

RESTAURANT-FOOD SERVICE MANAGEMENT, Associate in Arts Degree - 1621

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.

The Restaurant and Food Service Management degree is accredited by the Association of Collegiate Business Schools and Programs. Since 1992, ACBSP is the only nationally recognized organization that grants regional accreditation to two and four year colleges and universities.

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 program is designed to lead directly to employment and is not intended as a transfer program, although students have transferred courses to other hospitality degree programs. 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 capacity as kitchen managers, catering or dining room supervisors, food and beverage managers, banquet managers, and food sales and marketing specialists.

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
- Analyze financial information to internal control and operational decision making
- Develop knowledge of basic and quantity food preparation and production
- Apply nutritional principles to menus and food preparation methods
- Illustrate knowledge of menu design and marketing techniques
- Use computers for management activities
- Apply federal, state, and local regulations and laws specific to the industry
- Write and speak effectively
- Appreciate accomplishments in the arts and sciences

PROGRAM REQUIREMENTS (TOTAL CREDITS = 73)

General Education		Major		Other Required Courses	
ENGL 101 English Composition I	3	HRIM 100 World of Wine <u>or</u>		CIS 105 Intro to Software for Business	3
ENGL 102 English Composition II <u>or</u>		HRIM 106 Professional Bartending	1	Business Elective*	<u>3</u>
ENGL 106 Written Business Comm.	3	HRIM 101 Intro. to Hospitality & Tourism Industry	3		6
SPCH 101 Effective Speaking	3	HRIM 102 Applied Hospitality Math	2		
Core A Elective	3	HRIM 103 Hospitality & Tourism Marketing	3	*Select from the following areas: ACCT;	
Core B Elective	3	HRIM 104 Nutrition for Food Service	3	AOS; BUSI; CIS; FIN; HM; HRIM;	
Core C Elective	3	HRIM 110 Menu Design and Marketing	3	MGMT; MKTG; TOUR; WEB	
Free Elective	3	HRIM 113 Sanitation and Safety	2		
Physical Education & Wellness	<u>1</u>	HRIM 122 Food Purchasing, Receiving, & Storing	3		
	22	HRIM 125 Dining Room Management	3		
		HRIM 133 Culinary Arts I	5		
		HRIM 143 Culinary Arts II	5		
		HRIM 205 Restaurant Operations I	2		
		HRIM 206 Restaurant Operations II	2		
		HRIM 208 Restaurant Operations III: Management	2		
		HRIM 231 Cost Control: Food and Labor	3		
		HRIM 251 Hospitality Supervision	<u>3</u>		
			45		

RECOMMENDED SEQUENCE FOR FULL-TIME STUDENTS

Part time students can complete this program by taking one or more courses each semester.

Semester I		Semester II		Semester III		Semester IV		Semester V	
ENGL 101	3	ENGL 102 or 106	3	HRIM 143	5	HRIM 100 or 106	1	HRIM 103	3
HRIM 101	3	HRIM 110	3	HRIM 205	2	HRIM 104	3	HRIM 208	2
HRIM 102	2	HRIM 125	3	Business Elective	3	HRIM 206	2	HRIM 251	3
HRIM 113	2	HRIM 133	5	Core C Elective	3	HRIM 231	3	Core B Elective	3
CIS 105	3	HRIM 122	3	SPCH 101	3	Core A Elective	3	Free Elective	3
						PE&W	1		

Effective Fall 2008 all Associate Degree Programs must meet Diversity (D) and Physical Education and Wellness (W) requirements.