

HOSPITALITY MANAGEMENT:

Food Service Management

Certificate

AN

Purpose: The curriculum is designed for persons seeking employment in the food service industry and for those presently employed who desire updating their skills in the food service industry.

One Year		Credits
1st Semester		
ENG	111 College Composition I	3
HRI	101 Hotel Restaurant Org. & Mgt. I	3
^{1,2} HRI	120 Principles of Food Preparation	4
HRI	158 Sanitation and Safety	3
SDV	Elective	<u>1</u>
Total		14
2nd Semester		
DIT	125 Current Concepts of Diet & Nutrition or DIT 121 Nutrition I	3
HRI	102 Hotel Restaurant Org. & Mgt. II	3
HRI	126 The Art of Garnishing or HRI 145 Garde Manger	1
HRI	138 Commercial Food Production Mgt.	3
HRI	255 Human Resources Mgt. & Training for Hospitality & Tourism	3
³ ____	Social Science Elective	<u>3</u>
Total		16

Total credits for the Food Service Management Certificate = 30

¹ Special requirement for food laboratories: A white or classic chef uniform is the financial responsibility of the student.

² HRI 106 and HRI 107 may be substituted for this course.

³ The social science elective may be selected from the social/behavioral sciences courses listed under General Education Electives. If you are planning to transfer to another college or university select social science courses that will meet the other institution's requirement.