

# FOOD & BEVERAGE 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	COST	AVERAGE WAGE	EXAMPLE JOB TITLES
Technical Certificate	2 Years	\$12,817	Coming Soon	Developmental Chef Food Service Director
AAS Degree	2 Years	\$14,913		Head & Sous Chef

## PROGRAM CONTACTS:

- **Kaleb Talkington**  
Admissions Counselor  
ktalkington@WSUTech.edu  
[WSUTechAdvising.as.me/Kaleb](https://www.wsutechadvising.as.me/Kaleb)
- **Xavier Madrigal**  
Academic Advising  
xmadrigal@WSUTech.edu  
[WSUTechAdvising.as.me/xavier](https://www.wsutechadvising.as.me/xavier)

## 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 specials that are sold at our student-run bistro

## 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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<https://wsutech.edu/hospitality-and-events-management/>



# FAQS

Q. When can I start the Food Business Management Program?

→ Students may start the Food and Business Management in the Fall. Enrollment for this program opens as early as April 1st. You can enroll for general education classes throughout the year. Core classes will start in the fall.

Q. When will I learn while completing this program?

→ The first year of this program is identical to the culinary arts program. There is one additional class called Hospitality Math. The purpose of the first year is to equip students with the fundamental skills required to prepare food. The second year of the program is centered around the business aspects of running a restaurants. Students will calculate waste, create schedules, payroll, advertising, and various other responsibilities.

Q. What utensils and books are required for the program?

→ Students will need a digital device (tablet or laptop) to access their required digital textbook. The laptop does not have to be purchased from WSU Tech, but it must meet certain specifications. See an advisor for details. Textbooks are required for success in this program. Check with the academic advisor regarding the current process for accessing textbooks. Tuition includes a knife set and a uniform.

Q. Is there a dress code for this program?

→ Yes, there is a strict dress code. Please see NICHE dress code policy.

Q. What are the Technical Qualifications of the instructional staff?

→ Our instructional staff have years of experience in the food service industry and have taught culinary courses prior to working at WSU Tech.

Q. What certifications will I earn in this program?

→ For industry, it is required that you have the ServSafe Manager certification. This will be completed in HEM 105 which is required to continue in the program. For more details or resources, please visit [www.servsafe.com](http://www.servsafe.com).

Q. Are there internship opportunities with this program?

→ Food Business Management students are required to find their own internships in the food service or hospitality industry. All internships must be approved by the dean, Lexi Michael, prior to enrollment

Q. What if I have already completed the Culinary Arts Program?

→ No worries. Students who have completed the culinary arts program will be able to step into the second year of the Food Business Management Program. They will need to take the hospitality math course which is only offered in the spring.

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**Careers start here.**

[www.WSUTECH.edu](http://www.WSUTECH.edu)



# PROGRAM FLOW

Semester 1 - Fall				
Course Number	Course Name	Credit Hours	TC Culinary Arts	AAS Culinary Arts
CUL 105	Culinary Fundamentals	3	X	X
HEM 105	Sanitation and Safety	1	X	X
CUL 115	Culinary Nutrition	3	X	X
CUL 120	Modern Banquet Cookery	3	X	X
ELECTIVE	English Composition I	3		X
Total			10	13
Semester 2 - Spring				
HEM 115	Introduction to the Hospitality Industry	3	X	X
CUL 125	Baking & Pastry Skill Development	3	X	X
CUL 133	Bistro Practicum I	3	X	X
BUS 104	Introduction to Business	3	X	X
HEM 110	Hospitality Math	3	X	X
Total			15	15
Semester 3 - Summer				
HEM 140	Hospitality Financial Management	3	X	X
HEM 235	Hospitality Management Internship	3	X	X
Total			6	6
Semester 4 - Fall				
HEM 143	Introduction to Food Business Management	5	X	X
BUS 140	Principles of Marketing	3	X	X
ENT 110	Introduction to Entrepreneurship	3	X	X
ELECTIVE	Communication Elective	3		X
Total			11	14
Semester 5 - Spring				
HEM 233	Restaurant Incubator	3	x	X
ELECTIVE	Humanities Elective	3		X
ELECTIVE	Social Science Elective	3		X
ELECTIVE	Math Elective	3		X
Total			3	12

Technical Certificate =  
45 credit hours total

Associates Degree =  
60 Credit hours total