

FOOD AND BEVERAGE MANAGEMENT LETTER OF RECOGNITION: 814

Total Credits: 9

Catalog Edition: 2022-2023

Program Description

(R): 814

This sequence of three courses is designed for persons who wish to develop skills in food and beverage management. To complete each course in this sequence, students need to demonstrate skills in the following areas: the role of the supervisor in a food and beverage operation; the nature of leadership; the importance of communication; and morale and motivation. A grade of C or better is required in each course in the sequence.

Program Outcomes

Upon completion of this program a student will be able to:

- Appreciate the complexity of the hospitality industry as a whole.
- Explain general management theory as it applies to food and beverage management, including the principles of supervision and leadership, the importance of communication, and morale and motivation.
- Demonstrate an ability to work effectively as a member of a team, provide exemplary customer service, and perform responsibilities in an ethical manner.
- Be sensitive to the importance of diversity in the hospitality industry.

2022-2023

Program Advising Guide

An Academic Reference Tool for Students

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Program Requirements

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HMGT 107 - Food and Beverage Management *3 semester hours*

HMGT 208 - Food and Beverage Cost Controls *3 semester hours*

HMGT 211 - Supervision and Leadership in the Hospitality Industry *3 semester hours*

Total Credit Hours: 9

Upon successful completion of this course of study, and application to the office of Records and Registration, the letter of recognition in food and beverage management will be issued by the chief enrollment services and financial aid officer.