

## 2007-08 Catalog: Programs of Study

### Food and Beverage Management (Catering) (6050)

#### Technical Certificate

#### Mission

The Institute of the South for Hospitality and Culinary Arts is dedicated to the meaningful learning and excellent teaching that enables our students to achieve their full potential in the hospitality, dietetics and food service industries. Our long term goal is to empower students to become leading partners in a dynamic prosperous community.

#### The Program

The Catering Certificate program is designed to provide career-oriented students with basic catering and management principles and training for supervisory/management positions in the food service/hospitality industry. The program provides students with a foundation for building a rewarding career in a dynamic, growing industry. The hospitality industry is the second largest and fastest growing business in Florida.

Educational coursework includes emphasis on communication, management, human relations and leadership skills. Through the internship program, catering students gain college credit and valuable, profitable work experience.

#### Internships

Students must supply their own health insurance coverage while enrolled in the program. Companies that provide internship sites require students to have insurance coverage while on their premises.

The coursework in this program is designed in partnership with the area's leading caterers, restaurants and hotels. Students in the Food and Beverage Management (Catering) program are regularly recruited for internships that earn college credits along with profitable work experience.

#### Career Opportunities

The demand for educated, experienced food and beverage managers exceeds the annual graduates. The U.S. Department of Labor predicts the national demand will increase 10% to 20% annually through 2012. Applicants with a degree are preferred for supervisory positions.

#### Rapid Placement

Our graduates are regularly employed for such gourmet events as the Super Bowl and PGA Tour. They assist in the management of concessions at Jacksonville Municipal Stadium, Times-Union Center and other major venues through Levy Restaurants.

#### Entry-Level Earnings

The typical starting salary for program graduates is \$18,000 to \$25,000.

#### Certification and Licensing

This program is accredited by the **American Culinary Federation**, 10 San Bartola Drive, St. Augustine, FL 32086 (800.624.9458). Graduates are prepared for the **Florida Restaurant Association's Serv/Safe Management certification**.

#### Articulations

This certificate articulates directly into the **Culinary Management** and **Restaurant Management** A.S./A.A.S. degree programs. The certificate represents an early exit point for students seeking preparation for a career in food catering or food service related programs.

### Application Procedure

Immediately upon enrolling and before selecting first semester courses prospective students must be advised by the program manager to ensure proper course sequencing. The program manager, with the approval of the dean of instruction may require additional courses or make substitutions to meet the needs of the students. This program is offered at North Campus during the day, weekends and evening.

Not all courses are offered every term. There is a specific order in which many courses must be completed. The recommended sequence is available in a student handout.

### Cost

Students enrolled in food production courses are required to purchase a knife set and an approved chef's uniform and black non-skid shoes. Students enrolled in dining room courses will be required to purchase dining room uniforms. Text books are required for a majority of the courses.

Estimated cost of tuition is \$1,992 (tuition rated for Florida residents, as of 7/07). Contact the program manager for additional costs (textbooks, materials, fees).

### Need More Information? Contact:

**Bob Mark**, North Campus D-302, 904.766.6703

### Curriculum

Course Number and Title	Credits
<b>Required Professional Courses</b>	
<b>FSS 1202</b> Food Production I	3
<b>FSS 1250</b> Dining Room Management	3
<b>FOS 1201</b> Sanitation and Safety Management	3
<b>HFT 1000</b> Introduction to Hospitality Management	3
<b>FSS 1221</b> Food Production II	3
<b>FSS 1120</b> Management of Food and Beverage Purchasing	3
<b>FSS 2300</b> Supervision and Personnel Management	3
<b>HFT 2941</b> Hospitality Internship I	3
<b>FSS 2284</b> Catering and Buffet Management	3
<b>FSS 1100</b> Menu and Marketing Management	3
<b>Credit Hours</b>	<b>30</b>
<b>Total Credit Hours</b>	<b>30</b>

Please see the technical certificate **Graduation Requirements**.

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To request information, contact the Learner Support Center at [info@fccj.edu](mailto:info@fccj.edu) or 904.646.2300.

Revised October 18, 2007