

Hospitality Management, Diploma

School of Culinary Arts and Hospitality

Program Description

The Hospitality Management Diploma program is designed to prepare students for mid-levels of management positions in the hospitality industry. Emphasis is given to the development of hospitality knowledge and skills in essential areas such as sanitation, customer service, and management. Business attire may be required for some classes.

Career Opportunities

Graduates of the hospitality management diploma program may accept positions as restaurant industry shift manager, food production manager, lodging industry supervisors, and dietary supervisors.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

- Identify procedures and responsibilities of departmental teams with a hospitality operation.
- Identify and satisfy diverse customer expectations.
- Demonstrate sound practices of sanitation and safety.
- Utilize technology to maintain systems of operation.
- Evaluate and write menus, purchase orders and inventories.
- Coordinate a hospitality team.
- Identify foods and prepare according to recipe.

Sugg. Term	Seq #	Course ID	Course Title	Cr.	Prereq/Coreq(Co)	Options Available
1st Fall	1	PDV 101	First Year Seminar	1		
	2	CUL 104	Foundations of Cooking and Baking	3		
	3	FSM 103	Introduction to the Hospitality Industry	3		
	4	FSM 118	Sanitation	2		
	5	CPT 150	Microcomputer Concepts	3		
1st Spring	6	FSM 215	Purchasing and Operations	3		
	7	FSM 113	Customer Service	3		
	8	CUL 105	Foods I	4	CUL 104	
	9	FSM 235	Supervision and Training	3		
2nd Fall	10	CUL 220	Culinary Bistro	4	CUL 105	
	11	HMT 266	Event Management	3	FSM 103	
	12	FSM 117	Waitstaff/Dining Room Training	1		
	13	FSM 119	Beverage Management	1		FSM 120

Minimum Program Credits

34

HOSP