



Program Description:

The Hospitality Management Culinary Arts Certificate program is a nine-course program providing the foundation skills and specialized instruction for entry-level employment in the restaurant industry. It provides students with valuable practical experience in culinary courses held at a state-of-the-art culinary facility. The program offers cooperative field experience opportunities to work in the restaurant industry to practice skills, gain experience and investigate career pathways. All credits earned for the certificate can be applied to the associate degree program.

Career and Transfer Outlook:

Graduates of the program who plan to seek employment in the field upon completion of their requirements should find a vibrant job market. The Northeast Regional Competitiveness Council, a collaborative workforce initiative of business, industry, education and government leaders, ranks the hospitality and tourism industry within the top three employment trade clusters in the state.

Graduates of the program may elect to transfer to an associate degree or bachelor's degree program in culinary arts or hospitality management.

Helpful Hints:

Specific culinary arts practical courses are held at a local culinary education facility. Students must have transportation to that facility.

Note: In order for a student to be eligible to participate in an academic, community or clinical program that involves potential unsupervised contact with children, the disabled, or the elderly, the student may be required to undergo a Criminal Offender Record Information (CORI) check and/or a Sex Offender Registry Information (SORI) check. See page 151 for further details.

Program Outcomes:

Graduates of the Hospitality Management Certificate program are prepared to:

- Demonstrate knowledge of appropriate culinary skills in a variety of settings, including but not limited to fine dining, medium- or high-volume restaurants, hotels, assisted-living facilities, function facilities, etc.;
- Communicate effectively using written, oral and nonverbal techniques, including the use of technology in the gathering and presenting of information;
- Interpret and analyze information in order to engage in critical thinking and problem solving with regard to the performance of culinary operations.

HOSPITALITY MANAGEMENT • CULINARY ARTS • Certificate

LOWELL CAMPUS - EVENING

✓	COURSE #	COURSE TITLE	CREDITS	PREREQUISITES
—	BUS 150	Hospitality Management	3	
—	BUS 151	Food and Beverage Management	3	
—	BUS 152	Food and Beverage Cost and Revenue Mgmt.	3	Eligible for MAT 070
—	BUS 214	Cooperative Field Experience	3	Completion of at least 12 credits in the student's degree or certificate program with a minimum GPA of 2.00 or higher and eligible for ENG 101
—	ENG 101	English Composition I	3	C- in ENG 071 or eligible for ENG 101 and placement above or successful completion of ENG 060

The following courses offered at a local culinary education facility:

—	BUS 155	Culinary Theory	3	
—	BUS 156	Culinary Skills	3	
—	BUS 157	Baking and Pastry Skills	3	
—	BUS 158	Sanitation in Food Service Operation	<u>3</u>	
			27	