

DEPARTMENT: HOSPITALITY MANAGEMENT

As a member of the **Department of Hospitality Management** you will join a group of students who are part of the **School of Professional Studies** at New York City College of Technology, City University of New York.

Mission: The Hospitality Management Department of New York City College of Technology educates students for careers in the hospitality industry through foundational knowledge of hospitality operations and experiences that cultivated diverse perspectives, lifelong learning, collaboration, and community engagement.

The Hospitality Management Department offers two internationally recognized degree programs for men and women seeking professional preparation for careers in Hospitality Management: a two-year lower-level program leading to the **Associate in Applied Science (AAS) degree**; a four-year program leading to the **Bachelor of Technology (BTech) degree**.

The AAS degree program provides students with a solid foundation in theory and current practices of the hospitality industry and a core of liberal arts and science courses that will prepare them for flexible career development.

Baccalaureate-level coursework builds on the AAS foundation and offers the integration of skills, knowledge and values for professional advancement. Electives allow students to choose an area of focus and deepen their understanding of hospitality management. The BTech degree in Hospitality Management is an internationally accredited program of the Accreditation Commission for Programs in Hospitality Administration (ACPHA).

Students benefit from studying in small classes under the guidance of professional, industry-oriented faculty and learning in industry-standard facilities. New York City is an added resource to further enhance the dynamic and diversified course offerings. There is an ongoing dedication to community service, and students are encouraged to volunteer their time to enrich the department, the College and the community.

Students can join department clubs and other opportunities such as:

The Anna Nurse Culinary Workshop Series: Each semester, students participate in a series of culinary demonstrations. Current industry professionals, many of whom are alumni, share their expertise and explore trends.

The American Culinary Federation (ACF), Big Apple Junior Chapter: Students may become members of this nationally recognized chefs' organization.

Qualified students guided by ACF-member faculty participate in culinary competitions on the local and state levels. Students have the opportunity to participate in community service events and holiday meal preparation for community-based organizations.

Cooks in the Market: Students explore farm-to-table, locavore and seasonal food production concepts and participate in broader community service and outreach events.

The Ambassador Club: The mission of the Ambassador Club is to provide opportunities for students to learn and hone leadership skills with an emphasis on event planning and event management. The Ambassadors will assist in the planning of, and be present at, selected events sponsored by the Hospitality Management Department with the intent of fostering and supporting a welcoming and professional environment.

Hospitality Garden Club: Students volunteer in the Hospitality Garden, growing vegetables for use in culinary classes, and also participate in cooking and pastry demonstrations making use of local seasonal produce.

The Tea Club: Student members explore tea essentials, including tea types, origins, processing, storage, history and what makes each tea unique. Club activities include the exploration of drinking tea as a social activity.

Aspiring Hotel Leaders: Student club offering opportunities for social interaction and networking with one another and faculty, staff and industry leaders. Club members participate in a variety of activities including hotel tours, workshops, speaker presentations and alumni panel discussions.

Spoons Across America Club: Student members volunteer in NYC public elementary schools and greenmarkets to support experiential food and nutrition initiatives.

The Thomas Ahrens International Programs: The department offers two international programs:

- *The Paris Exchange Summer Study Program:* This program provides a rich and varied learning and living opportunity for qualified students to earn six elective credits in international tourism and traditions of the French table.
- *The International Work Program:* Selected students spend the summer months working as interns at resorts, hotels and restaurants in the United



NEW YORK CITY COLLEGE OF TECHNOLOGY

CITY TECH

Who We Are



States and western Europe. Students receive a stipend with the generous support of the NYCCT Foundation and industry associations including Société Culinaire Philanthropique, Culinarian's Home Foundation, Jules Weber Foundation, and Paris Gourmet. All requirements are detailed in a meeting each February. Participating students must have valid passports and, in some cases, visas.

The Walt Disney World College Program: Selected students earn 12 college credits through a balanced learning, living and earning environment in Orlando, Florida, supported by online coursework.

Faculty and Staff

Professor Elizabeth Schaible, Chair

Professors: Claude

Associate Professors: Goodlad, Phillip, Schaible, Stewart

Assistant Professors: Abreu-Runkel, Akana, Dias, Hellermann, Kim,

Mehrotra, Pericles, Van Loon, Walljasper

Lecturers: Lewin-Jacus, Lifrieri-Lowry

CLT: Joseph, Keller

Senior CLT: D'Orazi

Fun Fact

The Hospitality Management Department was founded in 1947.