

## Celebrating 50 Years of Excellence in Hospitality Education

*History of the Hospitality Programs at HACC, Central Pennsylvania's Community College*

<b>Date</b>	<b>Fact</b>
1966	The Foodservice Management program began.
1980	The Chef Apprenticeship program began.
1988	Hotel and Lodging Management and Travel and Tourism programs began.
1992	The Benjamin Olewine III Center for the Study of Culinary Arts and Foodservice Management was established.
April 2004	The Hasu P. and Hersha Shah School of Hospitality and Tourism Management was established.
Fall 2006	The Baking and Pastry program began.
Fall 2006	The Culinary programs were restructured to include a partnership with Harristown Development Corporation, (now Greenwood Hospitality Corporation) to open Bricco.
January 2013	Culinary Arts and Baking and Pastry Arts re-located to the Blue Ridge Country Club when the former C. Ted Lick Conference Center and adjacent Mumma Hall were closed for renovations to transform the facility to the Ted Lick Administration Building.
2014	The program was condensed into three disciplines: Hospitality and Tourism Management, Culinary Arts, and Baking and Pastry Arts
Fall 2015	<u>Culinary Arts and Baking and Pastry Arts</u> returned to the Harrisburg Campus after the kitchen in the Bruce E. Cooper Student Center was renovated to include new and larger cooking and baking facilities, classrooms and a campus restaurant employing culinary arts and baking and pastry arts students.
Fall 2015	The Chef's Apprentice campus restaurant opened in the Bruce E. Cooper Student Center.
50 years	A total of 1,069 students have graduated with associate degrees, certificates or diplomas from these programs.