

## 2007-08 Catalog: Programs of Study

### Restaurant Management (2212)

#### Associate in Science or Associate in Applied Science

##### Mission

The Institute of the South for Hospitality and Culinary Arts is dedicated to the meaningful learning and excellent teaching that enables our students to achieve their full potential in the hospitality, dietetics and food service industries. Our long term goal is to empower students to become leading partners in a dynamic prosperous community.

##### The Program

The Restaurant Management program is designed to provide students with the basic restaurant management principles and training for supervisory management positions in restaurants, hotels, clubs, resorts, cafeterias, extended care facilities, fast food operations and hospitals. The program is focused to provide students with a foundation for building a rewarding career in a dynamic growing industry that serves people. The hospitality/restaurant industry is the second largest and fastest growing industry in Florida.

Educational courses include emphasis on communication, management, human relations and leadership skills. Competencies are acquired through theory, laboratory and on-site restaurant management practice. Through the internship program, restaurant students gain invaluable on-the-job experience in local restaurants, hotels, clubs or cafeterias.

##### Internships

Students must supply their own health insurance coverage while enrolled in the program. Companies that provide internship sites require students to have their own insurance coverage while on company premises.

The Culinary Arts and Hospitality program has established internships with area restaurants, hotels and resorts. You will complete 600 hours of internship, generally in salaried positions, while you earn your two-year degree.

##### Career Opportunities

The U.S. Department of Labor predicts the national demand for food service managers will increase 10% to 20% annually through 2012. Applicants with a degree in food service management have an advantage for the best positions.

##### Certification

This program is accredited by the **Commission on Accreditation for Hospitality Management (CAHM)**, 203 Morris Street, PO Box 400, Oxford MD 21654 (410.226.5527). Graduates are eligible for certification through the **American Culinary Federation (ACF)** and for the National Restaurant Association's **ServSafe Manager certification exam**.

##### Articulations

This A.S. degree program articulates into a bachelor's degree program. For more information, please visit the **Transfer Services** Web site.

##### Rapid Placement

Our graduates are regularly employed at the Ritz-Carlton and Amelia Island Plantation, the Hyatt and Omni hotels, and the Ponte Vedra Inn, as well as national restaurant chains.

##### Annual Salaries

Jacksonville's educated and experienced restaurant managers often earn annual salaries of \$40,000 and up.

##### Application Procedure

Prospective students must be advised by a college counselor for general academic and financial direction. They must be advised by the instructional program manager immediately upon enrolling at Florida Community College and before the first semester classes are selected to ensure proper course sequence.

This program is offered at North Campus during the day or evening.

Not all courses are offered every term. There is a specific order in which many courses must be completed. The recommended sequence is available in a student handout.

### Cost

Students enrolled in the food production courses are required to purchase a knife set, an approved chef's uniform and black non-skid shoes. Students enrolled in dining room courses will be required to purchase a dining room uniform. Textbooks are required for a majority of the courses.

Estimated cost of tuition is \$4,250 (tuition rated for Florida residents, as of 7/07). Contact the program manager for additional costs (textbooks, materials, fees).

### Need More Information? Contact:

**Bob Mark**, North Campus Room D-302, 904.766.6703

### Curriculum

<b>Course Number and Title</b>	<b>Credits</b>
<b>General Education</b>	
<b>ENC 1101</b> English Composition I	3
*Mathematics	3
*Social and Behavioral Science	3
<b>SPC 2600</b> Fundamentals of Public Speaking	3
*Humanities	3
<b>Credit Hours</b>	<b>15</b>
<b>Professional Courses</b>	
<b>FSS 1202</b> Food Production I	3
<b>FOS 1201</b> Sanitation and Safety Management	3
<b>FSS 1250</b> Dining Room Management	3
<b>FSS 1221</b> Food Production II	3
<b>FSS 1100</b> Menu and Marketing Management	3
<b>HFT 1000</b> Introduction to Hospitality Management	3
<b>MAR 1011</b> Principles of Marketing	3
<b>HUN 1203</b> Culinary Nutrition	3
<b>HFT 2941</b> Hospitality Internship I	3
<b>APA 1001</b> Applied Accounting	3
<b>FSS 1240</b> American Regional Foods	3
<b>FSS 2300</b> Supervision and Personnel Management	3
<b>FSS 1120</b> Management of Food and Beverage Purchasing	3
<b>HFT 2942</b> Hospitality Internship II	3
<b>Credit Hours</b>	<b>42</b>
<b>Professional Electives (minimum 7 credit hours)</b>	
<b>CGS 1060</b> Introduction to Information Technology	3
<b>BUL 2131</b> Business Law I — The Legal Environment of Business	3
<b>FSS 2284</b> Catering and Buffet Management	3
<b>FSS 1248</b> Garde-Manger	3
<b>SLS 1931</b> Selected Topics in Student Life Skills	1
<b>Credit Hours</b>	<b>7</b>
<b>Total Credit Hours</b>	<b>64</b>

\*Refer to A.S./A.A.S. degree **General Education Requirements**.

### Note

You have two options in this program: the associate in science (A.S.) degree, which can prepare you for employment or transfer to a state university, and the associate in applied science (A.A.S.) degree, which is intended primarily for students who want immediate employment after graduation. If you choose the A.S. degree you must take **MAC 1105**, **MGF 1106** or a higher level mathematics. The A.A.S. degree requires **MAT 1033** or higher. Please see an advisor to determine the option that is best for you.

© 2008 Florida Community College at Jacksonville

To request information, contact the Learner Support Center at [info@fccj.edu](mailto:info@fccj.edu) or 904.646.2300.

Revised March 10, 2008