

HOSPITALITY MANAGEMENT - FOOD SERVICE OPERATIONS (AAS)

Business & Information Technology

Program website (<https://www.harpercollege.edu/academics/business/hospitality/food-service-mgmt-certificate.php>)

Option 1: Hospitality Management Degree – Food Service Operations Management

Program Overview

Emphasis is placed on the techniques and technology of the hospitality industry from a management point of view. Graduates of this 60 credit-hour curriculum will be qualified to assume positions as production supervisors, management trainees and small unit managers. Upon successful completion of approved hospitality management courses, students may be granted a Certificate of Completion and a Management Development Diploma from the Educational Foundation of the National Restaurant Association. Upon successful completion of approved hospitality management courses, students may be awarded a certificate from the Educational Institute of the American Hotel and Motel Association. Contact the Hospitality Management coordinator for details.

This sequenced degree plan is one of two options that students may pursue to earn the Hospitality Management Associate in Applied Science (AAS) degree. While there are multiple specializations, this particular degree can be awarded only once.

Program Requirements

First Semester		Hours
ENG 101	Composition I	3
FSM 111	Introduction to the Hospitality Industry	3
FSM 114	Food Standards and Sanitation	2
FSM 115	Menu Planning	3
NTR 101	Fundamentals of Nutrition	3
Hours		14
Second Semester		
CIS 100	Computer and Digital Literacy *	3
ENG 130	Business Writing	3
FSM 109	Introduction to Food Prep/Production	4
FSM 113	Dining Room Operations	3
Mathematics ¹		3
Hours		16
Third Semester		
FSM 212	Hospitality Supervision	3
FSM 215	Restaurant Layout and Equipment *	3
FSM 216	Introduction to Wines, Spirits and Beverage Management *	3
FSM 220	Hospitality Promotions *	3
PSY 101	Introduction to Psychology ⁺	3
Hours		15

Fourth Semester

AAS General Education elective(s) (https://catalog.harpercollege.edu/catalog/programs/aas-general-education-electives/) ²		3
FSM 211	Purchasing and Storage	3
FSM 213	Seminar and Internship	3
FSM 214	Hospitality Operations Analysis	3
FSM 230	Hospitality Law and Risk Management	3
Hours		15
Total Hours		60

* At least 15 hours of electives are required. The coordinator recommends the courses with an asterisk (*), however FSM 299 is an option per the catalog.

¹ The mathematics requirement for this degree can be met with Math Competency. See Math Competency options (<https://www.harpercollege.edu/testing/docs/math-competency-options.php>) for information. Students who use Math Competency to meet the mathematics requirement must complete an additional three credit-hour AAS General Education elective. See full list of AAS General Education electives (<https://catalog.harpercollege.edu/catalog/programs/aas-general-education-electives/>).

+ This course meets the World Culture and Diversity graduation requirement.

² See full list of AAS General Education Electives (<https://catalog.harpercollege.edu/catalog/programs/aas-general-education-electives/>).

Program Learning Outcomes

Students who successfully complete the Food Service Operations Management program will be able to:

- interpret general management concepts relating to food, beverage and the overall menu.
- utilize sales techniques leading to quality customer service and guest satisfaction.
- monitor food production standards and results.
- identify and promote safe food handling practices.
- demonstrate a knowledge of general sales, inventory and cost control systems.
- demonstrate quality supervisory and people skills.