

FOOD SCIENCE

—See *Culinology*®

FOOD SERVICE MANAGEMENT— COMMERCIAL

(Restaurants and Hotels)

Students completing the following certificates are qualified to manage food service operations in commercial establishments.

Restaurant management is an attractive profession which has been described a number of ways by those who are active in it, including such accolades as glamorous, well-paying, creative, challenging, and filled with excitement. One employment estimate shows a need for more than 250,000 additional employees annually. The future of restaurant management holds promise for individuals willing to devote their talents to this lively career.

RESTAURANT SUPERVISION

Program Outcome

The outcome of the program is to prepare students for entry-level employment as a competent Food Service supervisor to meet the needs of the local hospitality (food service) community.

CERTIFICATE OF ACHIEVEMENT

Course	Required Courses		Units
	Fall	Spring	
Quantity Foods Preparation	CA	A150	(4)
Intro to Nutrition Concepts (2)	FN	A140	(2-3)
(Or)			
Nutrition (3)	FN	A170	
Intro to Hospitality Industry	FSM	A100	(3)
Sanitation & Safety	FSM	A160	(3)
Dining Room Service	FSM	A190	(2)
	Spring		
Food Production Management	FSM	A151	(2)
Dining Room Management	FSM	A210	(3)
Food Service Math/Accounting	FSM	A240	(4)
Supervision & Training Tech	FSM	A260	(3)
Restaurant Management	FSM	A285	(3)
Total:			(29-30)

RESTAURANT

ASSOCIATE IN SCIENCE DEGREE PROGRAM

In addition to completion of the prerequisite and required courses below, this program requires completion of the Associate in Science General Education as listed in the catalog.

Program Outcome

The outcome of the program is to meet prepare students for entry-level employment as a competent Food Service supervisor and meet the needs of the local Hospitality (Food Service) industry.

Required prerequisite:

Restaurant Supervision Certificate of Achievement

	Subtotal:		(29-30)
Recommended Preparation:			
Intro to Computer Appl	CIS	A100	(3)

Course	Required Courses		Units
	Fall	Spring	
Menu Planning & Purchasing	FSM	A250	(3)
Directed Practice*	FSM	A286	(2)
Hospitality, Travel & Tourism Law	HTT	A286	(3)
Introductory Psychology	PSYC	A100	(3)
	Spring		
Catering	FSM	A284	(3)
Directed Practice*	FSM	A286	(2)
Total:			(16)
			(45-46)

Suggested electives:

Beg Computer Keyboarding 1	CIS	A090	(1.5)
Emergency Medical Care	EMT	A100	(3)
(Or)			
First Aid & CPR	HLED	A112	(2)

*Supervisory or management position approved by program coordinator.

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QUICK SERVICE

The Quick Service Certificate requirements have been carefully planned for those students interested in following a career in the booming segment of the industry. The Quick Service area is not only demanding but also filled with the excitement that comes from operating a thriving business. This career choice provides unlimited potential for advancement and employment opportunities.

Program Outcome

The outcome of the program is to prepare students for entry-level supervisory employments as a Quick Service professional, thereby meeting the needs of the local Quick Service (Fast Food) community.

CERTIFICATE OF SPECIALIZATION

Required Courses

Course			Units
Sanitation & Safety	FSM	A160	(3)
Food Service Math/Accounting	FSM	A240	(4)
Supervision & Training Tech	FSM	A260	(3)
Restaurant Management	FSM	A285	(3)
Directed Practice	FSM	A286	(4)
Total:			(17)

CATERING

Students who complete the Catering certificate will be trained to operate a catering business, whether it is a business conducted on premises or off premises. Those enrolling in this program will learn about organization and management, menu pricing, selling, advertising and promotion, and preparing and serving food, as well as cost accountability, a most important factor in operating a catering service successfully. Students will be employable in the catering departments of hotels and restaurants and will be knowledgeable enough to reasonably decide about opening their own catering business. Opportunities for employment in this field are excellent.

Program Outcome

The outcome of the program is to meet prepare students for professional positions within the industry and to provide the foundation skills for owning and operating their own Catering business meet and the needs of the local Catering community.

CERTIFICATE OF SPECIALIZATION

Required Courses

Course			Units
Pantry (2) (Or)	CA	A149	(2-4)
Quantity Foods Preparation (4)	CA	A150	
Garde Manger (Or)	CA	A200	(2)
Food Production Management	FSM	A151	
Intro to Nutrition Concepts	FN	A140	(2)
Sanitation & Safety	FSM	A160	(3)
Menu Planning & Purchasing	FSM	A250	(3)
Catering	FSM	A284	(3)
Total:			(15-17)

Suggested electives:

Small Business Ownership	BUS	A240	(3)
Principles of Baking 1	CA	A124	(2)
Food Service Math/Accounting	FSM	A240	(4)
Supervision & Training Tech	FSM	A260	(3)
E-Marketing and Sales	HTT	A240	(3)

FOOD SERVICE MANAGEMENT- INSTITUTIONAL

(Corporations, Healthcare Facilities, Detention Facilities, Schools)

Students completing the following certificates are qualified to manage food service operations in institutional settings.

