

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.



CHILD NUTRITION PROGRAM MANAGEMENT

(School Food Service)

This certificate prepares students for supervisory responsibilities in a school district at the school or unit level of management. Responsibilities include implementation and coordination of food services and employees to ensure high standards of food preparation, nutrition education, and student services. Students are eligible to join the American School Food Service Association at the Manager Certification Level, maintaining certification through continuing education of ten hours per year.

Program Outcome

The program will prepare students for successful employment as entry-level Food Service Managers to meet the needs of Child Nutrition Programs (formerly known as School Lunch Programs) in School Districts and preschool programs (i.e. Head Start).

CERTIFICATE OF ACHIEVEMENT

Required Courses			
Course			Units
First Semester			
Quantity Foods Preparation	CA	A150	(4)
Nutrition	FN	A170	(3)
Applied Nutrition	FN	A171	(2)
Sanitation & Safety	FSM	A160	(3)
Child Development	HMDV	A180	(3)
Second Semester			
Life Cycle Nutrition: Children	FN	A145	(1)
Child Nutrition Program Mgmt	FSM	A145	(2)
Food Production Management	FSM	A151	(2)
Menu Planning & Purchasing	FSM	A250	(3)
Supervision & Training Tech	FSM	A260	(3)
Catering	FSM	A284	(3)
Total:			(29)

ASSOCIATE DEGREES

Complete the Certificate of Achievement and either the Associate in Arts or Associate in Science Graduation Requirements as outlined in the Graduation Requirements section of the catalog.

DIETETIC SERVICE SUPERVISOR

Dietary Service Supervisors plan and supervise employees engaged in a variety of food service activities in a medical facility. Responsibilities include assisting the professional staff in auditing patient menus, visiting patients to discuss dietary problems, and coordinating work of food production personnel with other departments.

*Upon successful completion, student meets California Department of Health Licensing Requirements for Dietetic Service Supervisor.

Program Outcome

The program will prepare students for successful employment as entry-level Food Service Supervisors to meet the needs of Acute and Long-term Healthcare Facilities.

CERTIFICATE OF ACHIEVEMENT

Required Courses			
Course			Units
Quantity Foods Preparation	CA	A150	(4)
Nutrition	FN	A170	(3)
Food Production Management	FSM	A151	(2)
Sanitation & Safety	FSM	A160	(3)
Supervision & Training Tech	FSM	A260	(3)
Health Care Field Experience	NC	A175	(3)
Intro Med Nutrition Therapy	NC	A180	(3)
Total:			(21)

DIETETIC SERVICE MANAGER

Dietetic Service Managers work in hospitals, long-term care, schools, correctional facilities, and many other settings. Responsibilities may include directing and controlling the following: menu planning, food purchasing, food production and service, financial management, employee recruitment, training, and supervision, and (in some settings) nutritional assessment and clinical care. Students completing this certificate join the Dietetic Managers Association and take the National Certification exam.

*Upon successful completion, students meet Dietary Managers' Association criteria for certification and are eligible to take the National Certification Examination.

Program Outcome

The program will prepare students:

For professional employment as entry level Food Service supervisors; and

To advance to positions with greater management responsibilities to meet the needs of acute and long-term healthcare facilities.

CERTIFICATE OF ACHIEVEMENT

Required prerequisite:

Completion of all courses for Dietetic Service Supervisor Certificate of Achievement with a grade of "C" or better

Required Courses			
Course			Units
Patient Care	ALH	A115	(2.5)
Careers in Dietetics/Food Sci	FN/NC	A100	(1)
Applied Nutrition	FN	A171	(2)
Food Service Math/Accounting	FSM	A240	(4)
Menu Planning & Purchasing	FSM	A250	(3)
Catering	FSM	A284	(3)
Interpersonal Communication	SPCM	A100	(3)
Subtotal:			(18.5)
Total:			(39.5)

CONTINUED NEXT PAGE

DIETETIC TECHNICIAN- MANAGEMENT HEALTH CARE

Completion of the Dietetic Service Supervisor and Dietetic Service Manager certificates, the following courses, and the Associate Degree program at Orange Coast College qualify the student to sit for the Dietetic Technician Registration exam and become a member of the American Dietetic Association.

*Upon successful completion of these courses (with grade of "C" or better) and the General Education Requirements, students will receive a Letter of Verification from the program director confirming that all requirements of the program have been met. Students will then be eligible for membership in the American Dietetic Association and for taking the National Registration Examination administered by the Commission on Dietetic Registration, The American Dietetic Association.

This program has been granted full accreditation status by the Commission on Accreditation/Approval for Dietetics Education of the American Dietetics Association, 120 S. Riverside Plaza, Ste. 2000, Chicago, IL 60606-6995, (800)877-1600.

Program Outcomes

Graduates will:

1. Be competent entry-level Dietetic Technicians meeting the employment needs of the community.
2. Communicate and work effectively with an interdisciplinary workforce and clientele of the community.
3. Participate in personal growth and lifelong learning activities.

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.

Required prerequisites: Completion of all courses for Dietetic Service Supervisor and Dietetic Service Manager Certificates of Achievement with a grade of "C" or better

Subtotal: (39.5)

Required Courses

Course			Units
Medical Terminology	ALH	A111	(3)
Anatomy-Physiology	BIOL	A221	(4)
Intermediate Nutrition Care	NC	A280	(2)
Supervised Practice 1	NC	A281	(3)
Advanced Nutrition Care	NC	A285	(2)
Supervised Practice 2	NC	A286	(3)
Life Cycle Nutrition: Mother/Infant	FN	A144	(1)
Life Cycle Nutrition: Children	FN	A145	(1)
Life Cycle Nutrition: Later Years	FN	A146	(1)
Restaurant Management	FSM	A285	(3)

Subtotal: (23)

Total: (62.5)

Suggested elective:

Introductory Sociology	SOC	A180	(3)
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HEALTH SCIENCES

–See *CARDIOVASCULAR TECHNOLOGY*
DENTAL ASSISTING—REGISTERED
DIAGNOSTIC MEDICAL SONOGRAPHY
DIETETICS/FOOD AND
NUTRITION/NUTRITION CARE
ELECTROCARDIOGRAPHY TECHNICIAN
EMERGENCY MEDICAL TECHNICIAN
MEDICAL ASSISTING
MEDICAL TRANSCRIPTION
NEURODIAGNOSTIC TECHNOLOGY
POLYSOMNOGRAPHIC TECHNOLOGY
RADIOLOGIC TECHNOLOGY
RESPIRATORY CARE
SCHOOL HEALTH ASSISTANT
SPEECH-LANGUAGE PATHOLOGY
ASSISTANT

HEATING, VENTILATION, AIR CONDITIONING & REFRIGERATION (HVACR)

The Heating, Ventilation and Air Conditioning (HVACR) option prepares students for employment as heating, ventilating and air conditioning technicians. Students will be trained to install, service and maintain air conditioning/refrigeration equipment in buildings. The program provides a background for more advanced studies in the design and installation of computerized building automation systems.

Employment possibilities include:

- Heating, Air Conditioning Technician
- Refrigeration Mechanic
- Stationary Engineer

Refrigeration relates to the cooling of air or liquids, thus providing lower temperatures to preserve food, cool beverages, make ice, and for many other applications. Air conditioning includes space cooling, heating, humidification, dehumidification, air filtration, and ventilation to condition the air and improve air quality. The field of HVACR Technology is vital to our health and security, from the cryogenic (ultra low temperatures) scientific field to the preservation of our food products to the air conditioning of hospitals and institutions.