

HOSPITALITY AND RESTAURANT OPERATIONS MANAGEMENT

ONLINE ASSOCIATE OF OCCUPATIONAL STUDIES DEGREE

GET STARTED!

Pursue your culinary dreams. Learn more about our programs and request more information today.

Hospitality and Restaurant Ops Management

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Clicking the "Learn More" button constitutes your express request, and your express written consent, to be contacted by and to receive automated or pre-recorded calls, texts, messages and/or emails from via phone, text, and/or emails by Auguste Escoffier School of Culinary Arts at the number(s) email you provided, regarding furthering your education and enrolling. You understand that these calls, texts, messages and/or emails may be generated using an automated or pre-recorded technology. You are not required to agree to receive automated or pre-recorded calls, texts, messages or emails as a condition of enrolling at Escoffier. You can unsubscribe at any time or request removal of street address, phone number, email address via Escoffier website.

EARN A HOSPITALITY AND RESTAURANT OPERATIONS MANAGEMENT DEGREE ONLINE

Gain skills to keep hospitality businesses running smoothly—and ensure amazing guest experiences—with Auguste Escoffier School of Culinary Arts. Our online Hospitality and Restaurant Operations Management degree program offers thorough preparation for career paths in foodservice and hospitality businesses.

The program combines flexible online classes with a hands-on externship experience at a foodservice business, so you can study concepts on your time and apply them in the real world before you graduate.

WHAT YOU CAN LEARN IN THIS DEGREE PROGRAM



Culinary foundations, including food safety, essential cooking techniques, key equipment and terminology



How to cut expenditure and maximize profit by managing inventory, labor and food costs



How to motivate, train and coach foodservice employees from first day to performance review and beyond



Standards of professional conduct, from communications to hygiene and handling customer service issues



Laws and regulations that affect Hospitality and Restaurant Operations Management business workforces, services and facilities management



Menu design principles, catering operations and the basics of building your own Hospitality and Restaurant Operations Management business

REQUEST INFORMATION

HOSPITALITY AND RESTAURANT OPERATIONS MANAGEMENT OPERATIONS COURSES

Students in the degree program explore the theory and applications of the following courses:

FOODSERVICE MATH AND ACCOUNTING

Explore managerial accounting, cost control concepts and how they apply to expenses, revenue, food, beverage, labor, and other controllable and non-controllable costs. This course also covers income statements and profit analysis.

CULINARY FOUNDATIONS I

Become familiar with the professional kitchen, from equipment, layout and terminology to hygiene, food handling, food storage, cleaning, pest control and HACCP. This course also covers basic cooking techniques, seasoning principles, knife skills, cutting techniques, and the concept of mise en place.

LEADERSHIP AND DEVELOPMENT

Study effective techniques for motivating and coaching employees at the individual and team level and explore methods for planning and driving organizational change.

MENU DESIGN AND MANAGEMENT

Explore different types of Hospitality and Restaurant Operations Management menus and examine how they operate as both financial and communication tools. This course also covers visual design, price analysis, and making use of available resources.

BUILDING YOUR OWN BUSINESS

Explore business planning, pricing, credit management, government regulation, legal concerns, and business ethics as they apply to the foodservice industry. Your final project for this course offers you the opportunity to complete and present a foodservice business plan.

EXTERNSHIP

Complete a six-week experience in a restaurant or related business to apply the skills you've learned in class to real-world situations. Immersion in a work environment also offers you the opportunity to develop industry contacts and build working relationships.

PROFESSIONALISM AND SERVICE STANDARDS

BUSINESS AND PROFESSIONAL COMMUNICATIONS

FOODSERVICE MATH AND ACCOUNTING

THE SCIENCE OF NUTRITION

CULINARY FOUNDATIONS I

CATERING AND EVENT OPERATIONS

INTRODUCTION TO PSYCHOLOGY IN THE WORKPLACE

FOUNDATIONS IN HUMAN RESOURCES

WORLD HISTORY AND CULTURE FROM THE CULINARY PERSPECTIVE



PROFESSIONALISM AND SERVICE STANDARDS

Learn the basics of professional conduct for the hospitality industry—or any industry. Topics include hygiene, guest service, and communication standards.

FACILITIES OPERATIONS AND COMPLIANCE

OPERATIONS TECHNOLOGY AND INNOVATION

LEADERSHIP AND DEVELOPMENT

MENU DESIGN AND MANAGEMENT

BUILDING YOUR OWN BUSINESS

EXTERNSHIP

PURCHASING

BEVERAGE SERVICE OPERATIONS

COST CONTROL

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¹ "19 Best Culinary Schools in the USA", Chef's Pencils

² Based on comparable student population data for Austin and Boulder as currently reported in [Integrated Postsecondary Education Data System \(IPEDS\)](#).

³ "Ranked #3 Best College for Culinary Arts in America", Niche

⁴ "America's Best Online Learning Schools 2023", Newsweek

Our Boulder, CO campus is the only accredited institution in the United States to offer both fully online diploma and degree programs with culinary classes and hands-on industry externships. We are accredited by ACCET - A Partnership for Quality®. ACCET is listed by the U.S. Department of Education as a nationally recognized accrediting agency.

*Based on comparable student population data for Austin and Boulder as currently reported in [Integrated Postsecondary Education Data System \(IPEDS\)](#)

**Based on comparable student completion & placement data for online programs as currently reported in our [consumer information](#) section of our website, per our institutional accreditor.

[†] Consider your situation and resources to determine what is affordable and on budget, for you.

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