



Wayne
County
Community
College
District

Hotel and Restaurant Management

PAY

The median annual wage for lodging managers was \$49,720 in May 2015. The median annual wage for food service managers was \$48,690 in May 2015.

JOB OUTLOOK

Employment of lodging managers is projected to grow 8 percent from 2014 to 2024, about as fast as the average for all occupations. Applicants with a college degree in hotel or hospitality management are expected to have the best job opportunities. Employment of food service managers is projected to grow 5 percent from 2014 to 2024, about as fast as the average for all occupations. Jobseekers with a combination of long-term work experience in food service and a degree in hospitality, restaurant, or food service management will have the best job opportunities.

Bureau of Labor Statistics, U.S. Department of Labor, Occupational Outlook Handbook, 2016-17 Edition, Lodging Managers, on the Internet at <http://www.bls.gov/ooh/management/lodging-managers.htm>

Bureau of Labor Statistics, U.S. Department of Labor, Occupational Outlook Handbook, 2016-17 Edition, Food Service Managers, on the Internet at <http://www.bls.gov/ooh/management/food-service-managers.htm>



ABOUT THE PROGRAM

The Hotel and Restaurant Management College Certificate program prepares students for immediate employment in the hotel industry. Students will learn about the different departments within the hotel. The areas of front desk, food and beverage, housekeeping, facility management, catering and sales will be explored. The course objectives are reached by the use of case analysis, technology, leadership, and marketing training. The Hotel and Restaurant Management Program is designed to prepare students for a broad range of positions across the hospitality industry.



WHAT DO HOTEL AND RESTAURANT MANAGERS DO?

Lodging managers make sure that guests on vacation or business travel have a pleasant experience, while ensuring that an establishment is run efficiently and profitably. Restaurant managers are responsible for the daily operations of restaurants and other establishments that prepare and serve food and beverages to customers.

WHERE DO THEY WORK?

Because hotels are open around the clock, evening and weekend work is common. Most lodging managers work full-time and are often on call. Restaurant managers often work long hours and sometimes 7 days a week.

For more information about our graduation rates, the median debt of students who have completed this program, and other important gainful employment information, please click the following link: <http://www.wcccd.edu/dept/HotRestMgmt/HotResMgmt.html>

Recommended Sequence of Courses

Hotel and Restaurant Management: College Certificate

CR. No.	COURSE TITLE	CREDITS
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SEMESTER 1

HTM 105	Introduction to Hotel and Restaurant Management	3
ACC 110	Principles of Accounting	4
MKT 200	Principles of Marketing	3
HTM 210	Customer Service Management . . .	3
SEMESTER TOTAL	13

SEMESTER 2

HTM 106	Hotel and Restaurant Management	3
BUS 225	Computer Applications in Business	3
HTM 200	Hotel and Restaurant Operations	3
SEMESTER TOTAL	9

SEMESTER 3

HTM 225	Special Events and Catering Management	3
HTM 299	Hotel Management Practicum . . .	3
FSM 110	Food Safety and Sanitation	2*
SEMESTER TOTAL	8
CERTIFICATE TOTAL	30

Note: Certificate total hours may not include prerequisites.

**Amended on 7/23/15*

