



ENGLISH PLUS CULINARY and HOTEL & RESTAURANT MANAGEMENT



New York, NY Campus

The English plus Culinary and Hotel Management Program is a fast track program designed to accelerate your education in the USA. You will reinforce your English skills while studying for your certificate program of choice.

Why join these programs

- Fast Track Diploma Programs: Opportunity to master the English language as well as pursue a career in Culinary or Hotel Management
- Affordable program: payment plan available
- Externship available for all programs: Students will be covered by the school's liability insurance during externship
- Flexible schedule
- Excellent location in the heart of NEW YORK CITY!

Zoni Language Program

The Premium Intensive English Program offers language instruction with an integrated approach that includes four skills: speaking, listening, reading and writing. The specific courses under these programs also include the incorporation of pronunciation, vocabulary building and conversation activities using grammar in context.

International Admissions Procedures

- Submission of application and enrollment agreement
- Provide proof of educational background (high school and/or college) and official translation
- Provide proof of identification and birth certificate
- Complete the affidavit of financial support and submission of all required documents (bank letter or 6 months of bank statements verifying a minimum range of \$25,000 - \$30,000)
- Provide a Letter of Purpose from student
- Provide original, current and valid passport

Orientation

Newly admitted students must attend Orientation which is held before the first day of class. Orientation provides an introduction to the schools community and the opportunity to meet staff, faculty and classmates, and learn about rules and regulations, support services and available resources. The Orientation dates and times are distributed to students during the registration/enrollment process.

Length of Time to Normally Complete a Program

Each program has a specific number of hours or credits required to meet its educational objectives. Below this section are course descriptions and detailed information with the number of weeks and credits or hours normally required to complete the program of choice. All programs must be completed within one and a half (1.5) times the normal time scheduled to complete the program.

Student-Teacher Ratio

Culinary laboratory capacities at our partner school range from 16 to 30 students with equipment and work stations available to provide the necessary hands-on practice. Lecture rooms capacity ranges from 20 to 30 students. Class sizes are typically lower than the maximum capacities and care is taken to provide extensive individualized attention to students in hands-on courses. Maximum class size is determined by the New York State Department of Education.

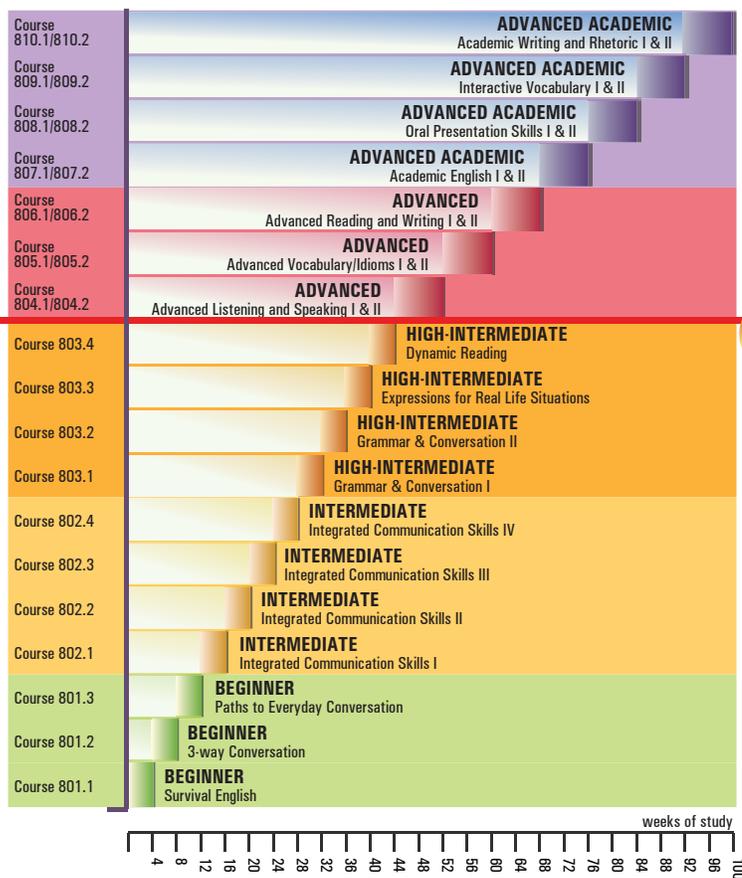
IEP Curriculum Chart

Schedule : 8:30a.m. to 12:30p.m. or 1:00p.m. to 5:00p.m.

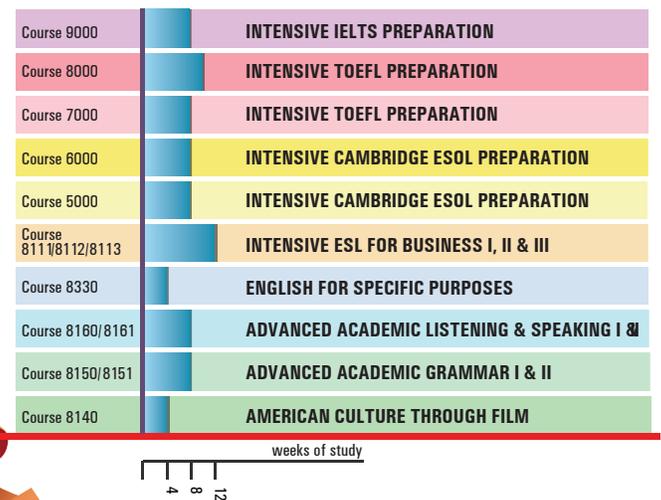
New York Academic Progress Chart

Premium Intensive and Semi-intensive English Programs

General English Courses



Elective Courses



At this point, students will have the option to transfer to any of our Elective courses and may choose to continue with the remaining general English courses later on.

Some of these Elective courses such as TOEFL and Cambridge ESOL preparation will require a placement test to measure the student's ability before entering the course.

Hotel & Restaurant Management

Certificate Program — 900 Clock Hours Program Description and Objectives

The Hotel and Restaurant Management Program prepares students for employment in the hospitality industry. Graduates work in hotels, resorts, restaurants, catering companies and cruise lines in a wide variety of positions including: guest services agent, sales/marketing assistant, human resources assistant, accounting assistant, food and beverage assistant manager, assistant restaurant manager, kitchen manager, and food pantry agent. Students learn hotel operations in a simulated full-service hotel environment using industry-standard Fidelio-Opera software. Students also learn the basics of restaurant operations including menu development, food purchasing, sanitation, inventory and cost control, and the principles of quality restaurant service. Students have the opportunity to be certified ServSafe® for Food Sanitation and ServSafe® Alcohol Service.

Hotel & Restaurant Management Program Outline

Number of Weeks: Day = 36 / Eve = 56

Day: 8:30 a.m. - 1:30 p.m. Mon. - Fri.

1:30 p.m. - 6:30 p.m. Mon. - Fri.

Eve: 6:30 p.m. - 10:30 p.m. Mon. - Thurs.

Course Titles

Clock Hours

HRM110 — Introduction to Hospitality Management	100
HRM111 — Hotel Operations I with Lab	100
HRM112 — Hotel Operations II	100
HRM113 — Back-Office Administration	100
HRM114 — Food and Beverage Operations	100
HRM115 — Restaurant Management	100
HRXMHT — Externship	300

Total: 900

Course Descriptions

HRM110 Introduction to Hospitality Management (100 Hours)

This course provides an overview of the hospitality and tourism industries and the structure of a variety of classes of hotels and restaurants. Students learn how hotels, restaurants, resorts and other hospitality establishments function as businesses, the roles of sales, marketing, and quality management. An introduction to human resources and a survey of career paths accompanies the overview, along with an introduction to personal career development and computer applications, including spreadsheet software and other business tools.

HRM111 Hotel Operations I with Lab (100 Hours)

This course concentrates on hotel front office operations and management and students master procedures for reservations, check-in and check-out, and interfacing with the hotel accounting system. Yield management and front-office point-of-sale revenue enhancing strategies are also introduced, along with the concierge function as part of the NYC Tourism section. Lectures and demonstrations are reinforced through role-play and extensive practice in a computer-simulated environment using industry standard hospitality management software. Prerequisite: Introduction to Hospitality Management



HRM112 Hotel Operations II (100 Hours)

The housekeeping and security aspects of the rooms division of a hotel are introduced in this course. Housekeeping management, cleaning techniques, and laundry/linen control are covered along with key control, room security, fire safety, alarms, loss prevention, and investigations. Prerequisite: Introduction to Hospitality Management

HRM113 Back-Office Administration (100 Hours)

This course introduces students to back office functions at a hotel or restaurant including budgeting, accounting, inventory control, cash receipts, and payroll. Corporate marketing and sales are also covered, along with the proper planning and execution of meetings. The Revenue Management section introduces students to strategic planning to maximize room rates and revenue. Prerequisite: Introduction to Hospitality Management

HRM114 Food and Beverage Operations (100 Hours)

This course covers the operational aspects of food and beverage operations, including hotel food and beverage departments, such as, the restaurant, room service, and catering sales departments. Students learn the basics of food and beverage service for different types of events, types of mise en place, equipment, materials, and facilities design, as well as basic culinary terms and basic kitchen operations. Students learn the essentials of food sanitation and handling the alcohol service responsibly. Student teams conduct simulated planning activities and execute a live food and beverage event in cooperation with the Culinary Arts department at the school. Students also receive lectures on wine, beer, and spirits with a concentration on wine production and regions. Prerequisite: Introduction to Hospitality Management

HRM 115 Restaurant Management (100 Hours)

This course covers basic managerial aspects of restaurants including menu planning and costing strategies, managing the production process, the basics of nutrition, managing the cost of food, beverage and labor, and determining the sales forecast, as well as, marketing and promotions. Prerequisite: Introduction to Hospitality Management

HRXMHT Externship (300 Hours)

An important aspect of training in the hospitality field is the experience of applying textbook and lab principles to an actual professional setting. Externships meet the need for practical experience and serves as the capstone. Students are placed in supervised positions best suited to their training. Supervisors report weekly on student attendance, skill competencies, comportment, and professionalism.

Professional Cooking

Certificate Program – 900 Clock Hours Program Description and Objectives

The Professional Cooking Program prepares graduates for employment as a cook's assistant, line cook, short-order cook, pantry person, baker, garde manger, or sous chef in food-service establishments including restaurants, corporate dining rooms, hospitals, hotels, and catering companies. Students learn the fundamentals of food preparation, baking and pastry arts, quantity food production and service, food purchasing, food sanitation, catering, and restaurant operations through technical lessons, demonstrations and practical, performance-based training in simulated employment environments.

Students completing in-school training gain real-time experience through a 300-hour externship.

Professional Cooking Program Outline	
Number of Weeks: Day = 36	
Day: 8:30 a.m. - 1:30 p.m. Mon. - Fri.	
1:30 p.m. - 6:30 p.m. Mon. - Fri.	
Course Titles	Clock Hours
PCA100 — Skills Development	100
PCA101 — Food Preparation	100
PCA102 — Baking and Cake Decoration	100
PCA103 — Catering	100
PCA104 — Restaurant Operations	100
PCA105 — International and Regional Kitchen	100
PCX300 — Externship	300
Total:	900

Course Descriptions

PCA100 Skills Development (100 Hours)

This course provides an introduction to commercial cooking that covers all the basics from measuring and knife skills to menu planning and cooking techniques. Students will get hands-on experience without the pressure of kitchen deadlines.

PCA101 Food Preparation (100 Hours)

Students are taught the ABC's of the commercial kitchen including equipment and procedures used in professional food establishments. This course provides mastery of the skills of selection, handling, cooking and displaying prepared food in an attractive manner. Prerequisite: Skills Development

PCA102 Baking and Cake Decoration (100 Hours)

Students learn the elements of baking breads, rolls, cakes, pies, and pastries along with the art of decorating cakes and presenting attractive desserts using color and form effectively. Prerequisite: Skills Development

PCA103 Catering (100 Hours)

Students learn how to plan, prepare and present for professionally catered affairs including parties, receptions, and business conferences. Prerequisite: Skills Development

PCA104 Restaurant Operations (100 Hours)

This course covers basic operational aspects of restaurants including recipe selection, menu planning, pricing, cost controls, inventory and labor management. Food purchasing and receiving are covered in detail including classification, grading, and storage. Safety and sanitation principles are taught through the ServSafe® curriculum developed by the National Restaurant Association and students will be given the opportunity to sit for the ServSafe® certification examination upon completion of the course. Prerequisite: Skills Development

PCA105 International and Regional Kitchen (100 Hours)

Students learn planning, cooking for, and serving a wide variety restaurant-quality cuisines to large numbers of people while controlling food quality and quantity. Students learn to work as a team in a busy kitchen. This course module includes “real life” experience operating our simulated restaurant. Prerequisite: Skills Development

PCX300 Externship (300 Hours)

An important aspect of training in the culinary field is the experience of applying textbook and lab principles to an actual professional setting. Externships meet the need for practical experience and serves as the capstone. Students are placed in supervised positions best suited to their training. Supervisors report weekly on student attendance, skill competencies, comportment and professionalism.



Commercial Cooking

Certificate Program – 600 Clock Hours

The Commercial Cooking Program prepares graduates for employment as a cook's assistant, line cook, short-order cook, pantry person, baker, garde manger, or sous chef in culinary establishments including restaurants, corporate dining rooms, hospitals, hotels, and catering companies. Students learn the fundamentals of food preparation, quantity food production, and catering, through technical lessons, demonstrations and practical, performance-based training in a simulated employment environment. Students completing in-school training gain real-time experience through a 200-hour externship.

Commercial Cooking Program Outline	
Number of Weeks: Eve = 38	
Eve: 6:30 p.m. - 10:30 p.m. Mon. - Thurs. 1:30 p.m. - 6:30 p.m. Mon. - Fri.	
Course Titles	Clock Hours
CC101 — Skills Development	100
CC102 — Food Preparation	100
CC103 — Catering	100
CC103 — International and Regional Kitchen	100
CCEXT — Externship	200
Total: 600	

Course Descriptions

CC101 Skills Development: 100 Hours

This course provides an introduction to commercial cooking that covers all the basics from measuring and knife skills to menu planning and cooking techniques through hands-on experience without the pressure of kitchen deadlines.

CC102 Food Preparation: 100 Hours

This course covers the ABC's of the commercial kitchen including equipment and procedures used in professional food establishments. Master-by-doing the skills of selection, handling, cooking and displaying prepared food in an attractive and appetizing manner. Prerequisite: Skills Development

CC103 Catering: 100 Hours

Students learn how to plan, prepare and present for professionally catered affairs including parties, receptions, and business conferences. Prerequisite: Skills Development

CC104 International and Regional Kitchen: 100 Hours

This course covers planning, cooking for, and serving a wide variety restaurant-quality cuisines to large numbers of people while controlling food quality and quantity. Students learning to work as a team in a busy kitchen. This course module includes “real life” experience operating our simulated restaurant. Prerequisite: Skills Development

CCEXT Externship: 200 Hours

An important aspect of training in the culinary field is the experience of applying textbook and lab principles to an actual professional setting. Externships meet the need for practical experience and serves as the capstone. Students are placed in supervised positions best suited to their training. Supervisors report weekly on student attendance, skill competencies, comportment and professionalism. Students learn to implement the skills that they have obtained by executing one or more of the following:

Garde Manger – Prepare salads and salad dressing; prepare appetizers, relished and hors d’oeuvres; prepare cold meats, cheeses and vegetables; arrange and garnish cold meat dishes; prepare cold sauces, glazes, jellies, etc.; utilize leftovers.

Cook’s Assistant – Measure and mix ingredients according to recipe; prepare vegetables and fruits; prepare stocks and sauces; fabricate meats and fish; cook food according to recipe; season food according to recipe and taste; carve or portion food on serving plates; arrange and garnish plates for serving.



Start Dates

Most programs at our partner school are organized into 4, 5 or 6 week modules depending on school and session. Some programs have start classes every 4-6 weeks. Others begin less frequently. A list of upcoming start dates is available at the admissions office.

At Zoni classes start every Monday therefore before making arrangements please contact us to see the availability at our partner school.

=====

To confirm schedules, prices and any other information, please contact:

Rodolfo Granada

International Student Manager

22 West 34th St, 3rd Floor
New York, NY 10001

Tel.: (212) 736-5544 Ext: 142

Fax: (212) 947-8030

E-mail: rgranada@zoni.com

Zoni Language Centers

www.zoni.com



ZONI.COM/ **STUDENTLIFE**