

Proposal for Program Revision

Description of Revision:	The current Hospitality Technologies—Hotel Management Option and Hospitality Technologies—Restaurant Management Option will be combined into a single curriculum entitled Hospitality Management.
Revised Program Name:	Hospitality Management
Division:	Business and Technology
Writer:	Mark Kushner
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Date:	December 11, 2008

I. ABSTRACT

This program combines the current Hospitality Technologies Hotel Management Option and the current Hospitality Technologies Restaurant Management Option into one curriculum. The degree program gives students a broad foundation with which to enter a range of industry segments or transfer to a four-year institution for a baccalaureate degree. The skills and knowledge included in the study of hotel and restaurant operations are highly transferable to the breadth of hospitality industry segments including but not limited to contract services, sports stadiums, casinos, healthcare foodservice, university feeding, as well as hotels and restaurants. The curriculum compares favorably to other regional programs in breadth and depth.

Currently, the Hotel Management and Restaurant Management options are grouped under the umbrella of Hospitality Technologies Programs along with the Chef and Chef Apprenticeship options. The consultants have suggested that the term Hospitality Management is more appropriate and more easily recognized by employers and prospective students. We suggest that the term Culinary Arts and Hospitality Management (CAHM) be used when referring to the four former Hospitality Technologies options.

II. Overview of the Existing Program

- A. **Purpose:** The current program in Hospitality Technologies consists of a Hotel Management Option and a Restaurant Management Option. Each option was intended to prepare students for careers in the lodging or foodservice segments of the industry as well as enable them to transfer to baccalaureate programs.
- B. **Current Requirements:** The current requirements of the two options are similar with the exception of the Restaurant Management Option requiring HT 171, OA 102, MNGT 121, ACCT 101, a choice of MNGT 111 or MATH 161, and ECON 181. The Hotel Management Option requires HT 176, HT 120, HT 130, MATH 118, and two Social Science electives rather than ECON 181, and a Social Science elective.

Last Revision: The Program had a major revision in 1995. Since then minor revisions have been done as well as a series of evaluations and an external consultant's report. The consultants' recommendations influenced this current revision.

III. Proposed Revision

A. Reasons for Revision

The CAHM Consultants' Report of 2007 recommends that the two existing options be combined into one Hospitality Management program. Entering freshmen typically are not ready to specialize exclusively in the hotel management or restaurant management options. Even when they think they are, it is disadvantageous and unnecessary for them to begin to limit their hospitality industry career options.

The proposed combined program will require that all students take ACCT 101 Financial Accounting, ECON 181 Macroeconomics as well as lodging and food courses. This change will better prepare them for direct placement in the industry or for transfer to baccalaureate programs. In the current options the second internship, HT 298, is replaced by CAHM 280 Introduction to Supervision in the Hospitality Industry, to improve transferability of the curriculum as well as to better prepare students for supervisory positions.

The proposed revision recommends changing the course designation from HT to CAHM, which is reflected in this document and the proposed Culinary Arts program revision. Additionally, Appendix A identifies the competencies presented in each course included in the proposed Culinary Arts and Hospitality Management programs.

B. General Education Requirements

The proposed Hospitality Management curriculum will comply with all General Education requirements. See page 9 for proposed catalog page.

C. Specific Course Changes

CAHM 110 Introduction to the Hospitality Industry (3 credits)

The principles of management techniques and policies from HT 176-Hotel Lodging Management are added to this revised course. HT 176 will be eliminated. A course revision will be done to reflect this change.

Course Description: The course begins with the study of the history and development of the hospitality industry and proceeds to current trends and characteristics of resorts, hotels, restaurants, casinos, and managed services. Career opportunities in each industry segment are identified. The course concludes with a look at the principles of management.

CAHM 120 Hotel Front Office Management (3 credits)

The front desk operations of CAHM 120 and the hotel operations components of HT 176 are combined in this course. A course revision will be done to reflect this change.

Course Description: In this course students learn the functions and procedures of the hotel front office from reservations to check in and check out. The tasks of the front office manager, desk agent, night auditor, reservationist, credit and bank handling are examined. Attention is paid to the interactions between hotel guests and the lodging organization's services and departments. Basic hotel operating statistics are studied.

CAHM 130 Hotel Facilities Management (3 credits)

CAHM 130-Hotel Facilities Management is the former Housekeeping course, with the addition of basic maintenance and hotel engineering topics. These topics, in addition to those already covered in CAHM 130, will include the following:

1. Reading utility meters and bills.

2. Explaining ADA requirements for hospitality properties.
3. Environmental issues and responsibilities.
4. Basic HVAC, electrical, and water systems.

A course revision will be done to reflect this change.

Course Description: The responsibilities and managerial functions of executive housekeepers including staffing, scheduling, managing supplies and inventories are examined. Basic hotel engineering and maintenance problems and issues are studied.

CAHM 266 Hospitality Law (3 credits)

The change in the catalog description will emphasize a preventive approach to legal problems, enumerate the parties within the hospitality industry that the course will benefit, show how the course directly applies to the hospitality industry, and demonstrate to students that many types of law and legal situations affect the hospitality industry.

Course Description: Law and the legal system, from agency to zoning law, will be applied to the rights and responsibilities of parties within the hospitality industry. Students will explore cases, regulations, statutes, etc. in a preventive approach to legal problems for owners, managers, employees, guests, customers, and the public.

CAHM 278 Hospitality Marketing (3 credits)

This is merely a course name change from “Merchandising” to better reflect the existing course content.

CAHM 280 Introduction to Supervision in the Hospitality Industry (3 credits)

This is a new course that will be in both the proposed Culinary Arts and Hospitality Management curricula.

Course Description: This course is a study of the supervision in the hospitality industry. Emphasis is on the role of the first-line supervisor. Topics include the interrelated areas of self management, managing and leading others, organizational leadership, self assessment, and the various organizations and leadership styles. At the end of the course, students will be prepared to take a Supervision certification exam from the National Restaurant Association Education Foundation (NRAEF). Prerequisite: CAHM 110

Other Changes:

- Students in Hospitality Management should take a science course that fulfills the General Education Requirements. Students who plan to transfer to four-year institutions should choose their science elective based on the science requirement for their intended transfer institution.

- To comply with the General Education Requirement for a mathematics class, it is proposed that students take the current required course, MATH 118, Intermediate Algebra, or higher.
- Overall program credits are increased to 66 credits because the proposed program combines the Restaurant Management option, which required CAHM 171, ACCT 101 and ECON 181, with the Hotel Management option, which required CAHM 120.

D. Accreditation:

The program will apply for Accreditation by the Commission on Accreditation of Hospitality Management Programs (CAHM). This would give CCP's program a competitive edge. Presently, there are no other community colleges in the tri-state area that are CAHM accredited. This accreditation will provide the public with a positive image of the program and promote high standards for hospitality professionals as well as assure students and the public that the program meets or exceeds an established standard. These accreditations provide external peer review to verify program quality. Among those in the industry, the fact that the name of the accrediting body (CAHM) is the same as the name of CCP's Culinary Arts Hospitality Management programs (CAHM) should cause no confusion.

The benchmarking of national and regional culinary arts and hospitality management programs was completed to compare accredited and non-accredited programs and can be found in Appendix C.

E. Technological Resources

At a minimum, students need access to personal computers in order to familiarize themselves with the hospitality industry software that the department currently uses, such as the UpFront front desk simulation. CCP's current computer facilities are adequate for this purpose.

Online Course Delivery: The consultants have identified the following courses for online delivery.

- CAHM 110-Introduction to the Hospitality Industry
- CAHM 120-Hotel Front Office Management
- CAHM 130-Hotel Facilities Management

IV. Effects of the Revision

- A. **Improved Student Experience:** It is proposed that the Culinary Arts program and the Hospitality Management program students will have a common first semester consisting of the following five courses:

- English 101—English Composition I
- CAHM 110—Introduction to the Hospitality Industry
- CAHM 170—Elementary Food Preparation, Principles and Practices
- CIS 103—PC Applications
- Math 118 Intermediate Algebra (or higher)

Having a common first semester that includes an industry overview course allows students who are undecided to switch from the Hospitality Management program to the Culinary Arts program (or vice versa) after the first semester.

- B. **Coherence of Program:** The proposed curriculum combines the current Hotel Management option with the current Restaurant Management option. The program requires all students to take ACCT 101-Financial Accounting and ECON 181-Macroeconomics along with lodging, food preparation and management courses; and requires one internship, CAHM 198, between the first and second year of the program. One proposed new course, CAHM 280-Introduction to Supervision in the Hospitality Industry, has been added to improve the transferability of the curriculum and to better prepare students for supervisory positions. The proposed changes will prepare students for direct industry placements or for transfer to baccalaureate programs.

C. Accreditation

The Commission on Accreditation of Hospitality Management Programs (CAHM) provide the opportunity for hospitality programs at community colleges to file a joint self-study. This accreditation would give the College a competitive edge. Currently, there are no hospitality programs at area community colleges that are CAHM accredited.

D. Budget

The CAHM program uses petroleum and food products and its costs are therefore subject to fluctuations. If prices for these commodities increase significantly for a sustained period of time, small increases in the lab fees may be necessary. In addition, because of more sections of food classes running, we should be able to make better use of volume purchasing. The new lab facilities will enable CAHM to increase its on-site catering activities, which has two effects: 1) It provides students with learning opportunities, and 2) the catering activities offset expenses otherwise incurred by food labs.

E. Projected Enrollment

Enrollment in the four HT options has grown in recent years. See Appendix D for the CAHM enrollment by headcount for the Fall 2005 through Fall 2008 semesters. The consultants' report projects that enrollment in the revised program will continue to grow.

F. College Resources

The Division Dean has been actively engaged in planning sessions and meetings related to the current main campus expansion project for Culinary Arts and Hospitality Management. In addition, the consultants have met with key College project staff and the architects. In light of the College's commitment to creating new Culinary Arts and Hospitality Management facilities, the consultants do not recommend investing in improvements to the current program facilities.

G. Effect on other Curricula and Departments

The revised program will have no substantial effect on other curricula or departments.

H. Effect on Program Accessibility for Students with Disabilities

The program will continue to make accommodations for students with disabilities.

V. Proposed Catalog Page

Hospitality Management

The Hospitality Management degree program gives students a broad foundation of courses enabling them to enter a range of industry segments including but not limited to contract services, sports stadiums, casinos, healthcare and university foodservices, as well as hotels and restaurants.

The Hospitality Management program offers courses in the management of personnel, equipment maintenance, food preparation, lodging, merchandising, and other related aspects of lodging, restaurant, or food service operations. Graduates of the program are prepared for positions as managers of food, catering, banquet, conference services, front desk, concierge, and housekeeping.

Following completion of the Hospitality Management Associate in Applied Science (A.A.S.) degree requirements, some students may wish to use the program as a foundation for continuing their education at a four-year college or university.

Program Entry Requirements:

New students are required to take College placement tests at the time of entry. Students identified as needing developmental course work must satisfactorily complete the appropriate English and mathematics courses as part of their degree program.

Program of Study and Graduation Requirements:

To qualify for the Hospitality Management Associate in Applied Science (A.A.S.) , a student must complete a total of 66 credit hours and attain a minimum grade point average of 2.0 ("C" average). Additional expenses for students in the program include uniforms, knife sets, medical and dental examinations and a field trip to New York City.

Upon completion of this program graduates will be able to:

- Demonstrate their knowledge and skills of basic hospitality/food service management principles;
- Demonstrate the ability to effectively perform various functions of supervisors and managers in the hospitality industry and make educated, lawful, ethical, and productive decisions.
- Demonstrate the ability to assess and resolve conflicts in situations involving customers, employees, and other parties in the hospitality industry.

HOSPITALITY MANAGEMENT ASSOCIATE IN APPLIED SCIENCE			
Course Number and Name	Prerequisites and Co-requisites	Credits	Gen Ed Req.
FIRST SEMESTER			
CAHM 110-Introduction to the Hospitality Industry		3	
ENGL 101-English Composition I		3	ENGL 101
CIS 103-PC Applications		3	Tech Comp
MATH 118 Intermediate Algebra (or higher)		3	Math
CAHM 170- Elementary Food Prep., Principles & Practices		4	
SECOND SEMESTER			
ENGL 102-English Composition II	ENGL 101	3	Engl 102 & Info Lit
Social Science Elective		3	Social Science
CAHM 120-Hotel Front Office Management		3	
CAHM 171- Quantity Food Preparation	CAHM 170	4	
CAHM 266-Law for Hotel and Restaurant Management		3	
SUMMER (14-Week Session)			
CAHM 198-Work Experience (400 hours)		3	
THIRD SEMESTER			
ECON 181-Principles of Macroeconomics		3	
ACCT 101-Financial Accounting		4	
CAHM 271-Food, Beverage, & Labor Cost Controls		3	
CAHM 130-Hotel Facilities Management		3	
CAHM 278-Hospitality Marketing		3	
FOURTH SEMESTER			
Science Elective*		3 / 4	Science
Humanities Elective		3	Humanities
CAHM 185-Dining Room Management		3	
CAHM 276-Food & Beverage Management	CAHM 171	3	
CAHM 280- Introduction to Supervision in the Hospitality Industry	CAHM 110 and 198	3	
MINIMUM CREDITS NEEDED TO GRADUATE		66	

GENERAL EDUCATION REQUIREMENTS

All General Education requirements are met through required courses (as indicated above) except for the **American/Global Diversity** requirement, the **Interpretive Studies** requirement and the **Writing Intensive** requirement. Therefore, in order to graduate, students in this program must choose one course that is designated **American/Global Diversity**, one course that is designated **Writing Intensive** and one course that is designated **Interpretive Studies**. The same course may be used to fulfill all three requirements. A list of courses that fulfill these requirements and a more detailed explanation of the College's general education requirements appear elsewhere in this catalog and on www.ccp.edu.

* Students who plan to transfer to four-year institutions should choose their science elective based on the science requirement for their intended transfer institution.

For More Information Contact:

The Division of Business and Technology Room C1-9, 1700 Spring Garden Street, Philadelphia, PA 19130, Telephone (215) 496-6164; or the College Information Center (215) 751 8010.

VI. Appendices

APPENDIX A

Hospitality Management Competencies Grid

Competency	CAHM 110	CAHM 120	CAHM 130	CAHM 170	CAHM 171	CAHM 185	CAHM 266	CAHM 271	CAHM 276	CAHM 278	CAHM 280
Industry Operational Skills											
Industry Overview	X										
Hotel Operations		X	X								
Food and Beverage Operations									X		
Food Production											
Basic Stocks/Mother Sauces				X	X						
Food Production					X						
Meats/Seafood/Vegs.				X	X						
Sanitation/Safety/Safe Food Handling				X							
Basic Knife/Kitchen Skills				X	X						
Theory/Science of Food				X	X						
Menu Planning/Design					X						
Service Management :											
Dining Room/Service Operations						X					
Service Management	X										
Personal Development											
Career Management	X										
Professionalism	X	X	X	X	X	X	X	X	X	X	X
Time Management					X	X					X
Communication Skills	X	X	X	X	X	X	X	X	X	X	X
Citizenship											
Technological Proficiency		X									
Resource Management:											
Supervision/Human Resources											X
Management Theory and Practices											X
Leadership Theory and Practices											X
Legal Environment							X				X
Decision Making					X	X					X
Facilities Management			X								
Sales and Marketing Management										X	

Competency	CAHM 110	CAHM 120	CAHM 130	CAHM 170	CAHM 171	CAHM 185	CAHM 266	CAHM 271	CAHM 276	CAHM 278	CAHM 280
Financial Management:											
Cost Control (F&B/Labor)								X			
Quantitative Functions								X			
Financial Management:		X	X		X	X		X		X	
Purchasing/Inventory Control								X			

Courses:

CAHM 110 - Intro. to Hospitality Administration

CAHM 120 - Hotel Front Office Management

CAHM 130 - Housekeeping Management and Maintenance

CAHM 170 - Elementary Food Prep., Principles & Practices

CAHM 171 - Basic Quantity Food Production

CAHM 185 - Dining Room Operations

CAHM 266 - Law for Hotel and Restaurant Managers

CAHM 271 - Food, Beverage, and Labor Cost Controls

CAHM 276 - Food and Beverage Management

CAHM 278 - Hospitality Marketing

CAHM 280 - New- Supervision in the Hospitality Industry

APPENDIX B

HOSPITALITY MANAGEMENT (CAHM) COURSES

CURRENT HT COURSES				REQUIRED REVISIONS				REVISION and/or COMMENTS
NO.	TITLE	CR/HR	DESCRIPTION	NO.	TITLE	CR/HR	DESCRIPTION	
HT 110	Introduction to Hospitality Administration	3-0-3	History of the food and lodging industry, types of operations within the industry, managerial qualities and techniques, current problems and future trends.	CAHM 110	Introduction to the Hospitality Industry	3-0-3	The course begins with the study of the history and development of the hospitality industry and proceeds to current trends and characteristics of resorts, hotels, restaurants, casinos, and managed services. Career opportunities in each industry segment are identified. The course concludes with an introductory look at the principles of hospitality management.	REVISION: Hospitality management techniques & related policies will be added to the course content; title & course description changes.
HT 120	Front Desk Management	2-2-3	In this course, students learn a systematic approach to front office procedures, from the reservations process through check-out and account settlement. Particular attention is paid to effective interactions between hotel guests and the lodging organization's services. Front desk human resources management is placed within the context of the overall operation of the hotel, including monitoring of revenue streams and occupancy status.	CAHM 120	Hotel Front Office Management	2-2-3	In this course students learn the functions and procedures of the hotel front office from reservations to check in and check out. The tasks of the front office manager, desk agent, night auditor, reservationist, credit and bank handling are examined. Attention is paid to the interactions between hotel guests and the lodging organization's services and departments. Basic hotel operating statistics are studied.	REVISION: Hotel/lodging operations will be added to the course content; title & course description changes.

CURRENT HT COURSES				REQUIRED REVISIONS				REVISION and/or COMMENTS
NO.	TITLE	CR/HR	DESCRIPTION	NO.	TITLE	CR/HR	DESCRIPTION	
HT 130	Housekeeping Management	2-0-2	This housekeeping management course provides managers with professional concepts and skills to achieve the high standards expected by guests in modern lodging and food service establishments. Essential technical information is provided for individuals currently employed in the field who are seeking to improve their career options, and others desirous of entering the field.	CAHM 130	Hotel Facilities Management	3-0-3	The responsibilities and managerial functions of executive housekeepers including staffing, scheduling, managing supplies and inventories are examined. Basic hotel engineering and maintenance problems and issues are studied.	REVISION: Adding hotel/lodging/restaurant facilities management topics to the course, which require an increase in the number of lecture hours from 2 to 3; title & course description changes.
HT 170	Elementary Food Preparation, Principles and Practices	2-4-4	Fundamentals of commercial food preparation. Current methods and principles of food production practiced by the food service industry. Classroom instruction, demonstrations and small-quantity laboratory practice. Recommended for the student's first semester. Additional course fee: \$66.	CAHM 170	Elementary Food Preparation, Principles and Practices	2-4-4	Fundamentals of commercial food preparation. Current methods and principles of food production practiced in the food service industry. Classroom instruction, demonstrations and small quantity laboratory experience. Student will also learn how to handle and serve food safely as well as be prepared to take a certification exam from the National Restaurant Association Education Foundation (NRAEF).	REVISION: The course content will include ServSafe Certification (food safety & sanitation) instruction from the National Restaurant Association Educational Foundations (NRAEF).

CURRENT HT COURSES				REQUIRED REVISIONS				REVISION and/or COMMENTS
NO.	TITLE	CR/HR	DESCRIPTION	NO.	TITLE	CR/HR	DESCRIPTION	
HT 171	Basic Quantity Food Preparation	2-4-4	Fundamentals of commercial food preparation. Current methods and principles of food production practiced by the food service industry. Classroom instruction, demonstrations and small-quantity laboratory practice. Recommended for the student's first semester.	CAHM 171	Quantity Food Preparation	2-4-4	Techniques and principles of quantity food preparation, production, controls, and service are introduced and applied in this course. Laboratory experience includes quantity food preparation to be served in conjunction with dining room operations. Student will be exposed to equipment usage, sanitation principles, safety procedures, purchasing and menu planning. Prerequisite: HT 170.	Completed MINOR REVISION: Changes to the course description and course title.
HT 176	Hotel Lodging Management	3-0-3	Students learn management techniques, principles and policies as they apply specifically to the lodging industry. Particular attention is paid to food and beverage operations, public relations and sales, planning a new facility, personnel management and hotel accounting controls. Prerequisites: HT 110 and CIS 103.					DELETED: The course content from HT 176 was distributed between HT 110 and HT 120. Because there was course content overlap in HT 110 and HT 120 the number of lecture and credit hours will not be effected.

CURRENT HT COURSES				REQUIRED REVISIONS				REVISION and/or COMMENTS
NO.	TITLE	CR/HR	DESCRIPTION	NO.	TITLE	CR/H R	DESCRIPTION	
HT 185	Dining Room Operations	2-3-3	Systematically leads the learner with little or no previous experience to an acceptable level of competence in dining room service. Structure of the dining room organizations; job categories in the five most popular servicing techniques-American. English, Russian, French, and buffet service	CAHM 185	Dining Room Management	2-3-3	Students learn the structure of the dining room organizations, job categories and the most widely service techniques used in the hospitality industry.	Completed MINOR REVISION: Changes to the course description and course title.
HT 198	Work Experience in Hospitality Management	1-15-3	In-service experience related to student's major interest. Students are required to demonstrate the relationship between practices and principles in the classroom. Employer evaluation and student reports provide the basis for evaluation of student performance. Prerequisite: Approval of Department Head. Offered during Summer I only.	CAHM 198	Internship	1-15-3	Work experience related to student's major interest in a supervised environment. Students are required to demonstrate the relationship between practices and principles in the classroom. Employer evaluation and student reports provide the basis for evaluation of student performance. Prerequisite: HT 110	REVISION: Employer evaluations and student reports are required with changes to the course description and course title.

CURRENT HT COURSES				REQUIRED REVISIONS				REVISION and/or COMMENTS
NO.	TITLE	CR/HR	DESCRIPTION	NO.	TITLE	CR/HR	DESCRIPTION	
HT 266	Law for Restaurateurs and Hotel Proprietors	3-0-3	Types of liabilities the restaurateur and hotel proprietors find in today's litigation-oriented society and the types of insurance necessary to protect their business and themselves. After an introduction to law and legal systems, students will learn how many types of law, from agency to zoning, apply in the hospitality industry. Prerequisite: Permission of Department Head. Offered in the spring only.	CAHM 266	Hospitality Law	3-0-3	Course description will be revised by Nancy Carr who has historically taught the course.	REVISION: Change in course description & title.
HT 271	Food and Labor Cost Accounting	3-0-3	Accumulation, reporting and analysis of costs of producing and marketing food services. Cost analysis as a means of managerial control in such areas as personnel management, buying and food preparation. Prerequisite: ACCT 101. Offered in the fall only.	CAHM 271	Food, Beverage & Labor Cost Controls	3-0-3	The course examines the flow of data from various sources that can be used to analyze and control food, beverage and labor costs. Control tools and common techniques used by managers to synthesize information in quantitative decision making for food service operations will be presented. Prerequisite: HT 110	REVISION: The ACCT 101 prerequisite is removed because the course will focus more on the management controls needed in a food service operation; therefore, an accounting prerequisite is not necessary

CURRENT HT COURSES				REQUIRED REVISIONS				REVISION and/or COMMENTS
NO.	TITLE	CR/HR	DESCRIPTION	NO.	TITLE	CR/HR	DESCRIPTION	
HT 278	Merchandising for the Hospitality Industry	3-0-3	Students learn and apply principles of marketing and selling products and services with specific reference to hospitality and leisure industries. Students create a marketing plan for a hospitality business.	CAHM 278	Hospitality Marketing	3-0-3	Students learn and apply principles of marketing and selling products and services with specific reference to hospitality and leisure industries. Students create a marketing plan for a hospitality business.	Completed MINOR REVISION: This is a course title change removing "Merchandising" to better reflect the existing course content.
HT 298	Internship in Hospitality Technologies	3-0-3	Required on-site training open only to HT students for pre-employment experience in one HT industry sector to be selected by the individual student: Hotel Rooms Division, Hotel Sales Division, Hotel Food and Beverage Division or Restaurant Division. Organized and structured within the framework of daily on-the-job tasks performed by the student in approximately 100 contact-hours and supervised by industry personnel management in conjunction with the instructor. Prerequisite: 45 semester hours in HT program, HT 198 and permission of Department Head.					DELETED. Consultants recommended this course deletion because of the revision to HT 198 and the option for Culinary Arts students to pursue the Apprenticeship rank.

APPENDIX C

American Culinary Federation Foundation Accrediting Commission (ACFFAC) Accredited Institutions		
COMMUNITY COLLEGE	PROGRAM	TOTAL CREDITS
Anne Arundel Community College, MD	AAS Hotel/Restaurant Management Culinary Arts Operations Option	70
Hudson County Community College, Jersey City, NJ	Associate in Applied Science in Culinary Arts	70
J. Sargeant Reynolds Community College, VA	AAS Degree of Culinary Arts	68
	Hospitality Management Associate of Applied Science Degree	68
Tidewater Community College, VA	AAS Degree of Hospitality Management w/Culinary Arts Specialization	68
Non-ACFFAC Accredited		
COMMUNITY COLLEGE	PROGRAM	TOTAL CREDITS
Bucks County Community College, PA	Chef Apprenticeship: Foods Emphasis, AAS	60
	Food Service Management, AAS	63
Delaware County Community College	Hotel/Restaurant Management, AAS	61
Harrisburg Area Community College, PA	AA Degree Hospitality Management	69
	AA Degree HOTEL AND LODGING MANAGEMENT	68
	AA Degree RESTAURANT-FOOD SERVICE MANAGEMENT	73
	AA Degree Culinary Arts	75
Montgomery County Community College, PA	Chef Apprenticeship (Culinary Arts Option), AAS	66
	Hotel and Restaurant Management, AAS	63
	Hotel and Restaurant Management-Food Service, AAS	64

The American Culinary Federation, Inc. is the largest professional, not-for-profit organization for chefs and cooks in the United States, and was founded more than 75 years ago. ACF promotes the culinary profession by providing professional development, career building and networking opportunities to its members.

Additional Benefits...

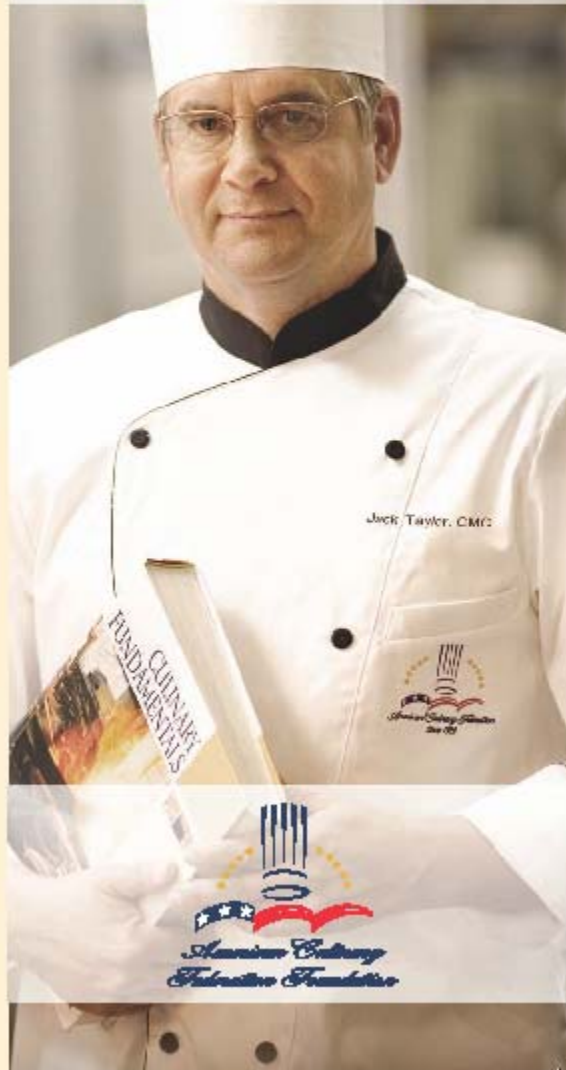
- Provides the public with a positive image of the industry.
- Promotes high standards for culinary professionals.
- Enhances students' credibility in obtaining employment.
- Assures students and the public that a program meets or exceeds an established standard.
- Provides external peer review to verify program quality.

Where Can I Get More Information About Programmatic Accreditation?

American Culinary Federation
180 Center Place Way • St. Augustine, FL 32095
Phone: (800) 624-9458 or (904) 824-4468
Fax: (904) 825-4758
www.acfchefs.org

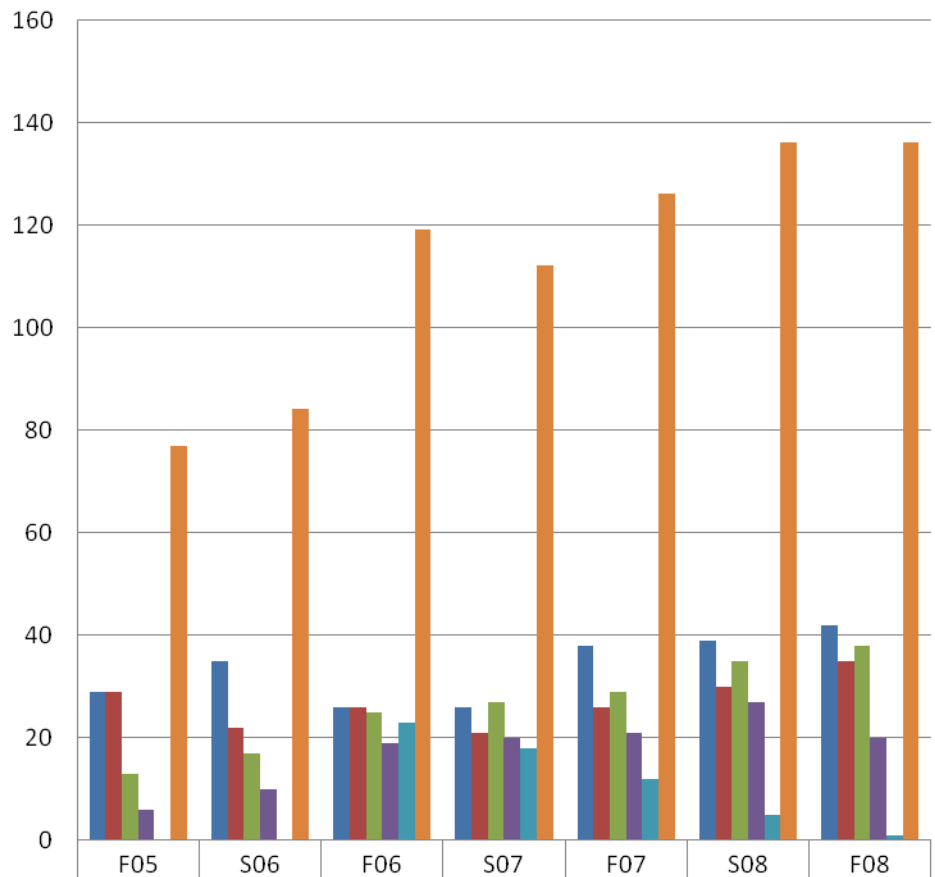


American Culinary
Federation Foundation
★ Accreditation ★



APPENDIX D

CAHM Headcount Enrollment



■ Hospitality Tech/Chef Appr Opt	29	35	26	26	38	39	42
■ Hospitality Tech/Chef Option	29	22	26	21	26	30	35
■ Hospitality Tech/Hotel Mngmt	13	17	25	27	29	35	38
■ Hospitality Tech/Restrnt Mngmt	6	10	19	20	21	27	20
■ HRIM			23	18	12	5	1
■ TOTAL	77	84	119	112	126	136	136