## RESTAURANT MANAGEMENT

Associate in Applied Science


Pursue a career in the restaurant management industry. Graduates will be prepared for managerial, supervisory, or ownership positions that require skills in culinary arts and business practices.

- Develop and implement inventory and sanitary procedures for a food-service enterprise
- Plan, budget, and manage food-service events
- Evaluate customer service, marketing, and operational procedures of a small-to-medium size food service/ lodging enterprise
- Understand the related food service/lodging legal and regulated environment
- Evaluate financial performance of a small to medium size food service/lodging enterprise


## Graduates may pursue careers as:

- Food Service \& Lodging Managers
- Restaurant Hosts
- Menu Planners
- HR Managers
- Supply Coordinators
- Inventory Managers
- Maintenance Coordinators
- Food Safety Compliance Managers
- Restaurant Marketers


## Degree Requirements

| Semester I |  | Credit Hours |
| :---: | :---: | :---: |
| CUA 100 | Introduction to Culinary Arts | 2 |
| CUA 110 | Techniques of Cooking | 2 |
| CUA 105 | Fundamentals of Baking | 2 |
| CUA 115 | Baking Principles and Presentation | 2 |
| CUA 121 | Food Preparation | 3 |
| ENG __* | Select one of the following: | 3 |
|  | ENG 101 College Writing |  |
|  | ENG 105 College Writing Seminar | (4) |
|  | Elective: Humanities or Social Science | e 3 |
| Semester II |  |  |
| CUA 150 | Introduction to A La Carte | 2 |
| CUA 152 | Specialty Foods | 2 |
| CUA 171 | Nutrition and Food Quality | 3 |
| MAT 101* | Business Mathematics | 3 |
| CUA 154 | Introduction to Cakes \& Recipe Alternations | nations 2 |
| CUA 156 | Pastries and Contemporary Desserts | 2 |
| Semester III |  |  |
| ACC 208 | Accounting Concepts | 3 |
| BCA 120 | Introduction to Computer Applications | ns 3 |
| BUS 110 | Principles of Supervision | 3 |
| COM _ | Select one of the following: | 3 |
|  | COM 100 Public Speaking |  |
|  | COM 101 Interpersonal Communication |  |
| MAT __* | MAT 100 or higher | 3 |
| Semester IV |  |  |
| BUS 150 | Effective Customer Relations | 3 |
| BUS 270 | Hospitality Management | 3 |
| ENG 220 | Business Communication** | 3 |
|  | Elective: Humanities or Social Science | - 3 |
| CUA 297 | Internship | 3 |
| Total Credit Ho | Requirements | 61-62 |

*Placement determined by assessment test scores and/or prior college coursework

## Central Maine <br> COMMUNITY COLLEGE

Restaurant Management A.A.S.
Prerequisites/Requirements:
Students must earn a grade of C or better in College Writing (ENG 101) or College Writing Seminar (ENG 105) and Business Communication (ENG 220) in order to meet certificate or degree requirements of this program.

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Find CMCC on social media at CMCCMaine!

