

Certificate of Specialization: Restaurant Operations

The Restaurant Operations Certificate of Specialization is designed for those interested in restaurant management. It includes comprehensive study with an emphasis on application of restaurant operations, guest relations and customer service. Program completers are prepared for entry level employment as fast food manager, full service restaurant manager, team leader and assistant general manager.

Certificate Student Learning Outcome:

Students will be able to demonstrate proficiency in the core skills and knowledge required for employment in the restaurant and hospitality industry.

Program Requirements:

Units Required: 14

		Units:
HOSP-101	Introduction to the Hospitality Industry	3.0
HOSP-104	Guest Relations Management	2.0
HOSP-220	Restaurant Operations	3.0
CULARTS-110	Culinary Safety and Sanitation	2.0
CULARTS-136	ICuE Front of the House Service	3.0

Plus a minimum of one unit from the following:

WE-186HOSP	Work Experience Education Hospitality Management	1.0 - 4.0
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