

Restaurant and Food Service Management

College of Education, Health, and Human Sciences

THE UNIVERSITY OF TENNESSEE 

TENNESSEE

What is Restaurant and Food Service Management?

You might start as a management trainee in a restaurant, developing expertise in a range of positions from culinary to accounting and marketing. Later you may move into front office, human resources, or food and beverage management. Perhaps you'll be a club manager, help run a resort complex, oversee multiple restaurants as part of a management company, or work in a convention center in a major metropolitan city. Maybe you're more research oriented and prefer to work for a restaurant chain or tourism bureau analyzing the current market demands for customer services. You can also choose to further your education by pursuing your graduate degree in consumer sciences and/or business.

For further information:
 UNLV resource page: www.unlv.edu/Tourism/indres.html
 Travel Industry of America: www.tia.org
 National Restaurant Association: www.restaurant.org
 American Hotel and Lodging Association: www.ahma.com

Career Opportunities in Restaurant and Food Service Management

Hospitality, tourism, and lodging are among the largest and fastest growing industries in the nation. In Tennessee, major attractions such as the Great Smoky Mountains National Park, Dollywood, and Nashville's Opryland have made tourism the state's second largest industry. As travel and leisure activities increase, the

demand for professionals with management expertise in the restaurant and food service industry is increasing also. Opportunities in Tennessee, the Southeast, and throughout the country are outstanding and offer great variety, good starting salaries, and rapid advancement.

For further information:
 Purdue resource page: omni.cc.purdue.edu/~alltson/career.htm
 Hospitality Careers: hcareers.com

Salary Trends in Restaurant and Food Service Management

As a management trainee you can expect to initially earn from \$34,000 to \$38,000 depending on the location and kind of organization. With experience, salaries are substantially higher and the responsibilities more complex.

For further information:
jobstar.org/tools/salary/sal-prof.cfm

High School Preparation

High school students should follow a normal college preparatory curriculum. In addition, it is very important to gain as much practical experience in a hospitality business as possible.

How to Major in Restaurant and Food Service Management at UT

Following acceptance to the University, students should contact the College of Education, Health and Human Sciences Advising Center at (865) 974-8194. Students indicating an interest in hotel and tourism management will be assigned to and work directly with a faculty member in hotel and restaurant administration.

Requirements for Restaurant and Food Service Management

1. Cumulative GPA of 2.3/4.0 or greater for at least 30 semester hours
2. Grade of "C" or better in the following courses:
 All Retail and Consumer Sciences courses
 All Hotel and Restaurant Administration prefix courses
 English 101 and 102
 Math 119 or 123 and Math 125
3. Complete 300 hours of retail-related work experience (post-secondary) that must be approved by the Internship Coordinator

For graduation, students must earn a "C" or better in all Retail and Consumer Sciences and/or Hotel and Restaurant Administration courses.

Special Programs, Co-ops and Internships

Experiential and problem-based learning approaches are integrated into the curriculum to develop students' critical thinking and decision-making skills. Our program has strong relationships with many industry leaders who are always eager to participate in student experiences such as job shadowing and company visits, which are incorporated into many of our courses.

Our students are encouraged to participate in the Young Skal Student Club, which is a very active and engaging organization. The meetings extend and reinforce classroom activities by providing contact with industry professionals, along with interesting and fun site visits.

Two internships are required for all students. The first is typically undertaken during the summer after the junior year, and gives the student an overview of working with a company and the culture of that company. A second internship is taken during the student's final semester and is designed to be fulfilled through a company's management training program.

The department regularly schedules international and domestic study tours

FOR MORE INFORMATION:

Dean Aaser, Internship Coordinator
 Hotel & Restaurant Administration
 110 Jessie Harris Building
 Knoxville, TN 37996-1911
 (865) 974-6240; (865) 974-5236 (fax)
daaser1@utk.edu
<http://trcs.he.utk.edu>

that combine professional appointments and cultural visits. Recent trips have been taken to Western Europe, Eastern Europe, Asia, New York City, and Chicago.

Highlights of Restaurant and Food Service Management at UT

Our strategic partnerships with key hospitality businesses will give a student in the program a competitive advantage.

The companies include:

- O'Charley's
- J. Alexander's
- Chateau Elan Resort & Spa
- Callaway Gardens
- Krystal
- Cracker Barrel
- TGIFriday's
- Steak N Shake

We have many other partnerships, and will help provide the critical job experience and industry contacts that are the key to career placement and satisfaction.

Sample Curriculum

Freshman Year

English Composition I & II	6
Humanities Electives	6
College Algebra/Finite Mathematics	3
Natural or Physical Science Electives	6-8
Basic Calculus	3
Introduction to the Service Industry	3
Introductory Nutrition	3
Food Quantity Principles	3
Total	33-35 credit hours

Sophomore Year

Principles of Financial Accounting	3
Introduction to Economics	4
History Elective	3
Foodservice Operations Management	3
Microcomputer Applications	3
Principles of Managerial Accounting	2
Business Functions	4
General Psychology	3
Family and Consumer Behavior	3
Introduction to Statistics	3
Total	31 credit hours

Junior Year

Developing a Diverse Service Workforce ...	3
History Elective	3
Food and Lodging Cost Control	3
Food Safety and Sanitation for the Food Service Industry	1
Professional Development	3
Principles of Marketing	3
Financial Management	3
Leadership in the Service Marketplace	3
Strategies for Growth	3
General Operations Management	3
Business and Professional Communication ...	3
Professional Experience in Hotel/Tourism Management	6
Total	37 credit hours

Senior Year

Legal Issues in Service Management	3
Strategies in Restaurant Planning	3
Human Ecological Systems	3
Advanced Food Production	3
Service Management Electives	3
Managerial Experience in Hotel/Tourism Management	9
Managerial Issues in Hotel/Tourism Operations	3
Total	27 credit hours

Grand Total ... 128-130 credit hours

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Inquiries and charges of violation concerning Title VI, Title IX, Section 504, ADA, the Age Discrimination in Employment Act (ADEA), or any of the other above referenced policies should be directed to the Office of Equity and Diversity, 1840 Melrose Avenue; Knoxville, TN 37996-3560; telephone (865) 974-2498 (TTY available). Requests for accommodation of a disability should be directed to the ADA Coordinator at the Office of Human Resources Management, 600 Henley Street; Knoxville, TN 37996-4125.

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