

Hotel and Restaurant Management A.A.S. Advisement Tip Sheet 2010-2011

CONTACT INFORMATION

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PURPOSE OF PROGRAM

The TC3 Hotel & Restaurant Management program is designed to prepare students for entry-level and developing positions within the global hospitality industry. A wide variety of opportunities exist in hotels, restaurants, contract food service companies, casinos, resorts, clubs, convention & visitors' bureaus, travel companies, parks, and others. This program combines theory, classroom learning, and work-related experiences to build understanding. International experiences are available to interested students and are a recommended component of the program. The program lends itself well for transfer to a four-year baccalaureate program. Articulation agreements exist with several colleges for this purpose. The Hotel & Restaurant Management degree offers a broad-based management education.

While international culinary training is available with this program and elements of food & beverage management are part of the coursework, the TC3 Hotel & Restaurant Management degree is not labeled as a culinary training program. Its aim is to provide future hospitality leaders with varied, global, and broad hospitality management competencies.

PRIORITY COURSES

Fall first semester students who are part-time or only able to consider 12 credits in Fall should take HRMG100, HRMG101, ENGL100/101 and coursework in CAPS during the first fall semester.

Spring first semester students should take ENGL100/101, Social Science Elective, CAPS, or MATH.

Taking HRMG100 and 101 in the classroom in the Fall Semester is a priority. Spring entry students should consider taking these in the following Fall semester rather than attempting them online if it is not absolutely necessary.

COURSE SEQUENCING DETAILS

The program sheet outlines the best sequence for courses. Specific courses may only be offered during the semester outlined in the program sheet. (HRMG classes are offered in "Fall Only" or "Spring Only". Students should stay in this sequence).

ENGL100 is a pre-requisite or co-requisite for the 100-level HRMG courses.

Online HRMG courses are offered opposite their "in-class" version. Taking HRMG courses online is typically reserved for distance learners, or the student who is working and cannot attend classes on campus. In-class versions of courses include important group projects, campus guest

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speakers, and field trips as an important element of learning. The online version will be similar but has independent work to be done, and may be more challenging to complete for some students. Online HRMG courses should only be considered by students who possess the maturity and self-discipline to pace themselves accordingly. First time residential students should not take HRMG100 or 101 online in the spring. Permission by the instructor must be given to take these courses online.

Students must complete the HRMG Internship(s). Students must complete HRMG101 prior to registering for HRMG102. Students must complete 12 credits of HRMG coursework, including HRMG100 and 101, prior to registering for HRMG213 or 216. It is recommended that students register for HRMG213 or 216 during spring registration for the summer after the first year. The course is available during spring and fall semesters as well for students that cannot do the internship during the summer semester. Internships are web-enhanced courses and students must obtain permission from the HRMG Internship Coordinator, Sue Stafford, in order to register.

Students may select HRMG216 with 270 hours of work experience (6 credits) in lieu of HRMG102 if the work is in Food & Beverage; this requires permission from the instructor. Special permission for utilizing HRMG216 in lieu of HRMG103 is required if work experience is in Rooms Division.

Other opportunities for internship/work related credit exist through *Global Connections*, *Study Abroad*, or the *Walt Disney World Internship*. Please see an HRMG program advisor for more information.

MATH109 or MATH110 are possible recommendations to meet the math requirement for this degree. It may be recommended that higher level MATH be taken if student is able and intends to transfer.

Spanish is preferred in Spring as we are developing a section exclusively for students to utilize Spanish in the hospitality industry.

HRMG205 is the Capstone Course for this program and should be taken only during the final Spring Semester. First-year students should not consider this course.

GUIDELINES FOR CHOOSING COURSES

One restricted elective is required to graduate. Students are required to choose from BUAD212, HRMG206, or WINE120.

Students who do not need to take ENGL100 may select a **liberal arts** elective of choice. Many opportunities in study abroad and global connections are available for you to consider. Transfer students should keep courses required for transfer in mind when making this selection. Seek the advice of HRMG program advisors for making this selection.

HRMG has two CAPS elective. The intent is for students to customize their choices based on their particular area of the field. For example, a student working on the beverage side of the

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industry might consider taking spreadsheets, while a student working in marketing might choose presentation software or web design.

JOB OPPORTUNITIES

The Hotel & Restaurant Management Degree prepares students for entry-level and developing positions within the global hospitality industry. A wide variety of job opportunities exist in hotels, restaurants, contract food service companies, casinos, resorts, clubs, convention & visitors' bureaus, travel companies, parks, and others. Some positions that TC3 HRMG students have obtained directly from this degree program include: Kitchen Manager, Operations Manager, Catering Manager, Food Service Supervisor, Bar Manager, Assistant Clubhouse Manager, Shift Manager, Convention & Visitors' Bureau Host, Assistant Meeting Manager, Front Office Manager, Front Desk Supervisor, Assistant General Manager, Wine Host, Sales Coordinator, and Sales Manager. Some students have gone on to operate their own company, restaurant, or bed & breakfast.

A hospitality career panel and job fair takes place each spring with local and national employers present to offer advice, internships, and jobs to our students.

With international travel, tourism, and business growth on the rise, the need for qualified and trained hospitality management candidates is expected to continue through the next decade and beyond. The opportunities for well-trained, educated personnel exceed the supply available. It is an excellent time to consider a career in the hospitality industry.

TRANSFER INFORMATION

Although the Hotel & Restaurant A.A.S Degree is not designed specifically for transfer, graduates have excellent transfer opportunities to baccalaureate programs from coursework completed in this degree. Articulation and scholarships are available at Niagara University, Florida International, and the four-year SUNY Morrisville program. In these programs, any student that successfully completes their TC3 HRMG degree with grades of C or better, may transfer to one of these colleges with enough credit for Junior status.

Other transfers can be successful with the assistance of the HRMG Chair and TC3 Transfer Counselor. Other students have transferred to University of Central Florida, University of Nevada Las Vegas, and SUNY Plattsburgh.

TC3 also offers Global Connections International University Transfer options. See the HRMG Chair and Global Connections for more details.

FREQUENTLY ASKED QUESTIONS

Q. Can I get a Culinary Degree from TC3?

A. We do not offer a "Culinary" Degree on campus at TC3, but we do offer basic culinary and menu preparation courses, along with a food & beverage internship in an actual business setting as part of the Hotel & Restaurant Management program at TC3. We also have developed *international culinary study opportunities* for our students to learn culinary arts at

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partner universities in other countries. You may earn a culinary certificate or degree to accompany your TC3 Hospitality Degree through this program. This international training and cultural experience far exceeds the basic culinary skills often found in many two-year culinary training schools. There are also transfer agreements with our four-year degree partners which allow students to further obtain culinary training, and will complement the big-picture business skills already learned.

Q. What kind of salary can I expect with a Hotel & Restaurant Degree from TC3?

A. Of course, this depends on the individual, personal skills, circumstances, and goals. That said, the average salary for the industry ranges from a low of \$30,000 for an entry-level shift or assistant manager position to an unlimited income for those in corporate positions or ownership. The average starting management salary is between \$30,000-\$50,000 dependent on location, size of property, and responsibility. Some students find that taking on hourly positions while in college pays off when applying for permanent full-time management positions at the end of their degree program. With experience and additional education, the salary increases exponentially. Full service hotel general managers can make \$75,000 to over \$200,000, depending on location and size. Regional Food Service Sales Directors can make over \$200,000 per year. Many hospitality corporations offer stocks and other benefits, and there are other travel perks exclusive to the hospitality industry that make this an exciting career.

Q. Can I transfer to a four-year college from the TC3 Hotel & Restaurant Management Degree program?

A. The TC3 Hotel & Restaurant degree is designed as an Associates of Applied Science. Although it is not designed as a transfer program, it transfers very well to the four-year institutions. We have several universities where excellent transfer opportunities and relationships exist which benefit students from TC3. Many TC3 students have successfully transferred to these colleges. We have partnered with Niagara University, founding member of Leading Hotel Schools of the World. Our articulation agreement with them means your entire degree is applicable to transfer at Niagara, with a scholarship included. The Dean of the Hospitality program at NU visits our campus every year to meet students. Florida International University, with campuses in Miami and Hong Kong, also offers an articulation agreement for TC3 students. They, too, visit annually to recruit our students. Other SUNY colleges also accept TC3 students, after successful completion of the A.A.S. degree. Through the assistance of the Chair of the Hotel & Restaurant department, and the TC3 transfer counselor, planning can take place to meet student's personal goals for transfer and furthering education.

Q. Where can I learn more?

A. Contact the program chair in Suite 220 or call 607.844.8222, Ext. 4456 or via email at staffords@tc3.edu .