

Hotel, Restaurant and Institution Management

HOTEL, RESTAURANT AND INSTITUTION MANAGEMENT DEPARTMENT

Associate in Applied Science (A.A.S.) Degree

In this program, students acquire the necessary practical and theoretical skills for employment in one of the nation's fastest growing industries. Graduates may be employed as an assistant restaurant manager, hotel/motel assistant manager, front office manager, dining room manager, cafeteria production manager, cook, sous chef or management trainee. They are eligible for certification in several course areas by the American Hotel and Lodging Association and the National Restaurant Association. Students may choose the Hotel-Motel Management Option, the Restaurant Foodservice Management Option, or the Culinary Arts Management Option which prepares students to work in hotels, motels, resorts, restaurants, clubs, cruise ships, catering centers and health care facilities.

Can students who major in Hotel, Restaurant and Institution Management transfer to a four-year college?

Articulation agreements with public and private institutions offer students who earn the A.A.S. degree the opportunity to transfer all of their coursework to the four-year institution. Students in specialized programs, or who earn an A.A.S. degree should discuss the transfer process with an advisor. Many colleges and universities with hotel and restaurant management programs, including Fairleigh Dickinson University, NYU, Montclair State University, Widener University, as well as other schools, will apply the courses taken toward a bachelor's degree.

What do students learn if they study Hotel, Restaurant and Institution Management?

They receive training in restaurant and food service management, hotel-motel management or culinary arts. Those with limited related industry experience are encouraged to enroll in a cooperative work experience seminar that includes paid employment in the final semester. In culinary arts additional training is provided in a culinary externship.

Can students take more than one option in Hotel, Restaurant and Institution Management?

Students with interests in both hotel-motel management and restaurant foodservice management can apply for a dual option.

Are there any requirements that must be satisfied before taking courses in the major?

Algebra I is a prerequisite for all majors. Algebra I competency may be verified with a passing score on the College's placement test or by completion of the appropriate course.

How long will it take to complete these programs?

Once students complete developmental coursework (if needed), the degree can be completed in two years of full-time study. They can shorten the amount of time by taking courses in the summer and winter sessions. Certificates may be completed in approximately 14 months and the certificate of achievement in 1-2 semesters.

Can students who take the Culinary Certificate Program also work toward the A.A.S. degree in Restaurant/Foodservice Management?

Yes. All of the culinary courses in the certificate program may be applied to meet the requirements for the A.A.S. degree in the Restaurant/Foodservice option.

Why should students apply for a Certificate?

The Certificate was designed for those individuals who have completed a degree in another discipline and are currently working in the hospitality field. The Certificates were also designed for individuals who do not have a post-secondary education and are interested in the hospitality field or who have several years of experience in the field and need to acquire academic credentials for promotional opportunities.

Questions?

Contact Name: Professor Mary-Pat Maciolek, department chair

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CULINARY ARTS MANAGEMENT DEGREE OPTION
Associate in Applied Science (A.A.S.) Degree - HRIC.AAS

Below are required courses and recommended course groupings and sequences for program completion.

<u>Courses</u>	<u>Credits</u>	<u>Requisites/Comments</u>
<i>Semester I</i>		
CSC 105 Computer Applications and Systems	3	
ENG 121 English Composition I	3	A passing score on the College's placement test or a grade of "C" or better in ENG 010.
HRI 103 Principles of Food Selection and Preparation	3	
HRI 208 Foodservice Sanitation	3	
MAT 101 Freshman Mathematics I	3	Passing score on the College's placement test, two years of high school mathematics or MAT 013 or permission of department chairperson.
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<i>Semester II</i>		
ENG 122 English Composition II	3	A grade of "C" or better in ENG 121
HRI 108 Quantity Food Production	3	HRI 103
HRI 109 Professional Culinary Techniques	3	HRI 103 Note: This course is only offered in the spring semester.
HRI 115 Foodservice Operations	3	Note: This course is only offered in the spring semester.
PSY 123 Introduction to Psychology	3	
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<i>Semester III</i>		
HRI 107 Baking Fundamentals	3	
HRI 203 Banquet and Dining Room Management	4	HRI 108 Note: This course is only offered during the day.
HRI 215 Beverage Management	3	Note: This course is only offered in the fall semester.
___ ___ General Education Humanities Elective (GE HUM)	3	
___ ___ General Education Social Science Elective (GE SS)	3	
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<i>Semester IV</i>		
HRI 114 Garde Manager	3	HRI 103 Note: This course is only offered in the spring semester.
HRI 205 Food and Beverage Controls and Purchasing	3	HRI 103
HRI ___ HRI Elective	3	Students can choose from HRI 105, HRI 110, HRI 201, HRI 202, HRI 206, HRI 213, HRI 216, HRI 217, HRI 220 and HRI 250.
___ ___ General Education Science Elective (GE MST)	3-4	Students must select courses with the GE MST designation from the BIO, CHM, PHY and SCI course codes.
___ ___ Physical/Health Education Elective	1-3	
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<i>Summer Session</i>		
HRI 111 Culinary Arts Externship	3	HRI 103, Admission to the Culinary Arts Program. Note: This course is only offered in the summer session.

Total Credits: 62-65

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HOTEL/MOTEL MANAGEMENT DEGREE OPTION
Associate in Applied Science (A.A.S.) Degree - HRIH.AAS

Below are required courses and recommended course groupings and sequences for program completion.

<u>Courses</u>	<u>Credits</u>	<u>Requisites/Comments</u>
<i>Semester I</i>		
ENG 121 English Composition I	3	A passing score on the College's placement test or a grade of "C" or better in ENG 010.
HRI 101 Introduction to Hotel, Restaurant and Institution Management	3	
HRI 103 Principles of Food Selection and Preparation	3	
HRI 208 Foodservice Sanitation	3	
MAT 101 Freshman Mathematics I	3	Passing score on the College's placement test, two years of high school mathematics or MAT 013 or permission of department chairperson.
____ Physical/Health Education Elective	1-3	
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<i>Semester II</i>		
ACC 108 Accounting Practices for Hotels, Restaurants and Institutions	4	Note: This course is only offered in the spring semester.
CSC 105 Computer Applications and Systems	3	
ENG 122 English Composition II	3	A grade of "C" or better in ENG 121
HRI 108 Quantity Food Production	3	HRI 103
HRI 110 Supervisory Development in the Lodging and Foodservice Industry	3	Note: This course is only offered in the spring semester.
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<i>Semester III</i>		
HRI 201 Hotel-Motel Front Office Operations	3	CSC 105 Note: This course is only offered in the fall semester.
HRI 206 Merchandising for the Hospitality Industry	3	Note: This course is only offered in the fall semester.
HRI 217 Supervisory Housekeeping	3	Note: This course is only offered in the fall semester.
PSY 123 Introduction to Psychology	3	
____ General Education Humanities Elective (GE HUM)	3	
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<i>Semester IV</i>		
HRI 203 Banquet and Dining Room Management	4	HRI 108 Note: This course is only offered during the day.
HRI 216 Hospitality Property Management	3	Note: This course is only offered in the spring semester.
HRI ____ HRI Elective	3	Students can choose from HRI 105, HRI 115, HRI 202, HRI 204, HRI 205, HRI 213, HRI 215, HRI 220 and HRI 250.
____ General Education Science Elective (GE MST)	3	Students must select courses with the GE MST designation and with BIO, CHM, PHY and SCI course codes.
____ General Education Social Science Elective (GE SS)	3	

Total Credits: 63-66

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HOTEL OPERATIONS CERTIFICATE OF ACHIEVEMENT - HMHO.COA

Below are required courses and recommended course groupings and sequences for program completion.

Courses Credits Requisites/Comments

CSC 105 Computer Applications and Systems	3	
HRI 110 Supervisory Development in the Lodging and Foodservice Industry	3	Note: This course is only offered in the spring semester
HRI 201 Hotel-Motel Front Office Operations	3	CSC 105 Note: This course is only offered in the fall semester
HRI 206 Merchandising for the Hospitality Industry	3	Note: This course is only offered in the fall semester
HRI 216 Hospitality Property Management	3	Note: This course is only offered in the spring semester
HRI 217 Supervisory Housekeeping	3	Note: This course is only offered in the fall semester

Total Credits: 18

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RESTAURANT/FOODSERVICE MANAGEMENT OPTION
Associate in Applied Science (A.A.S.) Degree - HRIR.AAS

Below are required courses and recommended course groupings and sequences for program completion.

<u>Courses</u>	<u>Credits</u>	<u>Requisites/Comments</u>
<i>Semester I</i>		
ENG 121 English Composition I	3	A passing score on the College's placement test or a grade of "C" or better in ENG 010.
HRI 101 Introduction to Hotel, Restaurant and Institution Management	3	
HRI 103 Principles of Food Selection and Preparation	3	
HRI 208 Foodservice Sanitation	3	
MAT 101 Freshman Mathematics I	3	Passing score on the College's placement test, Two years of high school mathematics or MAT 013 or permission of department chairperson.
____ Physical/Health Education Elective	1-3	
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<i>Semester II</i>		
ACC 108 Accounting Practices for Hotels, Restaurants and Institutions	4	Note: This course is only offered in the spring semester
CSC 105 Computer Applications and Systems	3	
ENG 122 English Composition II	3	A grade of "C" or better in ENG 121
HRI 108 Quantity Food Production	3	HRI 103
HRI 110 Supervisory Development in the Lodging and Foodservice Industry	3	Note: This course is only offered in the spring semester
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<i>Semester III</i>		
HRI 203 Banquet and Dining Room Management	4	HRI 108 Note: This course is only offered during the day.
HRI 206 Merchandising for the Hospitality Industry	3	Note: This course is only offered in the fall semester.
HRI 215 Beverage Management	3	Note: This course is only offered in the fall semester.
PSY 123 Introduction to Psychology	3	
____ General Education Humanities Elective (GE HUM)	3	
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<i>Semester IV</i>		
HRI 202 Facilities Layout and Design	3	Note: This course is only offered in the spring semester
HRI 205 Food and Beverage Cost Controls and Purchasing	3	HRI 103
HRI ____ HRI Elective	3	Students can choose from HRI 105, HRI 115, HRI 201, HRI 204, HRI 213, HRI 216, HRI 217, HRI 220 and HRI 250.
____ General Education Science Elective (GE MST)	3-4	Students must select courses with the GE MST designation and with the BIO, CHM, PHY and SCI course codes.
____ General Education Social Science Elective (GE SS)	3	

Total Credits: 63-66

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RESTAURANT OPERATIONS CERTIFICATE OF ACHIEVEMENT - HMRO.COA

Below are required courses and recommended course groupings and sequences for program completion.

<u>Courses</u>	<u>Credits</u>	<u>Requisites/Comments</u>
CSC 105 Computer Applications and Systems	3	
HRI 103 Principles of Food Selection and Preparation	3	
HRI 205 Food and Beverage Controls and Purchasing	3	HRI 103
HRI 206 Merchandising for the Hospitality Industry	3	Note: This course is only offered in the fall semester.
HRI 208 Foodservice Sanitation	3	
HRI 215 Beverage Management	3	Note: This course is only offered in the fall semester.

Total Credits: 18

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