COLUMBUS STATE COMMUNITY COLLEGE
HOSPITALITY MANAGEMENT DEPARTMENT
RESTAURANT AND FOODSERVICE MANAGEMENT:
BAKING AND PASTRY ARTS TRACK

The Hospitality Management Department provides quality-learning experiences to enhance initial employment opportunities and to improve technical and supervisory skills for career advancement in food service, lodging and tourism. The course of study in Restaurant Foodservice Management: Baking and Pastry Arts Track is designed to prepare graduates to produce and prepare pies, cookies, cakes, breads, rolls, desserts and other baked goods in a variety of baking environments such as independent and in-store bakeries as well as large commercial bakeries, restaurants, and hotels. Successful completion of all required courses leads to an Associate of Applied Science in Hospitality Management degree. If a student plans to attend college on a full-time basis, the program can be completed in two years. Both day and evening classes are available.

Classroom instruction, laboratory practice, and required hospitality industry work experiences are combined to prepare graduates for a variety of supervisory positions. The curriculum includes courses in food production and service, baked goods production and presentation, business management, human relations, and communication skills. Graduates may assume positions in a wide range of baking and foodservice operations serving the guest away from home. Job titles might include foodservice manager, bakery manager, restaurant manager, manager trainee or assistant baker or pastry cook, food and beverage manager or assistant, sous chef or assistant pastry chef, caterer, banquet manager, purchasing agent, or sales representative.

Application to the College is completed online at www.cscc.edu. The student will be notified of acceptance and given further instruction regarding mandatory COMPASS placement testing in math, reading and writing skills. Students with credit for prior college courses in English and math will not be required to complete the COMPASS tests.

It is strongly recommended that scheduling for classes be completed with the assistance of an academic advisor in the Hospitality Management Department. The advisor for the Restaurant Foodservice Management: Baking and Pastry Arts Track is Karen Krimmer.

For further information, or to arrange a campus visit, contact Karen Krimmer at (614) 287-2579, kkrimer@csc.edu or you can visit the department website at www.cscc.edu/hospitality or write to:

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