## **FOOD BUSINESS MANAGEMENT**

The Hospitality and Events Management program offers a multi-disciplinary degree intended to provide students the knowledge and practical skills for success in the Hospitality Industry. In the first half of the programs, students will complete a core set of courses designed to provide a solid foundation of industry skills. Course topics include customer service, foundational skills in food and beverage operations as well as hospitality finance and human resource management. In the second half of the program, the student selects their area of focus in the Hospitality Industry.

The program offers a distinct track in Food Business Management. Course work varies depending on the selected track but includes topics such as Wine Fundamentals, Front Office Operations, and Event Catering Strategies. Students in each track will participate in an internship course which allows them to apply classroom and lab experiences in the real world.



Degree And Certificate Options	LENGTH	Соѕт	Average Wage	EXAMPLE JOB TITLES
Technical Certificate	2 Years	\$12,817	Coming	Developmental Chef
			Soon	Food Service Director
AAS Degree	2 Years	\$14,913		Head & Sous Chef

## **PROGRAM CONTACTS:**

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## WHY CHOOSE CULINARY ARTS?

- State-of-the-art facilities and equipment
- Accredited by the Higher Learning Commission
- Over 1,000 kitchen hours
- Students get to create and implement a business plan in WSU Tech's Flex Space.

## LOCATION INFORMATION

- Culinary classes are located at NICHE-124 S Broadway, Wichita, KS 67202
- ◆ General Education Classes: Times vary—Online or WSU South Campus—3821 E Harry, Wichita KS 67218
- ◆ Advising/Financial Aid: WSU South –3821 E Harry, Wichita KS 67218

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