



BACHELOR OF SCIENCE DEGREE IN **HOSPITALITY MANAGEMENT WITH EMPHASIS IN RESTAURANT AND FOOD SERVICE**

Possible Employment Opportunities*

- Front of the House Supervisor/Manager* ◀
- Back of the House Supervisor/Manager* ◀
- Kitchen Staff Manager* ◀
- Head Cook* ◀

The Bachelor of Science Degree in Hospitality Management with Emphasis in Restaurant and Food Service is comprised of a combination of courses aimed at developing universal business and management skills with a concentration in food service operations within the Hospitality industry. Students will examine the planning, managing, and marketing of restaurants and food and beverage service establishments. In addition, students will assess and apply the skills needed to problem solve and operate food industry businesses, chains and restaurants including personnel management. Furthermore, the students will analyze specific industry standards including the logistical, regulatory, financial, professional and ethical standards of the profession.

Certifications

Students are eligible to take the following certification exams:

- ServSafe® Food Manager
- ServSafe® Allergens

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Registered ServSafe Proctor
& Certified ServSafe Instructor

*These examples are intended to serve only as a general guide of possible employment opportunities. There are many factors that determine the job an individual may obtain, and Florida Technical College cannot guarantee its graduates any particular job. Some positions may require a license or other certifications. We encourage you to research the requirements for the particular position you desire. Program availability varies by campus.

BACHELOR OF SCIENCE DEGREE IN HOSPITALITY MANAGEMENT WITH EMPHASIS IN RESTAURANT AND FOOD SERVICE

Admission Requirements

- A student must first successfully complete a culinary arts (Baking and Pastry, Culinary Arts, or other Hospitality program) Diploma or higher, from either FTC or another accredited institution, as a prerequisite for enrolling in the Bachelor of Science Degree in Hospitality Management with emphasis in Restaurant and Food Service program. External transcripts must be evaluated by Academic Affairs to determine transfer of credits accepted into the program.

Duration Of Program

- **36 month**
- **193 quarter** credit hours

Distribution

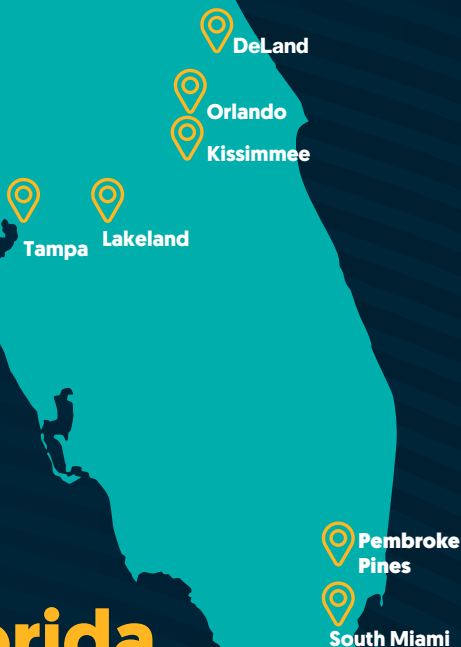
- 74.5 credits – Lower Level Courses
- 33 credits – Upper Level Courses
- 31.5 credits – Elective Courses
- 54 credits - General Education Courses

Courses

- Success Strategies
- Career Development Lecture
- Cuisine, Culture & Kitchen Organization
- Sanitation & Allergens
- Food & Beverage Inventory/Cost Control with Math
- Facility Menu Planning, Nutrition & Development
- Introduction to Computer Operations
- Human Resource Management
- Business Management Lecture/Lab
- Introduction to Marketing
- Accounting I Lecture/Lab
- Microeconomics
- Leadership and Organizational Behavior Lecture/Lab
- Labor Relations Lecture/Lab
- Food Service Human Resource Management
- Food Service Administration & Financial Management
- Management & Marketing in the Food Service industry
- Food Service Information Systems
- Food Service Administration & Financial Management
- Food Service Policy and Law

7 Florida campuses*

*Program availability varies by location.



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