

RESTAURANT-FOOD SERVICE MANAGEMENT, Certificate Program - 1421

CIP Code: 19.0505

Business, Hospitality, and Tourism Division

The hospitality industry is the second largest economy in Pennsylvania and, as such, offers great opportunities for employment. The program provides learning experiences in supervision, food management, preparation, cost control, and production. Students gain supervised concentrated front-of-the-house industry experience and exposure to food preparation and production in an off-campus commercial restaurant operation that is open to the public and located in downtown Harrisburg.

This program requires daytime, evening and weekend restaurant operations experiences at an off campus location. The program also requires the student to submit to a drug screen prior to Restaurant Operations courses. A health certificate is required prior to starting Culinary Fundamentals I and Culinary Techniques I. In addition to tuition and fees, students must purchase prescribed uniforms.

This is a career program designed to lead directly to employment and is not intended as a transfer program. The complete program is available only at the Harrisburg campus; some required courses are available at Lancaster, Lebanon, Gettysburg, and York campuses. Most classes are available during the day and evening sessions.

Career Opportunities

Students prepare for employment in an entry-level supervisory or management position, including kitchen, catering or dining-room supervisor, food and beverage manager, assistant manager, or cook.

(SOC Code: 35-1012 Supervisors-Food Preparation and Serving Workers)

Link to Occupational profiles on O*NET <http://www.onetcodeconnector.org/>

Application and Admission information <http://www.hacc.edu/StudentServices/Registrar/HowtoApplyandRegister/index.cfm>

Competency Profile

This curriculum is designed to prepare students to:

- Demonstrate technical competencies in dining room service and front-of-the-house operations
- Develop an appropriate supervisory style
- Develop knowledge of basic and quantity food preparation and production
- Apply nutritional principles to menus and food preparation methods
- Apply federal, state, and local regulations and laws specific to the industry

PROGRAM REQUIREMENTS (TOTAL CREDITS = 39)

General Education	Major	Other Required Courses
ENGL 101 English Composition I or	HRIM 101 Intro. to Hospitality & Tourism Industry	Program Specific Elective* <u>3</u>
ENGL 106 Written Business Comm. <u>3</u>	HRIM 102 Applied Hospitality Math	<u>3</u>
<u>3</u>	HRIM 104 Nutrition for Food Service	*Select one course from the following:
	HRIM 113 Sanitation & Safety	ACCT 101; BUSI 200; ENGL 106;
	HRIM 122 Food Purchasing, Receiving, & Storing	HRIM 103, 110, 114, 231; PSYC 101;
	HRIM 125 Dining Room Management	SPCH 101
	HRIM 133 Culinary Arts I	
	HRIM 143 Culinary Arts II	
	HRIM 205 Restaurant Operations I	
	HRIM 206 Restaurant Operations II	
	HRIM 251 Hospitality Supervision	
		<u>3</u>
		33

Program Costs: \$11,873.00

<http://www.hacc.edu/FinancialAid/FinancialAidBasics/Cost-of-Attendance.cfm>

On-time Completion Rate:

Job Placement Rate:

Median Federal Loan Debt: \$0

Median Alternative Loan Debt: \$0

6/27/2011