

**FOODSERVICE MANAGEMENT OPTION – B052**  
**A. S. in Hospitality Management**

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E-Institute: <http://webtide.hccdl.org>

Courses in red are not available online.

The Foodservice Management Program consists of the Culinary Certificate Program coupled with one year of hospitality management- and general business-focused coursework. The degree prepares students for management positions in the diverse field of foodservice including restaurants, clubs, institutions, and other managed services. Students in the Culinary Certificate portion of the program are required to fulfill 225 clock-hours of work in a foodservice establishment as part of the requirements for attaining the certificate. The Culinary Certificate portion of the degree is accredited by the American Culinary Federation, and is the only Massachusetts college with this certification.

Term/Grade	Course Number	Course Name	Course Credits	
<b>GENERAL EDUCATION REQUIREMENTS</b>				<b>20</b>
_____	_____	Lab Science (D) _____	4	
_____	_____	Lab Science (D) _____	4	
_____	ENG 101	Language and Literature I	3	
_____	ENG 102	Language and Literature II	3	
_____	GEO 110	World Regional Geography (Fall)	3	
_____	PSY 110	Introduction to Psychology <u>or</u>		
_____	SOC 110	Introduction to Sociology	3	
<b>PROGRAM REQUIREMENTS</b>				<b>45</b>
_____	ACC 111	Principles of Accounting I	4	
_____	BUS 115	Computer Applications	3	
_____	CUL 100	Culinary Foundations I (Fall)	3	
_____	CUL 101	Culinary Foundations II (Fall)	3	
_____	CUL 103	Nutrition for Foodservice Professionals (Spring) <u>or</u>		
_____	NTR 101	Introduction to Nutrition	3	
_____	CUL 104	Professional Standards for the Foodservice Industry (Fall)	1	
_____	CUL 105	Special Events Skills (Fall)	2	
_____	CUL 110	Baking Theory and Practice (Fall)	3	
_____	CUL 111	Safety and Sanitation (Fall)	2	
_____	CUL 115	Culinary Math	1	
_____	CUL 204	Professional Standards for the Foodservice Industry II (Spring)	1	
_____	CUL 230	A la Carte Cooking and Service (Spring)	6	
_____	CUL 250	Banquet Cooking and Service (Spring)	3	
_____	HCA 101	Introduction to Hospitality Industry (Fall)	3	
_____	HCA 232	Food and Beverage Operations (Spring)	3	
_____	HCA 280	Cooperative Education in Hospitality Management I (Summer)	3	
_____	MGT 230	Principles of Management	3	
_____	_____	Elective _____	3	
			<b>Total Credits</b>	<b>67</b>

**NOTES:**

- Students wishing to earn a Culinary Certificate must fulfill 225-clock hours of work in a foodservice establishment and pass the NRAEF ServSafe exam in order to complete the requirements for attaining the certificate.
- Students planning to transfer to UMASS should choose NTR 101; the latter's prerequisite to eligibility for ENG 101.