

What to do with a major/certificate/degree in... Food and Beverage Management

JCCC Contact Information

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Certificates/Degrees Available at JCCC

Associate of Applied Science Degree, Food & Beverage Management
Associate of Applied Science Degree, Hotel & Lodging Management
Bed and Breakfast Entrepreneurship Certificate
Catering Entrepreneurship Certificate
Food and Beverage Management Certificate
Hospitality Entrepreneurship Certificate
Pastry/Baking Certificate
Pastry/Baking Entrepreneurship Certificate

JCCC Program Web site

http://www.jccc.edu/home/depts/1205/site/food_beverage

Overview of JCCC's Program

Prepares graduates to enter restaurant, club or food service management as a trainee or assistant manager by providing instruction in supervisory management, hospitality accounting & law, food preparation & management and nutrition and beverage control.

Job Titles*

Assistant Chief Steward	Food Service Supply/Equipment Sales
Assistant Food and Beverage Manager	General Manager
Assistant Restaurant Manager	Hotel Manager
Banquet Assistant Manager	Hotel Restaurant Manager
Café Manager	Lodge Manager
Caterer	Maitre d'Hotel
Catering Functions Supervisor	Motel Manager
Chef	Multi-unit Manager
Contract Food Service Manager	Night Club Manager
Convention Services Director	Owner
Corporate Trainer	Product Developer
Corporate Vice President	Purchasing Agent
Director of Food and Beverage	Pub/Tavern Manager
Executive Steward	Resort Manager
Fast Food Manager	Restaurant Chain Manager
Food and Beverage Director	Restaurant Manager
Food and Beverage Management Director	Sales Associate
Food and Beverage Manager	Wine Steward

**Careers mentioned above are a sample of job titles. Some careers may require additional education or training.*

Personal Characteristics to be Successful

Courteous	Outgoing
Creative	Patient
Diplomatic	Pleasant
Energetic	Productive
Flexible	Reliable
Friendly	Responsible
Honest	Strong
Imaginative	Tactful
Innovative	Well-organized
Mature	

Workplace Skills

Achieve quality in food preparation and service	Maintain, develop and improve restaurants, bars and other guest services
Balance the cash receipts at the end of the day/shift.	Maintain records of stock, sales and wastage and order supplies and equipment
Complete administrative tasks such as countersigning wage documents.	Monitor food and beverage cost
Deal with conflict	Organize all food and beverage promotions and advertising
Ensure staff training and supervision requirements are met	Possess marketing and communication skills
Ensure that the correct stock is ordered	Select and price menu items
Ensure that standards of food and beverage are maintained and improved	Select successful menu items
Hire and evaluate new employees	Supervise kitchen and dining room
Liaison with hotel staff and report to the general manager	Train new staff in job duties and sanitation and safety procedures
	Work under pressure
	Write an annual business plan and analyze financial performance

Professional Organizations

International Food Service Executives Association
<http://www.ifsea.com/>

National Restaurant Association
www.restaurant.org

Hotel & Lodging Association of Greater Kansas City
www.kansascitylodging.org

Advanced Degrees in the Major?

Yes

Sources:

Career Services- Kiwi Careers Web site (visited August 2008):

www.kiwicareers.govt.nz

New England Culinary Institute Web site (visited August 2008):

<http://www.neci.edu/home.html>

Riley Guide: Job Listings Web site (visited August 2008):

<http://www.rileyguide.com/hosp.html>

University of Southern California- Marshall, Hospitality Industry Web site (visited August 2008):

http://www.marshall.usc.edu/web/Library.cfm?doc_id=2021