

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 Program web page (<http://www.jccc.edu/academics/credit/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
ENGL 121	Composition I*	3
MATH 120	Business Mathematics* (or higher)	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
COMS 120	Interpersonal Communication	3
or COMS 121	Public Speaking	
or COMS 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
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 245	Travel for Credit*	3
HMGT 292	Special Topics:*	3

Total Program Hours: 68