

RESTAURANT MANAGEMENT, CERTIFICATE OF ACHIEVEMENT

The Restaurant Management Certificate of Achievement prepares students to obtain employment in the restaurant management field as food service unit managers, multi-unit managers, corporate executives, or corporate trainers. Career opportunities for trained personnel are almost limitless.

Course ID	Title	Units/ Hours
Required Core Courses		
CRM R100	Principles of the Hospitality Industry	3
CRM R104	Sanitation and Environmental Control	3
CRM R106	Nutrition in Food Service	3
CRM R107	Dining Room Service	2.5
CRM R109	Management by Menu	3
CRM R110	Hospitality and Cost Control	3
CRM R112	Food and Beverage Management	3
CRM R113	Bar and Beverage Management	3
Total Required Major Units		23.5

Year 1		
Fall Semester		Units/Hours
CRM R100	Principles of the Hospitality Industry	3
CRM R104	Sanitation and Environmental Control	3
CRM R109	Management by Menu	3
CRM R110	Hospitality and Cost Control	3
Units/Hours		12
Spring Semester		
CRM R106	Nutrition in Food Service	3
CRM R107	Dining Room Service	2.5
CRM R112	Food and Beverage Management	3
CRM R113	Bar and Beverage Management	3
Units/Hours		11.5
Total Units/Hours		23.5

Upon successful completion of this program, students will be able to:

- Identify the discipline's basic content, principles, methodologies and perspectives central to the foodservice industry including segments of the industry and safe food handling.
- Demonstrate competencies the ability in operating, disassembling, assembling, and maintenance of foodservice equipment.
- Demonstrate leadership and social responsibility and judgment, in managing people in an industry environment. This also gives students the skills for career advancement and self-improvement.
- Be capable of communicating clearly and effectively with Chefs and Managers through verbal and/or nonverbal messages using industry terminology.