

# HOSPITALITY MANAGEMENT: FOOD SERVICE MANAGEMENT/EVENT PLANNING/HOTEL MANAGEMENT

**PROGRAM DESCRIPTION:**

Students who receive the Associate in Food Service program are prepared for management positions in the rapidly growing food service industry. Graduates may assume management responsibilities in restaurants, resorts, commercial food services, institutional and owner-operated businesses, food production, and related commercial food sales and services. Students who receive the Certificate are prepared to work in entry-level management positions in the hospitality industry. Included among the employment opportunities are restaurants, hotels, institutional kitchens, catering operations, bed and breakfast operations, and owner-operated businesses. **NOTE:** A current negative tuberculosis test is required for participation in this program.

**CAREER AT A GLANCE:**

### HOW DO I KNOW IF THIS MAJOR IS FOR ME?

- You like to lead and mentor others
- You are able to stand for long periods of time
- You like a flexible work schedule that includes early mornings, late evenings, holidays, and weekends
- You enjoy risk taking
- You enjoy making decisions and problem solving
- You enjoy meeting and interacting with a diverse group of people
- You have good communication skills
- You enjoy fast-paced working environments

*Use Focus2Career on your MyChaffey portal to learn more about careers and majors that fit you best.*

### WHERE CAN I WORK?

Amusement and Recreation Facilities	Gambling Facilities
Clubs	Assisted Living Facilities
School Cafeterias	Colleges & Universities
Correctional Institutions	Hospitals
Hotels and Resorts	Event Planning Services
Residential Mental Health Facilities	Restaurants and Bars
Retirement Communities	Travel Agencies
Cruise Lines	Bed & Breakfasts

*For more information visit: [www.labormarketinfo.edd.ca.gov/OccGuides](http://www.labormarketinfo.edd.ca.gov/OccGuides)*

### HOW DO I GET STARTED?

- Start taking introductory culinary and hospitality courses
- Apply for entry level positions in hosting, bussing or customer service with employers where you would like to promote
- Job shadow and network with culinary and hospitality professionals

### WHAT CAN I DO WITH THIS CERTIFICATE AND/OR ASSOCIATE DEGREE?

<i>Position Title</i>	<i>CA Median Salary</i>
Caterer	\$24,810
Catering Manager	\$47,140
Dietary Supervisor	\$30,250
Event Manager	\$51,100
Food Service Manager	\$41,140
Restaurant/Bar Manager	\$41,140
Cafeteria Manager	\$41,140

### WHAT CAN I DO WITH HIGHER EDUCATION AND ADDITIONAL TRAINING?

<i>Position Title</i>	<i>CA Median Salary</i>
Operations Manager	\$111,390
Event Planner	\$51,100
Dietitians	\$73,870
Food Science Technologist	\$63,650
Lodging Manager	\$59,800
Nutritionist	\$73,870

*For more information about careers, education and training requirements, salary data, and job outlooks visit [www.onetonline.org](http://www.onetonline.org).*

# HOSPITALITY MANAGEMENT: FOOD SERVICE MANAGEMENT/ EVENT PLANNING

**MAJOR AND COURSE REQUIREMENTS:**

**LEGEND:** G=Grade    IP=In Progress    N=Need    **Bold: Prerequisites**    Plain Text: No Prerequisites

**Major Requirements for the Associate in Science Degree, Food Service Management: (S255)**

		<b>Grade</b>	<b>IP</b>	<b>Need</b>	<b>Units</b>
CUL 15	Sanitation, Safety, and Equipment Management				3
CUL 17	<b>Principles of Food Preparation</b>				<b>3</b>
CUL 22	<b>Restaurant and Catering Operations</b>				<b>3</b>
CUL 442	<b>Professional Cooking</b>				<b>4</b>
HOTFS 10	Introduction to Hospitality Management				3
<b>HOTFS 14</b>	<b>Food and Beverage Management</b>				<b>3</b>
HOTFS 21	Purchasing, Cost Controls, and Menu Planning				3
HOTFS 32	Hospitality Law				3
HOTFS 428	Human Resource Management in Hospitality				3
HOTFS 431	Hospitality Marketing Management				3

Student Name: \_\_\_\_\_

ID#: \_\_\_\_\_

Date: \_\_\_\_\_

Counselor: \_\_\_\_\_

**Requirements for the Food Service Management Certificate: (T255)**

 Same as the major requirements for the A.S. Degree, *plus*:

		<b>Grade</b>	<b>IP</b>	<b>Need</b>	<b>Units</b>
<b>HOTFS 482</b>	<b>Industry Internship: Food Service Management</b>				<b>1</b>

Event Management is a growing field, which includes planning and execution of successful conferences, meetings, trade shows and social events hosted both locally and globally.

**Requirements for the Event Planning Certificate: (L265)**

		<b>Grade</b>	<b>IP</b>	<b>Need</b>	<b>Units</b>
CUL 15	Sanitation, Safety, and Equipment Management				3
CUL 17	<b>Principles of Food Preparation</b>				<b>3</b>
CUL 22	<b>Restaurant and Catering Operations</b>				<b>3</b>
HOTFS 10	Introduction to Hospitality Management				3
HOTFS 32	Hospitality Law				3
HOTFS 450	Principle of Public Events and Convention Management				3
<b>HOTFS 451</b>	<b>Social Events and Private Event Management</b>				<b>3</b>
<b>HOTFS 452</b>	<b>Event Sales, Marketing and Financial Management</b>				<b>3</b>
<b>HOTFS 482</b>	<b>Industry Internship: Hospitality Management</b>				<b>1</b>

**COUNSELOR NOTES:**


\$46 per unit for CA Residents

In addition to completion of the MAJOR, there are other requirements for the degree, refer to the Chaffey College Graduation Requirements Sheet or see a counselor in the Counseling Center. All courses required for a certificate must be completed with a minimum grade of C.

# HOSPITALITY MANAGEMENT: HOTEL MANAGEMENT

## PROGRAM DESCRIPTION:

Students who receive the Associate in Science degree or Certificate of Achievement in the Hotel Management program will be prepared to work in entry-level management positions in the hospitality industry. Included among the employment opportunities are restaurants, hotels, institutional kitchens, catering operations, bed and breakfast operations, and owner-operated businesses.

## CAREER AT A GLANCE:

### HOW DO I KNOW IF THIS MAJOR IS FOR ME?

- You like to plan, direct, or coordinate activities of an organization or business
- You like to lead and mentor others
- You are able to stand for long periods of time
- You like to a flexible work schedule that includes early mornings, late evenings, holidays, and weekends
- You enjoy risk taking
- You enjoy making decisions and problem solving
- You enjoy meeting and interacting with a diverse group of people
- You have good communication skills
- You enjoy fast-paced working environments

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### WHERE CAN I WORK?

Amusement and Recreation Facilities	Gambling Facilities
Clubs	Assisted Living Facilities
School Cafeterias	Colleges & Universities
Correctional Institutions	Hospitals
Hotels and Resorts	Event Planning Services
Residential Mental Health Facilities	Restaurants and Bars
Retirement Communities	Travel Agencies
Cruise Lines	Bed & Breakfasts
Spas	

*For more information visit: [www.labormarketinfo.edd.ca.gov/OccGuides](http://www.labormarketinfo.edd.ca.gov/OccGuides)*

### HOW DO I GET STARTED?

- Start taking introductory culinary and hospitality courses
- Apply for entry level positions in hosting, bussing or customer service with employers where you would like to promote
- Job shadow and network with culinary and hospitality professionals

### WHAT CAN I DO WITH THIS CERTIFICATE AND/OR ASSOCIATE DEGREE?

<i>Position Title</i>	<i>CA Median Salary</i>
Hotel/Resort Clerk	\$27,000
Caterer	\$24,810
Catering Manager	\$47,140
Dietary Supervisor	\$30,250
Event Manager	\$51,100
Food Service Manager	\$41,140
Gaming/Club Manager	\$82,080
Concierge	\$34,890
Restaurant/Bar Manager	\$41,140
Cafeteria Manager	\$41,140
Spa Manager	\$39,830
Travel Agent	\$40,020
Customer Relations Representative	\$37,260
Recreation Attendant	\$23,750
Entertainment Attendant	\$23,750

### WHAT CAN I DO WITH HIGHER EDUCATION AND ADDITIONAL TRAINING?

<i>Position Title</i>	<i>CA Median Salary</i>
Operations Manager	\$111,390
Event Planner	\$51,100
Lodging Manager	\$59,800

*For more information about careers, education and training requirements, salary data, and job outlooks visit [www.onetonline.org](http://www.onetonline.org).*

# HOSPITALITY MANAGEMENT: HOTEL MANAGEMENT

**MAJOR AND COURSE REQUIREMENTS:**

**LEGEND:** G=Grade    IP=In Progress    N=Need    **Bold: Prerequisites**    Plain Text: No Prerequisites

<i>Major Requirements for the Associate in Science Degree, Hotel Management: (S260)</i>		Grade	IP	Need	Units
CUL 15	Sanitation, Safety, and Equipment Management				3
CUL 17	<b>Principles of Food Preparation</b>				<b>3</b>
CUL 22	<b>Restaurant and Catering Operations</b>				<b>3</b>
HOTFS 10	Introduction to Hospitality Management				3
<b>HOTFS 14</b>	<b>Food and Beverage Management</b>				<b>3</b>
HOTFS 21	Purchasing, Cost Controls, and Menu Planning				3
HOTFS 32	Hospitality Law				3
HOTFS 42	Hotel Operations				3
HOTFS 428	Human Resource Management in Hospitality				3
HOTFS 431	Hospitality Marketing Management				3

Student Name: \_\_\_\_\_

ID#: \_\_\_\_\_

Date: \_\_\_\_\_

Counselor: \_\_\_\_\_

<i>Requirements for the Hotel Management Certificate: (L260)</i>		Grade	IP	Need	Units
Same as the major requirements for the A.S. Degree, <i>plus:</i>					
<b>HOTFS 482</b>	<b>Industry Internship: Hotel Management</b>				<b>1</b>

COUNSELOR NOTES:

\$46 per unit for CA Residents

In addition to completion of the MAJOR, there are other requirements for the degree, refer to the Chaffey College Graduation Requirements Sheet or see a counselor in the Counseling Center. All courses required for a certificate must be completed with a minimum grade of C.