

# Hospitality Management

The daily responsibilities of culinary arts graduates and food service managers can often be as complicated as some of the meals prepared by a fine chef. Graduating from NMU's Food Service Management program prepares students for professional positions in food production and baking. Small classes promise personal interaction between students and instructors.

Graduates are prepared to select and price menu items, use food and other supplies efficiently, and achieve the highest quality food preparation and service skills. Managers today are also responsible for a growing number of administrative and human resource tasks. For example, managers must carefully find and evaluate new ways of recruiting employees in a tight job market.

One of the most important tasks of food service managers is selecting successful menu items. This responsibility varies by establishment because, although many restaurants rarely change their menu, others make frequent alterations. Another fundamental role of food service managers is supervising the kitchen and dining room staff. For example, managers often oversee all food preparation and cooking, examining the quality and portion sizes to ensure that dishes are prepared and garnished correctly and in a timely manner.

## Skills and Competencies

Students considering a career in the food service management field should prepare themselves for working night shifts or weekends; overtime is common in the business. A person in this field should be responsible, have good coordination skills, and should not mind working under pressure. Food Service Managers will have to deal with unhappy customers and other problems in the business. Good communication skills are important when dealing with suppliers and staff. A clean and healthy appearance is a must because workers often come in close contact with the public. Employees should be open to relocate for better career opportunities.

## Course Work

This degree includes the following courses as part of the program requirements, and specific major requirements along with general education courses and graduation requirements.

### Core

- HM101 Hospitality Math (4 cr.)
- HM111 Food Service Sanitation (2 cr.)
- HM112 Intro to the Tourism and Hospitality Industry (4 cr.)
- HM115 Professional Cooking I (4 cr.)
- HM120 Professional Cooking II (4 cr.) or HM240 Intro to Lodging operations (3 cr.)
- HM201 Food Service Nutrition (3 cr.)
- HM210 Supervision in the Hospitality Industry (4 cr.)
- HM214 Cost Control for Hospitality Industry (4 cr.)
- HM221 Hospitality Services Management (4 cr.) or HM260 Front Office Operations (3 cr.)
- HM225 Banquets and Catering (4 cr.)
- HM226 Purchasing for Hospitality Industry (2 cr.)

### Other Required Courses

- EN111 College Composition I (4 cr.)
- Electives (5-6 cr.)

## Career Development

You should begin the resume-building process as soon as you can. The Academic and Career Advice Center can assist you with career planning, while Career Services will help you fine tune your resume and look for jobs related to your field. In the meantime, the more hands-on experience you have, the better the chances are that you will find a job. Becoming involved in a professional related internship is a way to develop your professional skills and gain experience. Your academic course work is important as well, so be sure to maintain a high grade point average.

## Additional Considerations

Food Service Management is an Associate of Technology requiring 62 credits, approximately four semesters, to complete.

This degree will ladder into the Hospitality Management baccalaureate degree program, meaning that the 62 credits can be applied directly toward the 124 credits required to earn a baccalaureate degree.

## Job Outlook

As a profession, Food Service Management is expected to decline slowly, losing position at a rate of 3%. Average earnings for Food Service Management is \$48,000.

# Potential Careers

NMU's Hospitality Management Program prepares students for employment in the following careers:

- Banquet Cook-Care
- Deli Worker
- Dietary Aide-Cook
- Food Service Manager
- Food Service Worker
- Kitchen Manager
- Lunch/Prep Cook
- Sous Chef

# Additional Resources and Information

For Career Planning and Opportunities:  
Academic & Career Advisement Center  
3302.1 C.B. Hedgcock  
906-227-2971  
103 Jacobetti Complex  
906-227-2283  
[www.nmu.edu/acac](http://www.nmu.edu/acac)

Technology and Occupational Sciences  
101 Jacobetti Complex  
906-227-2135  
[www.nmu.edu/tos](http://www.nmu.edu/tos)

For Job Search, Resume and Career Information:  
Career Services  
3302.3 C.B. Hedgcock  
906-227-2800  
[www.nmu.edu/careers](http://www.nmu.edu/careers)

For Information about NMU Student Organizations Associated with this Major Contact:  
Center for Student Enrichment  
1206 University Center  
906-227-2439  
[www.nmu.edu/cse](http://www.nmu.edu/cse)

Internet Resource Links:  
[www.careers.org](http://www.careers.org)  
[www.bls.gov](http://www.bls.gov)

For Career Information with National Organizations:  
[www.chrie.org](http://www.chrie.org) -The International Council on Hotel, Restaurant, and Institutional Education  
[www.hfm.org](http://www.hfm.org) -National Society of Healthcare Food Management  
[www.restaurant.org](http://www.restaurant.org) -National Restaurant Assoc.



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The Academic & Career Advisement Center  
2020



What to do with  
a major in...

## Hospitality Management

Associate's Degree

