

BAR MANAGEMENT, ASSOCIATE IN APPLIED SCIENCE



College(s): KK

Program Code: 0437

Students in the Bar Management Associate in Applied Science can expect instruction on the major concepts and basic skills involved in owning, operating and managing food and beverage establishments, including bars, restaurants, food service facilities, along with other food and beverage concepts. Focused on all students including, non-traditional enrollees, owners and entrepreneurs, the program will develop key skills in finance, alcohol awareness, cocktail culture and design, pricing, customer service, profit margin creation, menu design, wine, beer and spirit knowledge, ordering and receiving, equipment, sanitation, and employee engagement. Upon completion, students will receive nationally recognized certifications in sanitation, customer service and alcohol awareness.

Program Requirements

Code	Title	Hours
General Education Coursework		
ENGLISH 101	Composition	3
SPEECH 101	Fundamentals of Speech Communication	3
MATH 118	General Education Math	4
Two (2) Humanities, Fine Arts, or Social and Behavioral Sciences courses		6
Required Program Core		
330CUL 701	Intro To Food Service I	3
330CUL 703	Food Sanitation & Safety I	2
330CUL 705	Chef's Training I-Section A	4
330CUL 708	Chef's Training I-Section B	4
HMG 221	Introduction to Beverage	2
HMG 222	Art of the Cocktail	4
HMG 223	Bar Concept Management	2

HMG 224	Bar Administration and Operations	4
HMG 225	Advanced Beverage Seminar	3
HMG 806	Customer Service Fundamentals	3
HMG 807	Hospitality Financial Management	3
HMG 814	Hospitality Procurement	3
HMG 816	Introduction to Hospitality Marketing Principles	3
Required Work-Based Learning Courses		
HMG 860	Hospitality Internship	4
Total Hours		60

One course must satisfy the Human Diversity (HD) requirement

Pathway

This is an **example course sequence** for students interested in earning a degree in Bar Management. If this pathway is followed as outlined, you will earn a Basic Certificate (BC) in Culinary Arts and an Associate in Applied Science Degree (AAS) in Bar Management. It does not represent a contract, nor does it guarantee course availability. Courses may be substituted within the indicated categories (except Communications courses). One course will satisfy the Human Diversity (HD) requirement, and is labeled with an "HD" in the sequence below.

Semester-by-Semester Program Plan for Full-Time Students

Course	Title	Hours
Semester 1		
330CUL 701	Intro To Food Service I	3
330CUL 703	Food Sanitation & Safety I	2
330CUL 705	Chef's Training I-Section A	4
330CUL 708	Chef's Training I-Section B	4
SPEECH 101	Fundamentals of Speech Communication ¹	3
Hours		16

Semester 2		
HMG 221	Introduction to Beverage	2
HMG 223	Bar Concept Management	2
HMG 806	Customer Service Fundamentals	3
HMG 807	Hospitality Financial Management	3
Humanities, Fine Arts, or Social and Behavioral Sciences course (HD) ¹		3
Hours		13
Semester 3		
ENGLISH 101	Composition ¹	3
HMG 222	Art of the Cocktail	4
HMG 224	Bar Administration and Operations	4
HMG 814	Hospitality Procurement	3
Humanities, Fine Arts, or Social and Behavioral Sciences course (HD) ¹		3
Hours		17
Semester 4		
HMG 225	Advanced Beverage Seminar	3
HMG 816	Introduction to Hospitality Marketing Principles	3
HMG 860	Hospitality Internship	4
MATH 118	General Education Math ¹	4
Hours		14
Total Hours		60

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General Education Requirements