JCCC is a comprehensive study of the food service and public lodging industries. The program is accredited by the American Culinary Federation Educational Institute Accrediting Commission.

The JCCC food and beverage management program prepares graduates to enter restaurant, club or food service management as a trainee or assistant manager. Courses in the 66-credit-hour program include supervisory management, hospitality accounting, hospitality law, food management, design techniques and advanced hospitality management. In addition, students learn food preparation skills through courses in basic and intermediate food preparation, menu planning, purchasing, nutrition and beverage control. Individuals considering this field should enjoy a very active environment and a lot of contact with people.

Note: Metropolitan Community College students should seek specific counsel from the JCCC program personnel for the appropriate course plan and numbers.

Metropolitan Community College students should refer to Cooperative Program Information (<http://www.jccc.edu/cooperative>).

(Major Code 2550; State CIP Code 12.0504)

- Hospitality Management (<http://www.jccc.edu/hospitality-culinary>)

## Associate of Applied Science Degree

### First Semester

CPCA	Computer Elective	1
HMGT 121	Perspectives of Hospitality Management	3
SPD 120	Interpersonal Communication	3
or SPD 121	Public Speaking	
or SPD 125	Personal Communication	
MATH 120	Business Mathematics* (or higher)	3
ENGL 121	Composition I*	3
HMGT 120	Food Service Sanitation	1
Total Hours		14

### Second Semester

HMGT 128	Supervisory Management	3
HMGT 123	Professional Cooking I*	3
HMGT 277	Seminar in Hospitality Management: Menu Planning*	3
HMGT 271	Seminar in Hospitality Management: Purchasing	3
HMEC 151	Nutrition and Meal Planning	3
Total Hours		15

### Summer

PSYC 121	Applied Psychology	3
or PSYC 130	Introduction to Psychology	
Humanities Requirement ^		3
Total Hours		6

^ Humanities Requirement (<http://catalog.jccc.edu/fall/degreecertificates/electives/humanities-aas>)

### Third Semester

HMGT 230	Professional Cooking II*	3
HMGT 207	Hospitality Human Resource Management*	3
HMGT 279	Beverage Control	3
HMGT 221	Design and Facilities Management*	3

HMGT 273	Hospitality Cost Accounting*	3
Total Hours		15

### Fourth Semester

Hospitality Program Elective (see below)		3
HMGT 126	Food Management*	4
HMGT 228	Advanced Hospitality Management*	3
HMGT 268	Hospitality Managerial Accounting*	3
HMGT 150	Seminar: Food Service Sales and Marketing	3
Total Hours		16

### Hospitality Program Electives

HMGT 130	Hospitality Law	3
HMGT 203	Hotel Sales and Marketing*	3
HMGT 223	Fundamentals of Baking	3
HMGT 250	Introduction to Catering	3
HMGT 256	Casino Management	3
HMGT 275	Seminar in Hospitality Management: Internship*	3

**Total Program Hours: 66**