

Restaurant Management

► Contact Information

Ann Smith, associate professor
ann.smith@ndscs.edu
701-671-2302
Horton Hall 229

► Delivery Methods

Face-to-Face: Wahpeton
Online: Some Classes
Combination

This option is designed as a third-year option for students completing the Culinary Arts program. It provides a range of business knowledge and experiences that will integrate well with the skills students have already achieved, preparing them to take on supervisory roles in their employment. Additionally, this option can develop skills needed to own, operate and expand your own business. Students will learn to recognize and act on opportunities to develop an entrepreneurial mindset.

The Business Management core taught at NDSCS focuses student learning in the following areas:

- Business Law
- Communication Skills
- Customer Relations
- Economics
- Emotional Intelligence
- Entrepreneurship
- Financial Analysis
- Human Resource Management
- Information Management
- Marketing
- Operations
- Professional Development
- Strategic Management

Employment growth in this occupation will be as fast as the average of all occupations. Multiple job openings will also be created as a large number of managers reach their age of retirement or take transfers for other reasons. Since the food preparation industry is only slightly affected by the economy, the occupation offers good job security for candidates.

A faculty advisor will assist students in the development of an appropriate program to meet his/her career goals. Employment opportunities are unlimited, depending upon the individuals' strengths and interests.

In addition to having earned an Associate in Applied Science (A.A.S.) degree in Culinary Arts, the following courses are required:

Course Code	Course Title	Credits
ACCT 215	Business in the Legal Environment	3
BADM 103	*Leadership Techniques	1
BADM 201	Principles of Marketing	3
BADM 217	Promotion and Advertising	3
BADM 234	Customer Service	1
BADM 251	Personal Finance	3
BADM 282	Human Resource Management	3
BADM 291	Career Seminar	3
BUSN 120	Fundamentals of Business	3
BUSN 170	Entrepreneurship	3
BUSN 282	*Professional Development	1
COMM 110	Fundamentals of Public Speaking	3
ECON 105	Elements of Economics	3
	or ECON 201 Principles of Microeconomics (3)	
	or ECON 202 Principles of Macroeconomics (3)	
	Electives	3
	<i>Choose 3 credits from the courses listed below.</i>	
BADM 202	Principles of Management (3)	
BADM 230	Marketing Information Analysis (3)	
BADM 240	Sales (3)	
BADM 244	Sales Seminar (3)	
BADM 281	Organizational Behavior (3)	
BUSN 254	Financial Statement Analysis (3)	

Total Required Credits **36**

(in addition to previously earned A.A.S. degree in Culinary Arts)

* Includes membership in Collegiate DECA.

Admission Requirements*

This course of study is designed as a third-year option. Applicants for this program must have completed an Associate in Applied Science degree in Culinary Arts.

Required minimum placement scores:

<u>ACT</u>	<u>ACCUPLACER</u>	<u>ACCUPLACER</u>
Reading – 14	Reading Comp – 61	<u>NEXT GENERATION</u>
English – 12	WritePlacer – 3-4	Reading – 240
Math – 13	Arithmetic – 51	Writing – 237
	Elementary Algebra – 25	QAS – 225

Or transfer equivalencies will apply as appropriate

Applicants not meeting the above requirements are encouraged to visit with the academic counselor at 701-671-2263 or the BADM department chair at 701-671-2172 for strategies to meet the admission requirements.

**Program Admission Requirements are subject to revision. Please check the department or program website under Program Admission Requirements for current information.*

Award

Upon successful completion of the required courses, students will be awarded an Associate in Applied Science degree in Business Management with an emphasis in Restaurant Management.

Revised: May 2021