

Restaurant Management A.A.S.

— Banquet Caterer Option

Program Description

The Associate of Applied Science in Restaurant Management is a partnership with Metro Technology Centers (Metro Tech) providing students with the opportunity to work in the culinary industry. Students will learn nutrition, hot and cold food production, food decoration techniques, supervision, business laws and marketing. Students who select the Banquet Caterer option will also learn pastry and baking skills, purchasing and distribution, and will have the opportunity to participate in work-based learning experiences. The degree prepares students for the academic requirements of the sous chef, working pastry chef, personal chef and pastry culinarian by the American Culinary Federation. This program also leads to the Food Service Management Professional Certificate.

Technical Occupational Specialty

<input type="checkbox"/>	+CUA	1114	Culinary Basis Skills	4
<input type="checkbox"/>	+CUA	1124	Culinary Intermediate Skills	4
<input type="checkbox"/>	+CUA	1214	Dining Room Management	4
<input type="checkbox"/>	+CUA	1224	Culinary Advanced Skills	4
<input type="checkbox"/>	+CUA	2112	Food Service and Sanitation	2
<input type="checkbox"/>	+CUA	2133	Cost Control and Revenue Management	3
<input type="checkbox"/>	+CUA	2216	Food Service Management	6
<input type="checkbox"/>	+CUA	2226	Culinary Arts Practicum	6
<input type="checkbox"/>	+CUA	2325	Banquet Caterer Practicum	5
<input type="checkbox"/>	+NSCI	1113	Basic Human Nutrition	3

+ Courses taken at Metro Tech

41 Credit Hours

Date	Institution

Support and Related Courses

<input type="checkbox"/>	ACCT	1333	Personal Finance	3
<input type="checkbox"/>	BUS	2003	Small Business Management	3
<input type="checkbox"/>	CIS	1113	Computer Concepts with Applications	3
<input type="checkbox"/>	MGMT	2103	Principles of Management	3

12 Credit Hours

Employment Information

According to information provided by the Oklahoma Restaurant Association, Oklahoma restaurant-industry employment is expected to grow 15.7% between 2007 and 2017 adding a total of 22,700 new jobs. Nationally, restaurants are expected to add two million new jobs between 2007 and 2017. Source <http://www.okrestaurants.com/>

General Education Courses

<input type="checkbox"/>	ENGL	1113	English Composition I	3
<input type="checkbox"/>	ENGL	1213	English Composition II	3
<input type="checkbox"/>	OR			
<input type="checkbox"/>	ENGL	2333	Introduction to Technical Report Writing	3
<input type="checkbox"/>	SPCH	1113	Introduction to Speech Communication	3
<input type="checkbox"/>	OR			
<input type="checkbox"/>	SPCH	2723	Interpersonal Communication	3
<input type="checkbox"/>	HIST	1483	U.S. History to 1865	3
<input type="checkbox"/>	OR			
<input type="checkbox"/>	HIST	1493	U.S. History Since 1865	3
<input type="checkbox"/>	POLS	1113	American Government	3
<input type="checkbox"/>	PSYC	1113	Introductory Psychology	3

18 Credit Hours

Cooperative Agreement

This program is part of a cooperative agreement offered between OSU-Oklahoma City and Metro Technology Centers.

Degree Awarded

Associate in Applied Science

Total to Graduate

71 Credit Hours

For More Information Contact:

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Student Name: _____
CWID: _____
Counselor: _____
Catalog 2010-2011

RESTAURANT MANAGEMENT AAS - BANQUET CATERER OPTION COURSE DESCRIPTIONS

ACCT 1333 PERSONAL FINANCE

How to develop and implement long-range plans to achieve financial objectives, including the basics of financial planning, money management, management of expenditures, income and asset protection and the fundamental concepts of investments. Prerequisites: Although Business Math is recommended, the only course prerequisite is the sincere desire to take control of your personal financial destiny.

BUS 2003 SMALL BUSINESS MANAGEMENT

Focuses on the experiences and problems faced by those who go into business for themselves. Looks at problems of organizing and managing individually owned businesses including location, securing capital, records, personnel and sales promotion. Prerequisite: MGMT 2103.

***CIS 1113 COMPUTER CONCEPTS WITH APPLICATIONS**

Provides students with an introduction to concepts and applications of the personal computer in business. Topics include spreadsheets, databases, word processing, ethics, vocabulary, Internet skills and file system management. Theory and hands-on computer instruction is included. Prerequisite: READ 0033 or [R].

MGMT 2103 PRINCIPLES OF MANAGEMENT

An introductory course presenting the basic concepts and practices of management, both private and public. Topics include historical development of management; basic definitions and philosophy; fundamentals managerial functions, including planning, organizing, staffing, directing and controlling; current trends in management; possible future developments in organization and administration.

CUA 1114 CULINARY BASIC SKILLS

An introduction to the history of food service and kitchen fundamentals such as safety, sanitation, kitchen equipment and kitchen basics. Nutrition as it relates to food preparation is covered. The importance of teamwork in the food service environment is also emphasized. This is a Lecture/Lab combination class.

CUA 1124 CULINARY INTERMEDIATE SKILLS

In this course students will learn preparation and quantity food production skills in breakfast foods, sandwiches, salads, garnishes, fruits, vegetables, potatoes and grains. Students will learn proper terminology and use of equipment applicable to the preparation of these foods. This is a Lecture/Lab combination class.

CUA 1214 DINING ROOM MANAGEMENT

This course will help students learn and apply the service skills and techniques essential to the front of the house operations. Students will learn the importance of internal/external communication skills that include handling special situations and customer needs as well as menu design. This is a Lecture/Lab combination class.

CUA 1224 CULINARY ADVANCED SKILLS

This course will introduce the students to the identification and preparation of meat, poultry and seafood. It also introduces bakery skills and dessert/plate presentation. Stocks, soups and sauces will also be covered. An overview of manager is presented. This is a Lecture/Lab combination class.

CUA 2112 FOOD SERVICE AND SANITATION

A study of the principles of bacteriology, food borne illness, sanitation, safety, personal hygiene, housekeeping, health regulations and inspections affecting the professional food service and hospitality industries. The safe use, cleaning and maintenance of equipment is also stressed. The principles of the Hazard Analysis Critical Control Point (HACCP) program will also be studied including the use of Material Safety Data Sheets (MSDS) to identify chemical hazards. Emphasis in the course is placed on the theory and practice of food safety and sanitation. This is a Lecture/Lab combination class.

CUA 2133 COST CONTROL AND REVENUE MANAGEMENT

This course presents effective methods and principles for purchasing and cost control in the food service industry. Students will learn how to accurately price goods and services, control costs, and maximize profits at all types of restaurants and food service businesses. This is a Lecture/Lab combination class.

CUA 2216 FOOD SERVICE MANAGEMENT

In this course students will learn and develop skills that will help them in problem-solving, communication, and planning in the food service industry. This is a Lecture/Lab combination class.

CUA 2226 CULINARY ARTS PRACTICUM

An internship course that allows students to apply learned culinary skills in an external internship.

CUA 2325 BANQUET CATERER PRACTICUM

This course allows students to advance their culinary skills through practical lab experience in a variety of cooking methods and food preparations.

NSCI 1113 BASIC HUMAN NUTRITION (N)

Study of the functions of the nutrients in human life processes and the nutrient relationship to health as a basis for food choices. Open to all students