

HOSPITALITY, CULINARY & TOURISM INSTITUTE



Program Contact

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Hospitality, Culinary & Tourism Institute

The Hospitality, Culinary and Tourism Institute (HCTI) offers degree and certificate programs designed to provide students with a strong foundation of knowledge, skills and practical experience to succeed. Courses teach essential technical, business and human relation skills to prepare students for entry level and supervisory positions in the hospitality, culinary and tourism industry.

The Program

At FCC our core culinary courses are aligned with the American Culinary Federation Accrediting Commission's Core Culinary knowledge, skills and competencies, which have been set by industry leaders in both culinary arts and education. The Culinary Arts and Hospitality programs at FCC provide students with the strong culinary foundation and practical skills necessary to succeed in the food service industry. Through hands-on preparation, students develop skills in fundamental cooking techniques required in a commercial kitchen. Frederick Community College offers students several ways to prepare for careers in the food service and hospitality industry.

Certificate, Culinary Skills

The culinary skills certificate is a 18 credit comprehensive full-time day or evening program designed to prepare students for entry-level cooking jobs in hotels, restaurants, supermarkets, country clubs, caterers, cafes, institutional kitchens and more. Basic hot and cold food preparation, production, presentation, and service skills are taught. Development of proper cooking methods, work habits, professionalism, and the practice of food safety and sanitation procedures are stressed.

Certificate, Hospitality Management

The Hospitality Management certificate is a 26 credit program that prepares students for entry-level, supervisory positions in the hospitality industry. Courses teach knowledge and marketable skills in the areas of supervision, communication, and basic financial control procedures. Completion of the certificate, combined with appropriate work experience, can lead to positions such as restaurant supervisor, catering service manager, hotel front office supervisor, meeting and event coordinator, food purchasing agent, housekeeping supervisor and more.

A.A.S. Degree, Culinary Arts & Supervision

The A.A.S. degree program prepares students to assume positions as trained culinary professionals in a variety of food service settings including full-service restaurants, hotels, resorts, country clubs, catering, contract food service, and health care facilities. Courses emphasize the professional competencies necessary to meet industry standards. Graduates should qualify for entry-level positions such as line cook, station chef, and assistant pastry chef. With experience, graduates may advance to positions such as sous chef, executive chef, or food service manager or continue on to four-year academic programs.

For more information about our graduation rates, the median debt of students who completed the program, and other important information, please visit our website at www.frederick.edu/gainfulemployment.

Frederick Community College prohibits discrimination against any person on the basis of age, ancestry, citizenship status, color, creed, ethnicity, gender identity and expression, genetic information, marital status, mental or physical disability, national origin, race, religious affiliation, sex, sexual orientation, or veteran status in its activities, admissions, educational programs, and employment. Frederick Community College makes every effort to accommodate individuals with disabilities for College-sponsored events and programs. If you have accommodation needs, please call 301-846-2408. To request a sign language interpreter, please call 240-629-7819 or 301-846-2408 (Voice) or email Interpreting@frederick.edu. Sign language interpreters will not be automatically provided for College-sponsored events without a request for services. To guarantee accommodations, requests must be made at least five workdays in advance of a scheduled event.



Program Outcomes

Students will be able to:

- Produce multiple food products in a timely manner while demonstrating proficiency in both professional cooking and baking techniques.
- Calculate and/or adjust recipe yields, ingredient and recipe costs, and menu cost using at least two different pricing methods, considering fixed and labor costs.
- Analyze the nutritional composition of a recipe and be able to modify and prepare dishes meeting recognized nutritional guidelines.
- Pass the NRAEF Food Protection Managers ServSafe™ examination and demonstrate industry standards in sanitation, safety, and personal hygiene.
- Recognize ingredients from and perform cooking techniques associated with different regional, ethnic and international cuisines.
- Exhibit interpersonal skills and respect in the treatment of colleagues and patrons.
- Exhibit knowledge of traditional management theory, leadership and supervisory roles in the hospitality.
- Demonstrate food production and customer service skills in both kitchen and dining room.

Facilities

FCC's Culinary Arts & Hospitality Institute conducts cooking classes and lectures at our facility in FCC's Monroe Center at 200 Monroe Avenue. Perhaps the most state-of-the-art culinary instructional facility in Western Maryland, the 6500-square-foot area houses a 48-seat restaurant and two commercial kitchens, including one open à la carte kitchen, and one instructional kitchen with individual work stations for 18 students.

Culinary Faculty

Our faculty is comprised of industry professionals who are actively working in their respective areas of expertise and have years of successful experience from which to draw and apply to the classroom.

Class Schedules

The Hospitality, Culinary, and Tourism Institute offers flexible class schedules to accommodate students who are working or have other responsibilities while taking classes.

Application & Registration

Students may apply in-person or online at www.frederick.edu. New students are highly encouraged to meet with an advisor or program manager prior to enrolling in culinary classes.

Note: All new incoming freshman students are required to take assessment test for reading, writing and mathematics. Tests are administered in the testing center on campus. For more information contact the testing center at 301.846.2522.

Financial Assistance

Financial Aid and scholarships are available for those who qualify. For more information about the types of financing available, please contact the Financial Aid Office at 301.846.2480.

For more information on the Hospitality, Culinary & Tourism Institute:

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Course	Credits
English	
EN 101 English Composition.....	3
Mathematics	
Select from GenEd Course List (Recommend MA 103).....	3
Arts & Humanities	
Select from GenEd Course List (Recommend CMSP 105).....	3
Social & Behavioral Sciences	
Select from GenEd Course List (Recommend HS 102).....	3
Biological & Physical Sciences	
Select from GenEd Course List (Recommend BI 117).....	3
Interdisciplinary & Emerging Issues	
HE 102 Nutrition in a Changing World.....	3
PE/Health Requirement (HE102 fulfills this requirement)	
Departmental Requirements	
HOS 110 Introduction to Hospitality Management.....	3
HOS 121 Sanitation and Food Safety	2
HOS 111 Culinary Fundamentals.....	1
HOS 112 Culinary I	3
HOS 114 Culinary Baking.....	3
HOS 113 Culinary II.....	3
HOS 123 Purchasing and Cost Control	3
HOS 210 Garde Manger.....	4
HOS 216 Food and Beverage Operations.....	3
HOS 230 Applied Culinary Nutrition.....	3
HOS 240 International & American Regional Cuisine	4
HOS 250 Culinary Production.....	4
INTR 103 Internship-Cooperative Education.....	3

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CULINARY SKILLS

Certificate (Career)

Course	Credits
Departmental Requirements	
HOS 111 Culinary Fundamentals.....	1
HOS 112 Culinary I	3
HOS 113 Culinary II.....	3
HOS 114 Culinary Baking.....	3
HOS 121 Sanitation and Food Safety	2
HOS 123 Purchasing and Cost Control.....	3
INTR 103 Internship or HOS elective.....	3

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HOSPITALITY MANAGEMENT

Certificate (Career)

Course	Credits
Departmental Requirements	
BU 103 Introduction to Business.....	3
CIS 101 Information Systems and Technology.....	3
ACCT 101 Principles of Accounting I.....	3
BU 273 Business Communication.....	3
BU 227 Principles of Management.....	3
HOS 110 Introduction to Hospitality Management.....	3
HOS 216 Food and Beverage Operations or	
HOS 219 Foundations of Lodging Management.....	3
HOS 218 Hospitality Information Systems.....	3
HOS 121 Sanitation and Food Safety.....	2

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