
RESTAURANT AND FOOD SERVICE MANAGEMENT

Pleasing the senses as well as the palate



NOT EVERYONE HAS A CAREER IN MIND UPON GRADUATING FROM HIGH SCHOOL.

ROMEO RAFILA DIDN'T. HE LIVED IN ROMANIA AND WORKED FOR PRINCESS CRUISES WITHOUT A FUTURE PLAN.

Traveling led to his settling in Florida for two years. Then he returned to his homeland to visit his family. Strangely enough, that's where he heard about HACC when a friend told him about the programs in the Hospitality and Tourism Department at Central Pennsylvania's Community College.

He checked them out on the Internet, applied for admission and moved to the area to live while he studied at the Harrisburg Campus.

After graduating with an Associate in Arts degree, Romeo moved to the Big Apple as assistant manager of Norma's, a restaurant at Le Parker Meridien Hotel in New York City, touted in publications such as the Zagat Survey and New York Magazine for the "best breakfast in New York."

RESTAURANT AND FOOD SERVICE MANAGEMENT

*Pleasing the senses as
well as the palate*

Serving food to an ever-growing clientele is big business. Turning dining into an extraordinary experience is a challenge day in, day out. HACC's food service management program provides both the way and the means for students to prepare to enter this field and shine in producing unforgettable dining.

OPPORTUNITIES GROW

Serving food to an ever-growing clientele is big business. Turning dining into an extraordinary experience is a challenge day in, day out.

HACC's restaurant and food service management program provides both the way and the means for students to prepare to enter this field and shine in producing unforgettable dining.

This is a challenging 73 credit Associate in Arts Degree program.

Students may opt for a shorter 39 credit route to earn a certificate.

Enrollees in both of these programs study supervision and management of food preparation, production and service in classrooms and labs housed in the Benjamin Olewine III Center for the Study of Culinary Arts and Food Service Management on the Harrisburg Campus.

IN THE MARKETPLACE

Students gain first-hand experience under supervision at Bricco, a fine dining commercial venture of HACC and the Harrisburg Hotel Corporation, managing partner of The Hilton Harrisburg.

Upon completion of either program, employment opportunities range from entry-level supervision or management of food and beverages, catering or dining room management. The diverse nature of the course of study also opens up positions such as assistant manager, cook or food sales and marketing.

Most recent Occupational Outlook reports median annual earnings for salaried Food Service Managers was \$39,610.

START THE PROCESS

Finding the means to study in a HACC restaurant and food service management program will pay off in terms of higher salary levels as well as satisfaction in moving ahead in the quest of knowledge.

HACC offers students:

- Flexibility to study part- or full-time while meeting other obligations in the workplace.
- Individual attention to help them find their way in the academic world.

The price is right, too. HACC provides high-quality education at the lowest cost in the area. See admission policies, tuition and fee schedules and a list of the 22 area school sponsoring districts at www.hacc.edu.

Students attending HACC receive more than \$11 million in financial help annually through government agencies, HACC and private organizations.

Fill out a Free Application for Federal Student Aid by March 15 to start the process. File the form at www.fafsa.ed.gov.

To determine eligibility, and learn about aid programs, contact the HACC Office of Financial Aid Services at (717) 780-2330.

For more information, e-mail Hospitality and Tourism Department Chairman and Professor Getachew Kassahun, CHA, CFBE, at gwkassuh@hacc.edu.



HACC does not discriminate in admission or employment on the basis of race, color, religion, political affiliation or believe, age, sex, national origin, ancestry, non-job related disability, place of birth, General Education Development Certificate (GED), marital status, sexual orientation, or veteran status.