

HOSPITALITY, CULINARY & TOURISM INSTITUTE



Program Contact

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Accredited by the American Culinary Federation, meeting nationally recognized educational standards of excellence and competencies.

Hospitality, Culinary & Tourism Institute

*The Hospitality, Culinary & Tourism Institute (HCTI) offers degree and certificate programs designed to teach essential technical, business, and human relation skills to prepare students for a wide range of hospitality industry careers such as culinary arts, baking and pastry, food and beverage management, lodging, events, and tourism. HCTI was named one of the top 10 culinary schools in the country for the past two years.**

The HCTI Program Mission

Supporting the mission of Frederick Community College (FCC), HCTI programs are designed to provide students with a strong culinary and hospitality management foundation and practical skills necessary to succeed in the food service and hospitality industry and/or pursue higher education at a four-year college or university.

Goals

1. Provide comprehensive culinary curricula endorsed by industry leaders.
2. Provide a broad liberal arts core curricula for personal success.
3. Recruit, develop, and retain talented faculty with appropriate credentials, education, and experience.
4. Establish industry partnerships in the local and global community that will reinforce our curricula by providing opportunities for our students and graduates to continue to learn and grow.

Baking and Pastry Arts A.A.S. Degree

The Baking and Pastry Arts A.A.S. degree program is accredited by the American Culinary Federation, meeting nationally recognized educational standards of excellence and competencies. The Baking and Pastry Arts A.A.S. degree program provides students with a combination of liberal arts core curricula as well as a practical, skill-based baking and pastry education that explores both classical and contemporary techniques in the production of breads, pastries, cakes, desserts, chocolates, and confections.

The course offerings emphasize the professional and technical competencies necessary to meet

industry standards. Students will complete a 240-hour practicum (internship) experience. Students earn several industry certifications such as ServSafe Food Manager® and Certified Guest Service Professional®, among others.

Baking and Pastry Arts Certificate

The Baking and Pastry Arts Certificate program is accredited by the American Culinary Federation, meeting nationally recognized educational standards of excellence and competencies. The Baking and Pastry Arts Certificate program prepares students to assume entry level positions as trained baking professionals in a variety of settings including restaurants, hotels, catering, bakeries, contract food service companies, and more.

This program provides students with a practical, skill-based baking and pastry education that explores both classical and contemporary techniques. This program includes the same technical training as the Baking and Pastry Arts A.A.S. degree program, without the general education course requirements so it may be completed in a shorter time. Students will complete a 240-hour practicum (internship) experience. Students earn several industry certifications such as ServSafe Food Manager® and Certified Guest Service Professional®, among others.

Culinary Arts and Supervision A.A.S. Degree

The Culinary Arts and Supervision A.A.S. degree program is accredited by the American Culinary Federation, meeting nationally recognized educational standards of excellence and competencies. This program prepares students to assume positions as trained culinary

*Source: KaTom Restaurant Supply <https://www.katom.com/learning-center/best-culinary-schools.html>



professionals in a variety of settings including restaurants, hotels, catering, contract food service, health care facilities, and more. The course offerings emphasize the professional competencies necessary to meet industry standards. Students will earn several industry certifications such as ACF Certified Culinarian[®], ServSafe Food Manager[®], and Certified Guest Service Professional[®], among others.

Graduates should qualify for entry level positions such as lead line cook, station chef, assistant pastry chef, or catering associate. With experience, graduates may advance to positions such as sous chef, executive chef, kitchen manager, and catering or banquet manager.

Culinary Skills Certificate

The Culinary Skills Certificate program is accredited by the American Culinary Federation, meeting nationally recognized educational standards of excellence and competencies. This program is designed to prepare students for entry-level cooking jobs in hotels, restaurants, caterers, cafes, and institutional kitchens. Basic hot and cold food preparation, production, presentation, and service skills are taught, as well as proper cooking methods, work habits, professionalism, and food safety/sanitation.

This comprehensive certificate program includes the same technical training as the Culinary Arts A.A.S. degree program, without the general education course requirements so it may be completed in a shorter time. Students will complete a 240-hour practicum (internship) experience. Students earn several industry certifications such as ACF Certified Fundamentals Cook[®], ServSafe Food Manager[®], and Certified Guest Service Professional[®], among others.

Hospitality Management A.A.S. Degree

The Hospitality Management A.A.S. degree program prepares students as trained hospitality professionals in a variety of hospitality sectors including hotels, restaurants, and tourism-

related businesses. The program is designed to ensure that students will learn the practical skills needed to excel in the hospitality industry in areas such as tourism, lodging, food and beverage, and event planning.

Students will apply what they learn through capstone projects and an internship. Graduates should qualify for entry-level positions in the hospitality sector and, with experience, advance to managerial positions or continue on to four-year academic programs. Students will earn several industry certifications such as ServSafe Food Manager[®] and Certified Guest Service Professional[®], among others. With additional experience, graduates may be eligible to apply for certification as a Certified Hospitality Supervisor[®] from the American Hotel and Lodging Educational Institute.

Hospitality Management Certificate

The Hospitality Management Certificate program prepares students for entry-level positions in the hospitality industry. Courses provide knowledge and marketable skills in the areas of supervision, communication, and basic financial control procedures.

This program prepares students for employment as a manager in the hospitality industry and includes significant core concepts in the areas of sales, hospitality services, planning, accounting, human resources, marketing, and operations.

Completion of the certificate, combined with appropriate work experience, can lead to positions such as restaurant supervisor, hotel front office supervisor, meeting and event coordinator, and more.

This comprehensive certificate program includes the same technical training as the Hospitality Management A.A.S. degree program, without the general education course requirements so it may be completed in a shorter time. Students will complete a 240-hour practicum (internship)

experience. Students will earn several industry certifications such as ServSafe Food Manager® and Certified Guest Service Professional®, among others.

Continuing Education Programs

Food Business Entrepreneurship

Build upon your skills and experience while increasing your credentials. Culminating in an exciting pitch competition, participants can showcase their new business concepts to local industry and financial community partners with opportunities to win monetary awards and/or customized mentorships with working professionals in the field.

Culinary Medicine for Foodservice Professionals

This course provides foodservice professionals at any level with a unique combination of nutritional knowledge and improved healthy culinary skills so they can effectively incorporate healthy options into menus to help consumers. Students have the opportunity to earn the Certified Culinary Medicine Professional (CCMP) certification.



The American College
of Culinary Medicine



200 Monroe Restaurant and Instructional Facility

Classes take place at the Monroe Center, which houses a 6,500 square foot culinary facility with a commercial kitchen, baking and pastry lab, and 48-seat restaurant. 200 Monroe Restaurant is open to the public and serves as the capstone learning experience for students nearing the completion of their degrees. It has also earned OpenTable's Diners' Choice award for the past seven consecutive years.

[View program measures, required courses, and learning outcomes at frederick.edu/HCTI](https://frederick.edu/HCTI)

For more information: Elizabeth DeRose • 240.629.7912 • HCTI@frederick.edu

Top cover image courtesy of Douglas Via Photography and the Downtown Frederick Partnership.

Frederick Community College (FCC) 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. Under the ADA and Section 504, FCC makes every effort to accommodate individuals with disabilities for College-sponsored events and programs. For FCC employees needing accommodations, including interpreting, please email humanresources@frederick.edu. For students and others with accommodation needs or questions, please call 301.846.2408, or to request sign language interpreter services, please email interpreting@frederick.edu. Sign language interpreters will not be automatically provided for College-sponsored events without a request for services. Requests must be made at least five workdays before a scheduled event to guarantee accommodations. If your request pertains to accessible transportation for a College-sponsored trip, please submit your request at least 21 calendar days in advance. Requests made less than 21 calendar days in advance may not be able to be guaranteed.



Financial Assistance

FCC provides a tuition payment plan for students who wish to spread payment over several months. Scholarship and loan assistance is available for eligible students. For complete scholarship information, contact Financial Aid at 301.846.2480.

Growth Potential & Estimated Salaries

The median annual wage for chefs and head cooks is \$56,520, with employment projected to grow faster than average at 15% over the next 10 years. The median annual wage for food service managers is \$61,310 with employment also projected to grow faster than average at 10% from 2021 to 2031. Lastly, the median annual wage for lodging managers is \$61,910, with employment projected to grow much faster than average at 18% over the next decade.

(Source: Bureau of Labor Statistics, U.S. Department of Labor, Occupational Outlook Handbook, May 2022)

Internship Program

Internships help students integrate what is taught in school with what is required in the workplace. Students take internships to develop knowledge and skills valued by employers. Students will complete a 240-hour internship experience after the completion of their second semester.

Transfer Note

Students can transfer the equivalent of 60 credits to any four-year institution in Maryland. To find more information about how credits will transfer from FCC to a state four-year institution, visit artsys.usmd.edu or contact Career & Academic Planning Services at 301.846.2471. Students who plan to transfer should speak with an advisor or program manager from their chosen transfer institution before selecting elective courses.