

# HOSPITALITY, CULINARY & TOURISM INSTITUTE



**Program Contact**

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# Hospitality, Culinary & Tourism Institute

*The Hospitality, Culinary & Tourism Institute (HCTI) offers degree and certificate programs designed to provide students with a strong foundation of knowledge, skills, and practical experience to succeed. Courses teach essential technical, business, and human relation skills to prepare students for entry level and supervisory positions in the hospitality, culinary, and tourism industry.*

## The Program

At Frederick Community College (FCC) our core culinary courses are aligned with the American Culinary Federation Accrediting Commission's core culinary knowledge, skills, and competencies, which have been set by industry leaders in both culinary arts and education. The Culinary Arts and Hospitality programs at FCC provide students with the strong culinary foundation and practical skills necessary to succeed in the food service industry.

Through hands-on preparation, students develop skills in fundamental cooking techniques required in a commercial kitchen. FCC offers students several ways to prepare for careers in the food service and hospitality industry.

## Goals

1. Provide comprehensive culinary/hospitality curricula endorsed by industry leaders.
2. Provide culinary/hospitality students with a broad liberal arts core curricula for personal success.
3. Recruit, develop, and retain talented faculty with appropriate credentials, education and experience.
4. Establish industry partnerships in the local community that will reinforce our curricula by providing opportunities for students to continue to learn and grow.
5. Continuously improve programs and services by enhancing access, flexibility and responsiveness to meet the changing needs of students and the community.

## Mission

Supporting the mission of FCC, HCTI programs are designed to provide students with a strong culinary and hospitality management foundation and practical skills necessary to succeed in the food service and hospitality industry and/or pursue higher education at a four-year college or university.

### Culinary Arts and Supervision A.A.S. Degree

The Culinary Arts and Supervision A.A.S. Degree program prepares students to assume positions as trained culinary professionals in a variety of settings including restaurants, hotels, resorts, clubs, catering, contract food service, health care facilities, and more. The course offerings emphasize the professional competencies necessary to meet industry standards. Students will earn several industry certifications such as Serv Safe Food Manager® and Certified Guest Service Professional®, among others.

Graduates should qualify for entry level positions such as lead line cook, station chef, assistant pastry chef, kitchen receiver/assistant kitchen manager, or catering associate. With experience, graduates may advance to positions such as sous chef, banquet chef, executive sous chef, executive chef, kitchen manager, food and beverage manager, and catering or banquet manager.



### **Culinary Skills Certificate**

The Culinary Skills Certificate program is a comprehensive full-time day or evening program designed to prepare students for entry-level cooking jobs in hotels, restaurants, supermarkets, country clubs, caterers, cafes, and institutional kitchens. Basic hot and cold food preparation, production, presentation, and service skills are taught. Development of proper cooking methods, work habits, professionalism, and the practice of food safety and sanitation procedures are stressed.

### **Culinary Skills Letter of Recognition**

The Culinary Skills Letter of Recognition program is designed to prepare students for entry-level prep/cooking/baking positions in commercial restaurant and food service kitchens, schools, health care facilities, grocery stores, resorts and clubs, hotels, and catering. Fundamental skills in preparation, primary cooking methods, and baking fundamentals are taught. Development of proper work habits, professionalism, and food safety and sanitation practices are stressed.

### **Hospitality Management A.A.S. Degree**

The Hospitality Management A.A.S. Degree program prepares students as trained hospitality professionals in a variety of hospitality sectors including hotels, resorts, clubs, restaurants, convention centers, and tourism-related businesses. With input from current hiring hospitality leaders, the program is designed to ensure that students will learn the practical skills needed to excel in the hospitality industry in areas such as tourism, lodging, food and beverage, and event planning.

Students will apply what they learn through capstone projects and experience in an internship. Course offerings emphasize the professional competencies necessary to meet industry standards.

Graduates should qualify for entry-level positions in the hospitality sector and, with experience, advance to managerial positions or continue on to four-year academic programs. Students will earn several industry certifications such as Serv Safe Food Manager® and Certified Guest Service Professional®, among others. With additional experience, graduates may be eligible to apply for certification as a Certified Hospitality Supervisor® from the American Hotel and Lodging Educational Institute (AHLEI).

### **Hospitality Management Certificate**

The Hospitality Management Certificate program prepares students for entry-level positions in the hospitality industry. Courses provide knowledge and marketable skills in the areas of supervision, communication, and basic financial control procedures.

This program prepares students for employment as a manager in the hospitality industry and includes significant core concepts in the areas of sales, hospitality services, planning, accounting, human resources, marketing, and operations.

Completion of the certificate, combined with appropriate work experience, can lead to positions such as restaurant supervisor, catering service manager, hotel front office supervisor, meeting and event coordinator, food purchasing agent, housekeeping supervisor, and more.

### **Hospitality Management Letter of Recognition**

The Hospitality Management Letter of Recognition prepares students for entry-level front-line employment in the hospitality industry. Courses teach knowledge and marketable skills in the areas of guest services, communication, hospitality operations, event management, and sanitation and food safety.

## Facilities

HCTI cooking classes and lectures take place at the FCC Monroe Center. The 6500-square-foot state-of-the-art culinary instructional facility houses a 48-seat restaurant and two commercial kitchens, including one open à la carte kitchen and one instructional kitchen with individual work stations for 16 students.

## Financial Assistance

FCC provides a tuition payment plan for students who wish to spread payment over several months. Scholarship and loan assistance is available for eligible students. For complete scholarship information, contact Financial Aid at 301.846.2480.

## Growth Potential & Estimated Salaries

The median annual wage for chefs and head cooks was \$48,460 in May 2018. Employment of chefs and head cooks is projected to grow 10 percent from 2016 to 2026. The median annual wage for food service managers was \$54,240 in May 2018. Employment of food service managers is projected to grow nine percent from 2016 to 2026.

*(Source: Bureau of Labor Statistics, U.S. Department of Labor, Occupational Outlook Handbook)*

View required course listings, student learning outcomes and measures for each Hospitality, Culinary & Tourism Institute program at: [frederick.edu/HCTI](http://frederick.edu/HCTI)

## Internship Program

Internships help students integrate what is taught in school with what is required in the workplace. Students take internships to develop knowledge and skills valued by employers. Students will complete a 240-hour internship experience.

## Transfer Note

Students can transfer the equivalent of 60 credits to any four-year institution in Maryland. To find more information about how credits will transfer from FCC to a state four-year institution, visit [artsys.usmd.edu](http://artsys.usmd.edu) or contact Counseling & Advising at 301.846.2471.

FCC has an articulation agreement with Stratford University, allowing students a seamless transfer experience. Students who plan to transfer should speak with an advisor or program manager from their chosen transfer institution before selecting elective courses.

**For more information on the Hospitality, Culinary & Tourism Institute:**

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Top cover image courtesy of Douglas Via Photography and the Downtown Frederick Partnership.

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