

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

ENGL 121	Composition I*	3
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
Total Hours		16

Second Semester

COMS 120 or COMS 121 or COMS 125	Interpersonal Communication Public Speaking Personal Communication	3
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
Total Hours		15

Summer

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

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

Third Semester

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

Total Program Hours: 68

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 167	Local Food Production	3
or SAG 167	Local Food Production	
HMGT 170	Value-Added Production	3
or SAG 170	Value-Added Production	
HMGT 223	Fundamentals of Baking	3
HMGT 245	Travel for Credit*	3
HMGT 250	Introduction to Catering	3
HMGT 292	Special Topics:*	3
SAG 165	Farm Producer Food Safety	3