



Restaurant Management Technical Diploma

Program Code 301096

To be successful, restaurants need skilled professionals to run the “front of the house” operations. As a graduate of the Restaurant Management technical diploma, you will be prepared for food/beverage positions in restaurants, banquet/meeting facilities, hotel food/beverage outlets, cafeterias, health facilities, entertainment facilities and so much more! Quality service, restaurant financials, restaurant management, food production, beverage service, marketing and promotion are just a few of the skills you will learn. The curriculum includes American Hotel and Lodging Association Certifications. Credits from this technical diploma are fully embedded into the Hospitality Management associate degree.

Locations

Offered at the Green Bay campus.
For information: (920) 498-5444.
Toll-free: (888) 385-6982.

This program is fully eligible for financial aid.

Follow Your Path

All credits from this technical diploma apply toward the following associate degree(s):

- . Hospitality Management, 101092

Some credits from the following technical diploma(s) apply toward this degree:

- . Culinary Specialist, 313162



CURRICULUM

Students following the study plan below will complete the Restaurant Management technical diploma in the number of semesters shown.

FIRST SEMESTER	
10-890-101 College 101	1
10-109-168 Restaurant Management	3
10-804-134 Mathematical Reasoning	3
10-316-118 Principles of Sanitation	1
10-109-126 Hospitality Finance	3
10-104-101 Selling Principles	3
10-316-126 Catering	2
SEMESTER TOTAL	16

TOTAL CREDITS **16**

Curriculum Note
. The credit for 10-890-101, College 101 is an Institutional Requirement for graduation. Consequently, it is not part of the program requirements, but must be passed with a C or better.

10-109-126 Hospitality Finance is typically offered in the spring. Meet with your academic advisor to discuss options

Requirements for Program Entry

- Completed application.
- High school transcript or equivalent. For a list of equivalents, go to www.nwtc.edu/gettingstarted.
- To be admitted to this program, learners must achieve a prior cumulative high school or college grade point average of 2.6 or higher OR a satisfactory academic skills assessment score. College grade point average must be based on 15 credits or more. To learn more about starting this program, please contact an academic advisor at (920) 498-5444 or (888) 385-6982.

Course Descriptions

10-890-101 COLLEGE 101 ...Students will utilize digital tools and resources to assess, explore, practice, apply, and evaluate both employability and learning skills. By establishing NWTC cultural values as hallmarks of success in academic, career, and personal settings the course encourages reflective, personalized development of a growth mindset and emphasizes the importance of making wise choices. To maximize the return on investment, students should take this course in their first semester as it identifies key expectations (hidden rules) of higher learning and professional employment.

10-109-168 RESTAURANT MANAGEMENT ...food/beverage industry, product classifications, responsible service; bar/kitchen equipment/organization; maintaining clean/sanitary facilities; staffing, training, supervising food/beverage employees; promotions planning; budgeting/cost controls of food/beverage operations.

10-804-134 MATHEMATICAL REASONING ...This course provides an alternative pathway to earning credit for a college level liberal arts mathematics course. All college students, regardless of their college major, need to be able to make reasonable decisions about fiscal, environmental, and health issues that require quantitative reasoning skills. An activity based approach is used to explore numerical relationships, graphs, proportional relationships, algebraic reasoning, and problem solving using linear, exponential and other mathematical models. Students will develop conceptual and procedural tools that support the use of key mathematical concepts in a variety of contexts. This course is not designed for Science, Technology, Engineering, or Math (STEM) students and/or others who require calculus. (Prerequisite: Accuplacer Arithmetic score greater/equal to 65 AND Reading score greater/equal to 50; OR ACT Math score greater/equal to 15 AND ACT Reading score greater/equal to 15; OR prep courses-contact an academic advisor 920-498-5444)

10-316-118 PRINCIPLES OF SANITATION ...food service sanitation principles of contamination/food borne illness with National Restaurant Association ServSafe Certification testing included. (Prerequisite: Acceptance in Culinary Specialist technical diploma or Restaurant Management technical diploma or Hospitality Management associate degree).

10-109-126 HOSPITALITY FINANCE ...purchasing/receiving controls, storing/issuing controls, production controls, monitoring activities, sales controls, beverage controls, labor controls and financial statements.

10-104-101 SELLING PRINCIPLES ...selling as a career; success factors in selling; personality development; product knowledge; and the sales process involving preparation, approach, presentation-demonstration, handling objections, and closing the sale successfully.

10-316-126 CATERING ...an overview of catering including pricing, hiring/managing staff, marketing, planning successful events, preparing safe/attractive food as well as managing the event. (Prerequisite: Acceptance in Culinary Specialist technical diploma or Restaurant Management technical diploma or Hospitality Management associate degree).

10-109-126 HOSPITALITY FINANCE ...purchasing/receiving controls, storing/issuing controls, production controls, monitoring activities, sales controls, beverage controls, labor controls and financial statements.