



Hospitality Management: Restaurant and Foodservice Management Associate of Applied Science (A.A.S.)

2018–2019

DESCRIPTION:

The Restaurant and Foodservice Management course of study leads to an Associate of Applied Science degree in Hospitality Management. 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. 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, business management, human relations, and communication skills. 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.

All CSCC graduate and undergraduate academic programs are fully accredited by the North Central Association Higher Learning Commission. This program is accredited by The American Culinary Federation Education Foundation (ACFEF), and the Accreditation Commission for Programs in Hospitality Administration (ACPHA). Students successfully completing the National ServSafe® Exam requirements in HOSP 1122/HOSP 1106A/HOSP 1104 will qualify for the National NRAEF ServSafe® Food Safety Manager Certification offered by the National Restaurant Association, and Ohio Department of Health Certification in Food Protection.

This major is accredited by the American Culinary Federation Foundation Accrediting Commission, and graduates can qualify as a Certified Culinarian (CC) by the American Culinary Federation. For more information, see csc.edu/hospitality.

ADMISSION REQUIREMENTS:

Students must place into ENGL 1100 or complete ENGL 0190 with a minimum grade of “C” and place into MATH 1104.

ONGOING REQUIREMENTS:

Students must achieve the college’s minimum overall GPA requirement of 2.0. Students are encouraged to verify summer term financial aid eligibility. HOSP 2901 is a mandatory cooperative work experience, which may be completed in any semester, as long as prerequisites have been met.

OPPORTUNITIES FOR GRADUATES:

Career:

The Department of Labor reports that employment of food service managers is projected to grow 5 percent from 2014 to 2024, about as fast as the average for all occupations. Those with several years of work experience in food service and a degree in hospitality, restaurant, or food service management will have the best job opportunities.

Food service managers are responsible for the daily operation of restaurants and other establishments that prepare and serve food and beverages. They direct staff to ensure that customers are satisfied with their dining experience, and they manage the business to ensure that it is profitable. Graduates may assume positions in a wide range of foodservice operations serving the guest away from home. Job titles might include foodservice manager, restaurant manager, manager trainee, food and beverage manager or assistant, sous chef, caterer, banquet manager, purchasing agent, or sales representative.

Transfer:

The Restaurant & Foodservice Management A.A.S. degree may be applied to a Bachelor of Science in Applied Management or a Bachelor of Science in Agriculture, Culinary Science. Students typically matriculate to The Ohio State University or Franklin University.

DEGREE REQUIREMENTS (HOSPITALITY MANAGEMENT RESTAURANT AND FOODSERVICE MANAGEMENT AAS):

FIRST SEMESTER Courses	Term	Credits	Milestones/Progress Check
HOSP 1107 Food Principles & Purchasing	AU/SP	4	<ul style="list-style-type: none"> • Successful completion of HOSP 1122 or HOSP 1106A or HOSP 1104 and the NRAEF National Exam (70% or better) qualify for the NRAEF ServSafe® Food Protection Manager Certification and Ohio Department of Health Certification in Food Protection.
HOSP 1109 Basic Food Production	AU/SP	3	
HOSP 1122 Hospitality Facilities & Sanitation or HOSP 1106A Professional Kitchen Fundamentals: Facilities & Sanitation or HOSP 1104 Professional Kitchen Fundamentals: Facilities & Sanitation	AU/SP/SU	2 1 1	
HOSP 1106B Professional Kitchen Fundamentals or HOSP 1105	AU/SP	2	
COLS 1100 First Year Experience Seminar	AU/SP/SU	1	
Semester hours/Credits		11-12	
SECOND SEMESTER Courses	Term	Credits	Milestones/Progress Check
HOSP 1143 Hospitality & Tourism Law	AU/SU	2	
HNTR 1153 Nutrition for a Healthy Lifestyle	AU/SP/SU	3	
ENGL 1100 Composition I	AU/SP/SU	3	
MATH 1104 Mathematical Concepts for Business	AU/SP/SU	3	
Semester hours/Credits		11	
THIRD SEMESTER Courses	Term	Credits	Milestones/Progress Check
BMGT 1102 Interpersonal Skills	AU/SP/SU	2	
ENGL 2367 Composition II or ENGL 2567 Comp II Writing about Gender & Identity or ENGL 2767 Comp II American Working-Class Identity or ENGL 2767 Comp II Writing About Science/Technology	AU/SP/SU	3	
GEOL 1101 Introduction to Earth Science	AU/SP/SU	4	
SBS Elective (select from approved SBS list)	AU/SP/SU	3	
Semester hour/Credits		12	
FOURTH SEMESTER Courses	Term	Credits	Milestones/Progress Check
HOSP 2207 Hospitality Financial Analysis	AU/SP/SU	3	
HOSP 2246 Hospitality Sales and Marketing	AU/SP/SU	3	
HOSP 2271 Catering & Event Services	AU/SP/SU	3	
BMGT 2216 Business Ethics	AU/SP/SU	3	
COMM 2200 Business Communication	AU/SP/SU	3	
Semester hour/Credits		15	
FIFTH SEMESTER Courses	Term	Credits	Milestones/Progress Check
HOSP 2219 Food Production & Menu Management	SP	5	HOSP 2224: Successful completion (70% or higher) of Managefirst exams within this course earn the NRAEF Managefirst® Management & Supervision Certificate and/or the NRAEF Managefirst® Human Resources Management Certificate. HOSP 2901: Applied learning. Min 300 working hours required. Co-op experience offered every semester. Instructor permission required.
HOSP 2224 Hospitality Supervision and Quality Mgmt *	AU/SP	3	
HOSP 2901 Hospitality Co-Op	AU/SP/SU	3	
HIST Elective (select from approved GE-HUM list)	AU/SP/SU	3	
Semester hour/Credits		14	
Total Credits Earned		63-64	

*Instructor permission required. A grade of "C" or higher is required.

AU: Autumn Semester/SP: Spring Semester/SU: Summer Semester
 Requirements subject to change.