

BAR MANAGEMENT, ASSOCIATE IN APPLIED SCIENCE



College(s): KK

Program Code: 0437

Students in the Bar Management Associate in Applied Science can expect instruction on the major concepts and basic skills involved in owning, operating and managing food and beverage establishments, including bars, restaurants, food service facilities, along with other food and beverage concepts. Focused on all students including, non-traditional enrollees, owners and entrepreneurs, the program will develop key skills in finance, alcohol awareness, cocktail culture and design, pricing, customer service, profit margin creation, menu design, wine, beer and spirit knowledge, ordering and receiving, equipment, sanitation, and employee engagement. Upon completion, students will receive nationally recognized certifications in sanitation, customer service and alcohol awareness.

Program Requirements

Code	Title	Hours
General Education Coursework		
ENGLISH 101	Composition	3
SPEECH 101	Fundamentals Of Speech Communication	3
MATH 118	General Education Math	4
Two (2) Humanities, Fine Arts, or Social and Behavioral Sciences courses		6
Required Program Core		
330CUL 701	Intro To Food Service I	3
330CUL 703	Food Sanitation & Safety I	2
330CUL 705	Chef's Training I-Section A	4
330CUL 708	Chef's Training I-Section B	4
HMGT 221	Introduction to Beverage	2

HMGT 222	Art of the Cocktail	4
HMGT 223	Bar Concept Management	2
HMGT 224	Bar Administration and Operations	4
HMGT 225	Advanced Beverage Seminar	3
HMGT 806	Customer Service Fundamentals	3
HMGT 807	Hospitality Financial Management	3
HMGT 814	Hospitality Procurement	3
HMGT 816	Introduction to Hospitality Marketing Principles	3
Required Work-Based Learning Courses		
HMGT 860	Hospitality Internship	4
Total Hours		60

Pathway

This is an **example course sequence** for students interested in earning a degree in Bar Management. If this pathway is followed as outlined, you will earn a Basic Certificate (BC) in Culinary Arts and an Associate in Applied Science Degree (AAS) in Bar Management. It does not represent a contract, nor does it guarantee course availability. Courses may be substituted within the indicated categories (except Communications courses). One course will satisfy the Human Diversity (HD) requirement, and is labeled with an "HD" in the sequence below.

Semester-by-Semester Program Plan for Full-Time Students

Semester 1	Hours
330CUL 701 Intro To Food Service I	3
330CUL 703 Food Sanitation & Safety I	2
330CUL 705 Chef's Training I-Section A	4
330CUL 708 Chef's Training I-Section B	4
SPEECH 101 Fundamentals Of Speech Communication ¹	3
Hours	16
Semester 2	
HMGT 221 Introduction to Beverage	2

HMGT 223	Bar Concept Management	2
HMGT 806	Customer Service Fundamentals	3
HMGT 807	Hospitality Financial Management	3
Humanities, Fine Arts, or Social and Behavioral Sciences course (HD) ¹		3
Hours		13
Semester 3		
ENGLISH 101	Composition ¹	3
HMGT 222	Art of the Cocktail	4
HMGT 224	Bar Administration and Operations	4
HMGT 814	Hospitality Procurement	3
Humanities, Fine Arts, or Social and Behavioral Sciences course (HD) ¹		3
Hours		17
Semester 4		
HMGT 225	Advanced Beverage Seminar	3
HMGT 816	Introduction to Hospitality Marketing Principles	3
HMGT 860	Hospitality Internship	4
MATH 118	General Education Math ¹	4
Hours		14
Total Hours		60

¹ General Education Requirements

Careers

This program can prepare students for the jobs listed below. Click on each one to learn more, including average earnings, annual job openings, and how much education people in that field have. For additional guidance and resources on career options, current City Colleges students and alumni can contact the Career Services Office (<https://www.ccc.edu/departments/Pages/Career-Services.aspx>).

Food Service Managers

Job Description

Plan, direct, or coordinate activities of an organization or department that serves food and beverages.

Salary Based on Experience Level

Take a look at the average hourly/annual earnings for this career in Cook County

Lightcast earnings figures are based on OES data from the BLS and include base rate, cost of living allowances, guaranteed pay, hazardous-duty pay, incentive pay (including commissions and bonuses), on-call pay, and tips.

Annual Wages

Entry-Level 10 th Percentile	\$38,347
Median 50 th Percentile	\$57,906
Senior-Level 90 th Percentile	\$108,012

Hourly Wages

Entry-Level 10 th Percentile	\$18
Median 50 th Percentile	\$28
Senior-Level 90 th Percentile	\$52

Annual Job Openings

845 annual openings in Cook County

National Education Attainment

Here, you can see the level of education that people in this career complete.

Degree Program	% of Jobs
A high school diploma or less	70.56%
A certificate	4.83%
Some college	18.35%
An Associate degree	0.71%
A Bachelor's degree	5.54%
A Master's or Professional degree	0.00%
A Doctoral degree or more	0.00%

5.54% continue their education beyond an associate degree

Bartenders

Job Description

Mix and serve drinks to patrons, directly or through waitstaff.

Salary Based on Experience Level

Take a look at the average hourly/annual earnings for this career in Cook County

Lightcast earnings figures are based on OES data from the BLS and include base rate, cost of living allowances, guaranteed pay, hazardous-duty pay, incentive pay (including commissions and bonuses), on-call pay, and tips.

Annual Wages

Entry-Level 10 th Percentile	\$29,997
Median 50 th Percentile	\$33,397
Senior-Level 90 th Percentile	\$56,807

Hourly Wages

Entry-Level 10 th Percentile	\$14
Median 50 th Percentile	\$16
Senior-Level 90 th Percentile	\$27

Annual Job Openings

2601 annual openings in Cook County

National Education Attainment

Here, you can see the level of education that people in this career complete.

Degree Program	% of Jobs
A high school diploma or less	79.94%
A certificate	2.57%
Some college	16.37%
An Associate degree	0.00%
A Bachelor's degree	1.12%
A Master's or Professional degree	0.00%
A Doctoral degree or more	0.00%

1.12% continue their education beyond an associate degree