RESTAURANT AND FOOD SERVICE MANAGEMENT

Associate in Science Degree (CIP# 1252090500)

With thousands of restaurants and eateries in the Orlando area alone, Valencia’s Restaurant Management program is in a prime location to train for an exciting career in the food service industry. Valencia’s Restaurant Management program prepares students for immediate employment in a successful profession in one of the fastest-paced, ever-changing industry sectors. While enrolled in Valencia’s Restaurant Management program, students will receive both classroom instruction and work-based experience from leaders in the restaurant field.

This program provides two Career Paths. One that is designated for students who seek immediate employment in the field of Restaurant and Food Service Management and/or a second Career Path for those who plan to utilize the articulated A.S. to B.S. career path to transfer to a four-year Florida public university as a junior to complete a Bachelor’s degree in Restaurant and Food Services Management.

Students are strongly encouraged to consult a Career Program Advisor in the department office for assistance in determining the best education plan for their career goals.

Although scheduling may not always provide for the following progression of courses, students should use the foundation, intermediate and advanced course sequence as a guide in program planning.

All degree-seeking students must satisfy entry testing requirements and satisfactorily complete all mandatory courses in reading, student success, mathematics, English, and English for Academic Purposes in which the student is placed.

Technical Certificates

The Restaurant Management A.S. degree also offers the following college credit certificate programs. These certificate programs can put you on the fast-track to reaching your career goals. They are designed to equip you with a specialized skill set for entry-level employment or to upgrade your skills for job advancement. Most can be completed in one year or less, and all of the courses in the certificate programs are embedded in the A.S. degree. Click on the Certificate tab at the top of the page for more information about the course requirements.

- Restaurant and Food Service Management (30 credits)

Start Right

Degree-seeking students enrolling at Valencia for the first time will have a limited range of courses from which to choose for their first 18 college-level credits. Within the first 18 college credit hours, you will be required to take ENC1101 (3 credits), and if applicable, SLS 1122 (3 credits) and a mathematics course appropriate to your selected major (3 credits). The remaining courses will be chosen from the General Education Core Courses in humanities (3 credits), science (3 credits), or social science (3 credits), and/or the introductory courses within the A.S. degree programs. For specific courses see the Foundation Courses on the “Program Requirements” tab. For course sequencing recommendations, see your Career Program Advisor or create an education plan by logging into Atlas, clicking on the LifeMap tab and clicking My Education Plan.

Potential Careers

- Restaurant Manager/Assistant Manager
- Purchasing Manager
- Service Trainer
- Bar Manager
- Banquet Manager
- Catering Services Manager
- Food & Beverage Manager

Salary & Earnings Information

For salary and wage information, visit: www.floridawages.com (http://www.floridawages.com).

Contacts

Future Students
Contact Enrollment Services at enrollment@valenciacollege.edu or call 407-582-1507.

Current Students
Jim Inglis, Program Chair, West Campus: 407-582-1491 jinglis@valenciacollege.edu
Rita Maldonado, Career Program Advisor, West Campus: 407-582-5270 rmaldonado25@valenciacollege.edu (dclay5@valenciacollege.edu)

Internship and Workforce Services

If you need assistance with job resources or in locating an internship, please visit: valenciacollege.edu/internship (http://valenciacollege.edu/internship).

Career Path in Restaurant and Food Services Management

This Career Path is designed for students who seek immediate employment in the field of Restaurant and Food Services Management.

Program Outcomes

- Evaluate the organization and function of the restaurant and food service industry.
- Manage and set up effective purchasing and receiving procedures.
- Perform training and communication skills relevant to the restaurant industry.
- Implement safety and sanitation measures within the restaurant and food service industry, including HAACP.
- Assess leadership, supervisory and human relation skills within the restaurant and food service industry.
- Execute use of computers and software standard to the restaurant and food service industry.
- Perform essential food production and cost control skills.

Foundation Courses

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENC 1101</td>
<td>FRESHMAN COMPOSITION I</td>
<td>3</td>
</tr>
<tr>
<td>Science or</td>
<td>See Gen. Ed. Core Requirement *~</td>
<td>3</td>
</tr>
<tr>
<td>Mathematics</td>
<td></td>
<td></td>
</tr>
<tr>
<td>HFT 1000</td>
<td>Intro Hospitality and Tourism</td>
<td>3</td>
</tr>
<tr>
<td>HFT 2223</td>
<td>HOSPITALITY HUMAN RESOURCE MANAGEMENT</td>
<td>3</td>
</tr>
<tr>
<td>FOS 2201</td>
<td>Food Service Sanitation Mgmt</td>
<td>3</td>
</tr>
<tr>
<td>SLS 1122</td>
<td>New Student Experience</td>
<td>3</td>
</tr>
</tbody>
</table>
CGS 2100C COMPUTER FUNDAMENTALS AND APPLICATIONS 3
FSS 1203C QUANTITY FOOD PRODUCTION 3

Intermediate Courses

PSY 2012 General Psychology 3
FSS 2284 Catering and Banquet Mgmt 3
FSS 2251 Food and Bev Managmt 3
Humanities See Gen. Ed. Core Requirement 3
ACG 2021C PRINCIPLES OF FINANCIAL ACCOUNTING 3

Elective(s)

HFT 2867C WINE ESSENTIALS 3

Total Credit Hours 64

+ This course requires a grade of C or better.
* This course has a prerequisite, check description in Valencia catalog.
~ This is a General Education course.
^ Recommended electives include: HFT 2750, Convention Management and Service; HFT 2630, Security Issues in the Hospitality Industry; FSS 1240C, Classical Cuisine; FSS 1246C, Baking and Pastries I; HFT 2210, Hospitality Management.

Career Path to B.S. in Restaurant and Food Service Management (Articulated A.S. to B.S.)

This program is designed for students who wish to transfer to a four-year Florida public university as a junior to complete a Bachelor’s degree in Restaurant and Food Services Management.

Program Outcomes

- Assess and evaluate the organization and function of the restaurant and food service industry
- Set up and implement effective purchasing and receiving procedures
- Develop training and communication skills relevant to the restaurant industry
- Implement safety and sanitation measures within the restaurant and food service industry including HAACP
- Assess leadership, supervisory, and human relation skills within the restaurant and food service industry
- Demonstrate knowledge and use of computers and software standard to the restaurant and food service industry
- Perform essential food production and cost control skills.

Foundation Courses

ENC 1101 FRESHMAN COMPOSITION I 3
MAC 1105 College Algebra 3

Social Sciences Select one of the following: PSY 2012, SYG 2000, or ANT 2000 3
SLS 1122 New Student Experience 3
Science See Gen. Ed. Core Requirement 3
HFT 1000 Intro Hospitality and Tourism 3
FOS 2201 Food Service Sanitation Mgmt 3
FSS 1203C QUANTITY FOOD PRODUCTION 3

Intermediate Courses

ENC 1102 Freshman Comp II 3
ECO 2013 Principles of Economics-Macro 3
or ECO 202: Principles of Economics-Micro 1
HFT 2254 LODGING OPERATIONS 3
STA 2023 Statistical Methods 3

Elective(s)

HFT 2223 HOSPITALITY HUMAN RESOURCE MANAGEMENT 3
HFT 2500 Marketing and Sales in Hosp 3
HFT 2600 Hospitality Law 3
FSS 2284 Catering and Banquet Mgmt 3
HFT 2840 Table Service Etiquette 1
HFT 2943 Intern in Rest & Food Svc Mgmt 3
HFT 2867C WINE ESSENTIALS 3

Total Credit Hours 64

+ This course must be completed with a grade of C or better.
* This course has a prerequisite; check description in Valencia catalog.
~ This is a general education course.
1 ECO 2023 satisfies Social Science General Education Requirement at UCF, but not at Valencia
2 CGS 2100 satisfies Math General Education Requirement at UCF, but not at Valencia

(GR) Denotes a Gordon Rule course.

Notes:

All specialized program courses are offered on the West Campus; some specialized courses are offered at other locations.

Specialized courses may not be offered every session or on every campus.

For students who are pursuing the A.S. to B.S. path, an additional 9 hours of General Education are required to satisfy the required 36 hours for the Bachelor of Science degree. If completing the additional 9 hours at the University, 6 hours will be in Cultural and Historical Foundations (Gordon Rule writing) and 3 hours in Science Foundations. Students are strongly encouraged to speak with an advisor before selecting the additional General Education courses since requirements are different between the two institutions. Please see a Financial Aid advisor so that your enrollment is covered in these courses.
Please note the State University System foreign language admission requirement http://catalog.valenciacollege.edu/degrees/associateinarts/courserequirements/#Foreign_Language_Proficiency_Requirement

Associate in Science (A.S.) Degree students who wish to pursue a Bachelor's Degree have the opportunity to transfer into a related bachelor's degree (2 +2) that is offered at any state college in Florida. Students who want to continue their education should discuss the career path with their Career Program Advisor, as well as contact their State College of choice for acceptance of this degree.

It is recommended students complete their General Education requirements at Valencia prior to transfer.

Restaurant and Food Service Management Certificate

Technical Certificate

This program is designed to prepare students for immediate employment in the hospitality industry in the food and beverage areas of hotels, resorts, and theme parks as well as in other hospitality-related sites.

Program Outcomes

• Determine the organization and function of the food service industry.
• Apply human resource management techniques.
• Apply knowledge of law and laws affecting the food service industry.
• Employ human resource management techniques.
• Practice effective sales techniques and procedures including marketing, public relations, and entrepreneurship.
• Implement safety and sanitation measures within HAACP.
• Practice essential food production and cost control skills.

HFT 1000 Intro Hospitality and Tourism 3
HFT 2223 HOSPITALITY HUMAN RESOURCE MANAGEMENT 3
HFT 2600 Hospitality Law 3
FSS 2251 Food and Bev Managmt 3
FSS 2500 Food Beverage Cost Control 3
FOS 2201 Food Service Sanitation Mgmt 3
HFT 2500 Marketing and Sales in Hosp 3
Hospitality - Food and Beverage Electives 9
Total Credit Hours 30

Hospitality - Food and Beverage Electives

CGS 2100C COMPUTER FUNDAMENTALS AND APPLICATIONS 3
FSS 1203C QUANTITY FOOD PRODUCTION * 3
FSS 2284 Catering and Banquet Mgmt 3
HFT 1820 Food and Beverage Purchasing 3
HFT 2210 HOSPITALITY MANAGEMENT AND LEADERSHIP 3
HFT 2630 SECURITY ISSUES IN THE HOSPITALITY INDUSTRY 3
HFT 2750 THE EVENT INDUSTRY 3
HFT 2840 Table Service Etiquette 1
HFT 2867C WINE ESSENTIALS 3
HUN 1004 Healthy Cuisine/Nutrition 3
Select one of the following: 1-4
  HFT 2942 Intern in Hosp and Tourism *

Notes:

All certificate courses are offered on the West Campus; some courses are offered at other locations.

Specialized courses may not be offered every session or on every campus.

This certificate program is eligible for Financial Aid.

* This course has a prerequisite; check description in Valencia catalog.