

HOSPITALITY MANAGEMENT - RESTAURANT MANAGEMENT CERTIFICATE

PROGRAM OVERVIEW

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This certificate is designed to give students the opportunity to develop or enhance their food service supervisory skills, build their career portfolios, and gain a competitive edge in entry-level restaurant management employment opportunities. The certificate will transfer in its entirety into the Hospitality Management Associate of Applied Science degree program.

Restaurant Management students must maintain the scholastic standards of the college and must achieve a grade of "C" or better in each Hospitality Management and Culinary Arts course. Students are expected to be well-groomed in compliance with standards of sanitation and professionalism.

This is a career program and is designed to enable students to seek employment at the program's completion.

Successful completion of this program qualifies a student to apply for a Certificate in Restaurant Management.

PROGRAM PATH

HOSPITALITY MANAGEMENT

RESTAURANT MANAGEMENT CERTIFICATE

ONE-YEAR CAREER PROGRAM

PREPARATION FOR EMPLOYMENT

FIRST SEMESTER

	<u>Credit Hours</u>
Business Administration 110 (Business Professionalism and Ethics)	2
Culinary Arts 216 (Dining Room Management)	3
Hospitality Management 110 (Food Service Sanitation)	1
Hospitality Management 204 (Menu Planning and Food Merchandising)	3
Hospitality Management 211 (Hospitality Supervision)	3
Total:	12

SECOND SEMESTER

Culinary Arts 217 (Beverage Management)	2
Hospitality Management 203 (Hospitality Purchasing, Inventory, and Cost Control)	3
Hospitality Management 205 (Food and Beverage Cost Control)	3
Hospitality Management 218 (Hospitality Marketing)	3
Hospitality Management 220 (Internship II)	5
Total:	16
Total Credit Hours:	28

NOTE: All courses specifically identified by course number are graduation requirements for this program.

