

RESTAURANT AND FOOD SERVICE MANAGEMENT

Associate in Science Degree

(CIP# 1252090501)

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.

Alternative Ways to Earn Credit toward this Degree

Graduates of specific programs at Orange Technical College and Osceola Technical College, as well as other institutions may be eligible to receive college credit for courses in this program. You may also be eligible to receive credit toward this degree if you have earned one of the approved Gold Standard industry certifications or Career Pathways credit. To learn more about Valencia's award of credit options, visit valenciacollege.edu/asdegrees/credit_octc.cfm (<http://valenciacollege.edu/asdegrees/transferagreements.cfm>). Eligible students should contact the Career Program Advisor in their academic department for more information about the requirements for the award of credit.

College Credit Technical Certificates

The Restaurant Management A.S. degree also offers the following college credit certificate programs. These certificates 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 certificates are embedded in the A.S. degree. You can earn the certificates as you progress through your A.S. Degree or as a separate, stand-alone credential. Click on the Certificate tab at the top of the page for more information about the certificates that are offered.

- Bar and Beverage Management (18 credits) (CIP# 0252090508)
- Restaurant and Food Service Management (30 credits) (CIP# 0252090503)

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 meta-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 career information related to this program, please visit O*Net OnLine (<https://www.onetonline.org/>).

Contacts

Future Students

To learn more about this program, contact Enrollment Services at enrollment@valenciacollege.edu or 407-582-1507 or visit valenciacollege.edu/restaurant-and-food-service-management/ (<https://net1.valenciacollege.edu/future-students/degree-options/associates/restaurant-and-food-service-management/>).

Current Students

Contact the Career Program Advisor below for more information.

Jim Inglis, Program Chair, Downtown Campus: 407-582-1491
jinglis@valenciacollege.edu

Rita Maldonado, Career Program Advisor, Downtown 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 Foodservices Management

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

Program Outcomes

1. Analyze information for decision making.
2. Identify ethical and legal responsibilities specific to the field.
3. Communicate clearly with technical and non-technical audiences.
4. Perform Restaurant Industry-specific workplace skills.

Foundation Courses

ENC 1101	FRESHMAN COMPOSITION I ^{++~}	3
Science or Mathematics	See Gen. Ed. Core Requirement ^{++~}	3
HFT 1000	INTRODUCTION TO HOSPITALITY AND TOURISM INDUSTRY	3
HFT 2223	HOSPITALITY HUMAN RESOURCE MANAGEMENT	3
HFT 2245	GUEST SERVICE MANAGEMENT	3
SLS 1122	New Student Experience	3
CGS 2100C	COMPUTER FUNDAMENTALS AND APPLICATIONS	3
FSS 1206C	QUANTITY FOOD PRODUCTION FOR HOSPITALITY & RESTAURANT MANAGERS	3
Intermediate Courses		
PSY 2012	General Psychology [~]	3
HFT 2261	RESTAURANT AND FOODSERVICE MANAGEMENT	3
or FSS 2251	FOOD AND BEVERAGE MANAGEMENT	
Humanities	See Gen. Ed. Core or Institutional Requirement [~]	3
ACG 2021C	PRINCIPLES OF FINANCIAL ACCOUNTING [*]	3
or APA 1111C	BASIC ACCOUNTING	
Advanced Courses		
HFT 2872C	BEVERAGE MANAGEMENT AND SERVICE	3
HFT 2600	HOSPITALITY LAW	3
HFT 2500	MARKETING AND SALES IN THE HOSPITALITY INDUSTRY	3
HFT 2943	INTERNSHIP IN RESTAURANT MANAGEMENT [*]	3
Elective(s) [^]		12
Total Credit Hours		60

⁺ This course requires a grade of C or better.

^{*} The course has a prerequisite, check description in Valencia catalog.

[~] This is a General Education course.

[^] Required elective course option is any HFT course; FSS course; FOS 2201 Foodservice Sanitation Management; or HUN 1004 Healthy Cuisine and Nutrition; Department recommended Electives Include: HFT 2630 Security Issues in the Hospitality Industry; HFT 2750 The Event Industry; HFT 2872C Beverage Management and Service; HFT 2021C Beer, Wine and Beverage Essentials; HFT 2863C Fine Spirits Management and Mixology; HFT 2867C Wine Essentials; FSS 2500 Food Beverage Cost Control; Any FSS course for which you meet the prerequisites.

Career Path to B.S. in Restaurant and Foodservice 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 Foodservices Management.

Program Outcomes

1. Analyze information for decision making.
2. Identify ethical and legal responsibilities specific to the field.
3. Communicate clearly with technical and non-technical audiences.
4. Perform Restaurant Industry-specific workplace 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	INTRODUCTION TO HOSPITALITY AND TOURISM INDUSTRY	3
HFT 2245	GUEST SERVICE MANAGEMENT	3
FSS 1206C	QUANTITY FOOD PRODUCTION FOR HOSPITALITY & RESTAURANT MANAGERS	3

Intermediate Courses

ENC 1102	Freshman Comp II ^{++~}	3
ECO 2013	Principles of Economics-Macro ^{~1}	3
or ECO 2023	Principles Of Economics-Micro	
HFT 2254	LODGING OPERATIONS	3
STA 2023	STATISTICAL METHODS ^{++~2}	3
or CGS 2100C	COMPUTER FUNDAMENTALS AND APPLICATIONS	
Humanities	See Gen. Ed. Core Requirement [~]	3
HFT 2261	RESTAURANT AND FOODSERVICE MANAGEMENT	3
or FSS 2251	FOOD AND BEVERAGE MANAGEMENT	

Advanced Courses

HFT 2223	HOSPITALITY HUMAN RESOURCE MANAGEMENT	3
HFT 2500	MARKETING AND SALES IN THE HOSPITALITY INDUSTRY	3
HFT 2600	HOSPITALITY LAW	3
HFT 2872C	BEVERAGE MANAGEMENT AND SERVICE	3
HFT 2943	INTERNSHIP IN RESTAURANT MANAGEMENT [*]	3
Electives [^]		3

Total Credit Hours

60

⁺ 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

[^] Required elective course option is any HFT course; FSS course; ACG 2021C Principles of Financial Accounting; FOS 2201 Foodservice Sanitation Management; or HUN 1004 Healthy Cuisine and Nutrition; Department recommended Electives Include: HFT 2630 Security Issues in the Hospitality Industry; HFT 2750 The Event Industry; HFT 2872C Beverage Management and Service; HFT 2021C Beer, Wine and Beverage Essentials; HFT 2863C Fine Spirits Management and Mixology; HFT 2867C Wine Essentials; FSS 2500 Food Beverage Cost Control; Any FSS course for which you meet the prerequisites.

Notes:

All specialized program courses are offered on the Downtown Campus and may not be offered every session; some specialized courses are offered at other locations.

For students who are pursuing the A.S. to B.S. path, an additional 15 hours of General Education are required to satisfy the required 36 hours for the Bachelor of Science degree. If completing the additional 15 hours at the University, 6 hours will be in Cultural and Historical Foundations (Gordon Rule writing), 3 hours in Science Foundations, 3 hours in SPC 1608 and 3 hours in Civics. It is recommended for students complete their General Education requirements at Valencia prior to transfer. 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

Upon earning the Restaurant and Food Service A.S. degree, you can also continue at Valencia to complete the [B.A.S. degree in Business & Organizational Leadership](http://catalog.valenciacollege.edu/degrees/bachelorofscience/bas/) (<http://catalog.valenciacollege.edu/degrees/bachelorofscience/bas/>). Additional education at the bachelor's level can enhance your skills and create more career opportunities.

Students who wish to continue their education should consult with their Career Program Advisor to discuss transfer options and requirements, and determine the best education plan for their career goals. Students wishing to transfer credits from this program to another institution must accept responsibility for securing approval from the transfer institution for acceptance of this degree.

Bar and Beverage Management

Technical Certificate

This program prepares students for immediate employment in the hospitality and restaurant industry with employable skills in beverage management and service, beer, wine and beverage essentials, and fine spirits management and mixology.

Program Outcomes

- Analyze information for decision-making.
- Identify ethical and legal responsibilities specific to the field.
- Communicate clearly with technical and non-technical audiences.
- Perform hospitality industry-specific workplace skills.

HFT 2245	GUEST SERVICE MANAGEMENT	3
HFT 2261	RESTAURANT AND FOODSERVICE MANAGEMENT	3
HFT 2872C	BEVERAGE MANAGEMENT AND SERVICE	3
HFT 2021C	BEER, WINE, AND BEVERAGE ESSENTIALS	3
HFT 2863C	FINE SPIRITS MANAGEMENT AND MIXOLOGY	3
Electives [^]		3
Total Credit Hours		18

[^] Any HFT course, Any FSS course for which you meet the prerequisites or FOS 2201 Food Service Sanitation Management

Notes:

All certificate courses are offered on the Downtown 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.

Restaurant and Foodservice 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

- Analyze information for decision-making.
- Identify ethical and legal responsibilities specific to the field.
- Communicate clearly with technical and non-technical audiences.
- Perform restaurant industry-specific workplace skills.

HFT 1000	INTRODUCTION TO HOSPITALITY AND TOURISM INDUSTRY	3
HFT 2223	HOSPITALITY HUMAN RESOURCE MANAGEMENT	3
HFT 2245	GUEST SERVICE MANAGEMENT	3
HFT 2600	HOSPITALITY LAW	3
HFT 2261	RESTAURANT AND FOODSERVICE MANAGEMENT	3
HFT 2500	MARKETING AND SALES IN THE HOSPITALITY INDUSTRY	3
HFT 2021C	BEER, WINE, AND BEVERAGE ESSENTIALS	3
HFT 2872C	BEVERAGE MANAGEMENT AND SERVICE	3
FSS 2500	FOOD AND BEVERAGE COST CONTROL	3
Electives (choose one):		3
HFT 2863C	FINE SPIRITS MANAGEMENT AND MIXOLOGY	
HFT 2867C	WINE ESSENTIALS	
FOS 2201	FOOD SERVICE SANITATION MANAGEMENT	
HUN 1004	HEALTHY CUISINE/ NUTRITION	

4 Restaurant and Food Service Management

HFT 2630 SECURITY ISSUES IN THE HOSPITALITY
INDUSTRY

HFT 2750 THE EVENT INDUSTRY

Any HFT course for which you meet the prerequisites

Any FSS course for which you meet the prerequisites

Total Credit Hours 30

Notes:

All certificate courses are offered on the Downtown 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.