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.

HOW DO I KNOW THIS MAJOR IS FOR ME?
• 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

WHAT CAN I DO WITH THIS CERTIFICATE/ASSOCIATE DEGREE?
• Caterer
• Catering Manager
• Dietary Supervisor
• Event Manager
• Food Service Manager
• Restaurant or Bar Manager
• Cafeteria Manager

WHERE CAN I WORK?
This pathway provides you with a choice of various work environments including:
• Amusement, Gambling, and Recreation Facilities
• Assisted Living Facilities
• Colleges and Universities
• Correctional Institutions
• Hospitals
• Hotels and Resorts
• Event Planning Services
• Residential Mental Health Facilities
• Restaurants and Bars
• Retirement and Life Care Communities
• Travel Agencies
• Cruise Lines
• Bed & Breakfasts

WHAT IS THE POTENTIAL WAGE OUTLOOK?
This certificate/associate degree may lead to a position as a Food Service Manager, which according to the EDD/LMID Occupational Employment Statistics Survey, 2017 the median wage in California was $47,807 annually or $22.98 per hour. For more information, visit www.labormarketinfo.edd.ca.gov/OccGuides. The job and wage outlook will vary based on the position selected within this major. To review current salary information and job outlook for other occupational titles, visit www.onetonline.org.

WHAT CAN I DO IN THE FUTURE WITH MORE EDUCATION?
The positions below require at least a bachelor’s degree in Hospitality Management. According to O*NetOnline, the median salary in 2016 for a Lodging Manager in California was $51,840 annually or $24.93 hourly.
• Operations Manager
• Event Planners
• Dietitians and Nutritionists
• Food Science Technologist
• Lodging Managers

For additional information about career pathways and to find out if this major is a good fit for you visit the Career Center located in MACC 203. Career information was collected from www.onetonline.org and www.bls.gov.

Career Center • MACC 203 • (909) 652-6511
**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)

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Grade</th>
<th>IP</th>
<th>Need</th>
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<td>CUL 15</td>
<td>Sanitation, Safety, and Equipment Management</td>
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<td>CUL 17</td>
<td>Principles of Food Preparation</td>
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<tr>
<td>CUL 22</td>
<td>Restaurant and Catering Operations</td>
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<td>CUL 442</td>
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<td>HOTFS 14</td>
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<td>HOTFS 21</td>
<td>Purchasing, Cost Controls, and Menu Planning</td>
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<td>HOTFS 32</td>
<td>Hospitality Law</td>
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<td>HOTFS 428</td>
<td>Human Resource Management in Hospitality</td>
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<td>HOTFS 431</td>
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**COUNSELOR NOTES:**

Requirements for the Food Service Management Certificate: (T255)

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

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<thead>
<tr>
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<tr>
<td>HOTFS 482</td>
<td>Industry Internship: Food Service Management</td>
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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)**

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<tr>
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<th>Need</th>
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<td>Principles of Food Preparation</td>
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<td>Event Sales, Marketing and Financial Management</td>
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$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.

HOW DO I KNOW 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

WHAT CAN I DO WITH THIS CERTIFICATE/ASSOCIATE DEGREE?
- Hotel/Resort Clerk
- Caterer
- Catering Manager
- Dietary Supervisor
- Event Manager
- Food Service Managers
- Gaming or Club Manager
- Guest Service Agent
- Concierge
- Restaurant or Bar Manager
- Travel Agent
- Spa Manager
- Customer Relations Representative
- Recreation Attendant
- Entertainment Attendant

WHERE CAN I WORK?
This pathway provides you with a choice of various work environments including:
- Amusement, Gambling, and Recreation Facilities
- Assisted Living Facilities
- Clubs
- School Cafeterias
- Colleges and Universities
- Correctional Institutions
- Hospitals
- Hotels and Resorts
- Event Planning Services
- Residential Mental Health Facilities
- Restaurants and Bars
- Retirement and Life Care Communities
- Travel Agencies
- Cruise Lines
- Bed & Breakfasts
- Spas

WHAT IS THE POTENTIAL WAGE OUTLOOK?
This certificate/associate degree may lead to a position as a Hotel/Resort Clerk, which according to O*NetOnline the median wage in California in 2016 was $26,040 annually. The job and wage outlook will vary based on the position selected within this major. To review current salary information and job outlook for other occupational titles, visit www.onetonline.org.

WHAT CAN I DO IN THE FUTURE WITH MORE EDUCATION?
The positions below require at least a bachelor’s degree in Hospitality Management. According to O*NetOnline, the median salary in 2016 for a Lodging Manager in California was $51,840 annually or $24.93 hourly.
- Operations Manager
- Event Planner
- Lodging Manager

For additional information about career pathways and to find out if this major is a good fit for you visit the Career Center located in MACC 203. Career information was collected from www.onetonline.org and www.bls.gov.
MAJOR AND COURSE REQUIREMENTS:

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

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<tr>
<th>Major Requirements for the Associate in Science Degree, Hotel Management: (S260)</th>
<th>Grade</th>
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COUNSELOR NOTES:

$46 per unit for CA Residents