

HOSPITALITY MANAGEMENT



Hospitality Management at Drexel

Drexel at BCC's Hospitality Management program recognizes the critical importance of an interdisciplinary education with a global perspective for tomorrow's industry leaders and managers. It is designed to prepare you for a career in one of two concentrations: food and beverage management or gaming and resort management. With its focus on innovative management, customer service, technology, and international relations, the major is ranked by The Gourman Report in the top 10th percentile of national undergraduate programs.

Employers

Companies that have hired Drexel students include:

- Bistro St. Tropez
- Linwood Country Club
- Moro Restaurant
- Sheraton Hotel
- Sodexho, Inc.

Potential Careers

Casino Manager. Plans and coordinates a casino's gaming operations. Manages the casino's floor employees and responds to customer complaints. Formulates the casino's gaming policies and ensures that games are played in accordance with government regulations.

Food and Beverage Manager. Manage the daily operations of the restaurant, including the selection, development and performance of employees. In addition, the manager oversees the inventory and ordering of food and supplies, optimize profits and ensure that customers are satisfied with their dining experience.

Hotel and Resort Manager. Runs the day-to-day operations of hotels or resorts. Often responsible for personnel matters, budgeting, accounting, administration, promotion, security, and maintenance. May set room rates, approve expenditures, and ensure that the facility meets standards for service, housekeeping, decor, and food quality.

Courses You'll Really Enjoy

Hospitality Management Information Systems. Studies computer applications in the hospitality industry, including inventory control, restaurant systems, bar and beverage systems, and telephone and security management systems. Emphasizes guest tracking, electronic cash registers, and point-of-sale devices.

Hospitality Leadership Seminar. Integrates material covered in multiple disciplines related to the hospitality industry. Examines the development of innovative management in all segments of the industry. Identification and development of a personal leadership philosophy

and style.

Wine and Spirits. Provides a detailed study of the classification, production, identification, and service of alcoholic beverages, with a major emphasis on wines. Uses a systematic approach to tasting and evaluation.

Commercial Food Production. Applies culinary principles to the production of fine food in quantity. Emphasizes menu planning and management of production, food design, quality, and service.

Gaming and Casino Management. This course examines the theories pertinent to casino games, including the organizational management, staffing, regulations, internal control, and reporting requirements of gaming operations.

For More Information

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