

OVERVIEW

Does your passion for food service go beyond the kitchen? Food service managers are ensuring smooth day-to-day operations at America's restaurants, schools, businesses, healthcare facilities, and more. Are you up to the challenge?

Students with an Associate's Degree in a culinary related field can earn a Bachelor of Science in Food Service Management in less than 15 months.

PROGRAM OUTCOMES

Our Food Service Management program is dedicated to studying the operational issues that lead to profitability. Students examine the food service industry from the perspective of management, expanding leadership knowledge and skills to further their careers in the hospitality industry.

FINANCIAL MANAGEMENT

Operational decisions have financial consequences, and financial decisions have operational consequences. The ability to create, interpret, and analyze financial reports are necessary tools for a hospitality professional.

- Accounting and Financial Management
- Budgeting and Forecasting
- Revenue Management and Cost Controls
- Facility Management and Design

LEADERSHIP

Understanding the difference between management and leadership is vital for career-minded professionals. Students are introduced to the leadership skills associated with creating, communicating, and implementing an operational vision.

- Ethics in Business
- Motivating Diverse Workforces
- Strategic Planning and Implementation
- Exposure to Industry Leaders

OPERATIONS MANAGEMENT

A successful food service operation is the result of many independent systems working seamlessly together. Special attention is paid to the development and management of service systems.

- Beverage Program Design
- Traditional and Social Media Marketing
- Creating Outstanding Customer Service Systems
- Project Management and Restaurant Simulation



COLLEGE OF
CULINARY ARTS

POSSIBLE CAREER TRACK

- INDEPENDENT OR CHAIN RESTAURANTS
- HOTELS AND RESORTS
- CATERING SERVICES
- CONVENTION / CONFERENCE CENTERS
- SPORT / ATHLETIC FACILITIES
- SCHOOL FOOD SERVICE
- BUSINESS DINING SERVICES
- CAMPUS DINING SERVICES
- HEALTHCARE FOOD SERVICE



College of Culinary Arts
of ECPI University

FOOD SERVICE MANAGEMENT

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For information on this program's success, cost, and other important facts, see ecpi.edu/fs
Campuses in VA, NC, SC, and Online | Degree and program field availability varies by campus.