



NEW YORK CITY COLLEGE OF TECHNOLOGY

Hospitality Management

Namm 220

Who We Are

Founded in 1947, 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).

Degrees Conferred

Hospitality Management/AAS

Hospitality Management/BTech

Chair Person

Professor Elizabeth Schaible, Chair

Faculty and Staff

Professors: Claude, Hoffman, Jordan Associate Professors: Phillip, Schaible, Stewart **Assistant**

Professors: Abreu-Runkel, Akana, Dias, Goodlad, Hellermann, Kim, Mehrotra, Pericles, Van Loon, Walljasper

Lecturers: Lewin-Jacus, Lifrieri-Lowry

CLT: Joseph

Senior CLT: D'Orazi

Interesting/Important Facts

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.



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These meaningful and professionally vital opportunities include:

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.

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:* The department, in agreement with Université d'Évry-Val d'Essonne, 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 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.