

Food and Beverage Management, AAS

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 68-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.

(Major Code 2550; State CIP Code 12.0504)

- Food and Beverage Management (<http://www.jccc.edu/academics/hospitality-culinary/food-beverage-management>)

Associate of Applied Science Degree

First Semester

| | | |
|--------------------|---|-----------|
| HMGT 120 | Food Service Sanitation | 1 |
| HMGT 121 | Perspectives of Hospitality Management | 3 |
| HMGT 123 | Professional Cooking I* | 3 |
| HMGT 271 | Seminar in Hospitality Management: Purchasing | 3 |
| MATH 120 | Business Mathematics* (or higher) | 3 |
| ENGL 121 | Composition I* | 3 |
| Total Hours | | 16 |

Second Semester

| | | |
|--------------------|---|-----------|
| DIET 151 | Nutrition and Meal Planning | 3 |
| HMGT 128 | Supervisory Management | 3 |
| HMGT 150 | Seminar: Food Service Sales and Marketing | 3 |
| HMGT 273 | Hospitality Cost Accounting* | 3 |
| SPD 120 | Interpersonal Communication | 3 |
| or SPD 121 | Public Speaking | |
| or SPD 125 | Personal Communication | |
| Total Hours | | 15 |

Summer

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

^ See all AAS general education electives (<http://catalog.jccc.edu/degreerequirements/associate-applied-science>)

Third Semester

| | | |
|--------------------|--|-----------|
| HMGT 230 | Professional Cooking II* | 3 |
| HMGT 207 | Hospitality Human Resource Management* | 3 |
| HMGT 221 | Design and Facilities Management* | 3 |
| HMGT 277 | Seminar in Hospitality Management: Menu Design Planning* | 3 |
| HMGT 279 | Beverage Control | 3 |
| Total Hours | | 15 |

Fourth Semester

| | | |
|--|------------------|---|
| Hospitality Program Elective (see below) | | 3 |
| HMGT 126 | Food Management* | 4 |

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|--------------------|--|-----------|
| HMGT 228 | Advanced Hospitality Management* | 3 |
| HMGT 268 | Hospitality Managerial Accounting* | 3 |
| HMGT 275 | Seminar in Hospitality Management: Internship* | 3 |
| Total Hours | | 16 |

Hospitality Program Electives

| | | |
|----------|---|---|
| DIET 100 | Foodservice Management for Dietary Managers | 3 |
| DIET 200 | Medical Nutrition Therapy* | 3 |
| FL 135 | Basic Spanish for Hospitality Management | 3 |
| HMGT 100 | ACF Junior Culinarian | 3 |
| HMGT 130 | Hospitality Law | 3 |
| HMGT 165 | Food Industry Compliance Safety | 3 |
| HMGT 167 | Local Food Production | 3 |
| HMGT 223 | Fundamentals of Baking | 3 |
| HMGT 250 | Introduction to Catering | 3 |
| HMGT 256 | Casino Management | 3 |
| HMGT 245 | Travel for Credit* | 3 |
| HMGT 292 | Special Topics:* | 3 |

Total Program Hours: 68