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The Restaurant Management/Food Service curriculum prepares students for careers in restaurant management, food services, and other hospitality career fields. Hospitality is the second largest employing industry in the state of California and the United States.

Successful completion of one of the CTE certificates qualifies students for certification and membership in the American School Food Service Association. Students completing the associate degree are prepared to transfer to a baccalaureate program at a four-year institution.

RESTAURANT MANAGEMENT ASSOCIATE OF ARTS DEGREE

To graduate with a specialization in Restaurant Management, students must complete the following required courses plus the general breadth requirements for the Associate Degree (total = 60 units)

REQUIRED COURSES	UNITS
RM/FS 101 Introduction to Restaurant Management Food Service	3
RM 110x3 Restaurant Internship I	1.5-10
RM 111x2 Restaurant Internship II	1.5-10
RM 160 Introduction to Foods	3
RM/FS 161 Quantity Food Preparation	3
RM/FS 201 Food Service Operations & Restaurant Problems	3
RM/FS 225 Sanitation and Safety	3
RM/FS 240 Purchasing	3
RM 250 Dining Room Service	3
RM 275 Food and Beverage Cost Control	3
FCS 162 Nutrition	3
TOTAL UNITS	30-47

RESTAURANT MANAGEMENT/FOOD SERVICE CERTIFICATES

DINING ROOM SERVICE CERTIFICATE

The Dining Room Service Certificate is designed to prepare students for entry-level employment in the front-of-the-house of the Restaurant/Hospitality industry.

REQUIRED COURSES	UNITS
RM/FS 101 Introduction to Restaurant Management Food Service	3
RM 110x3 Restaurant Internship I	1.5-10
RM 111x2 Restaurant Internship II	1.5-10
RM/FS 161 Quantity Food Preparation	3
RM/FS 225 Sanitation and Safety	3
RM 250 Dining Room Service	3
BUSCAL 050 Quantitative Methods in Business	3
TOTAL UNITS	18-35

FOOD PREPARATION CERTIFICATE

The Food Preparation Certificate is designed to prepare students for entry-level employment in food preparation.

REQUIRED COURSES	UNITS
RM/FS 101 Introduction to Restaurant Management Food Service	3
RM 110x3 Restaurant Internship I	1.5-10
RM 111x2 Restaurant Internship II	1.5-10
RM 160 Introduction to Foods	3
RM/FS 161 Quantity Food Preparation	3
RM/FS 225 Sanitation and Safety	3
RM/FS 240 Purchasing	3
BUSCAL 050 Quantitative Methods in Business	3
TOTAL UNITS	21-38

FOOD SERVICE CERTIFICATE

The Food Service Certificate is designed to prepare students interested in employment at commercial restaurants, institutions, health care facilities, school food services, and related food service industries.

REQUIRED COURSES	UNITS
RM/FS 101 Introduction to Restaurant Management Food Service	3
RM/FS 161 Quantity Food Preparation	3
RM/FS 201 Food Service Operations and Restaurant Problems	3
RM/FS 225 Sanitation and Safety	3
RM 235 Menu Planning	3
RM/FS 240 Purchasing	3
RM 275 Food and Beverage Cost Control	3
ACCT 100 Introduction to Accounting I	4
BUSAD 100 Introduction to Business	3
BUSCAL 050 Quantitative Methods in Business	3
TOTAL UNITS	31

RESTAURANT MANAGEMENT CERTIFICATE

The Restaurant Management Certificate is designed for students who are interested in entering middle-management positions within the Restaurant/Hospitality industry.

REQUIRED COURSES	UNITS
RM/FS 101 Introduction to Restaurant Management Food Service	3
RM 110x3 Restaurant Internship I	1.5-10
RM 111x2 Restaurant Internship II	1.5-10
RM 160 Introduction to Foods	3
RM/FS 161 Quantity Food Preparation	3
RM/FS 201 Food Service Operations and Restaurant Problems	3
RM/FS 225 Sanitation and Safety	3
RM/FS 240 Purchasing	3
RM 250 Dining Room Service	3
RM 275 Food and Beverage Cost Control	3
ACCT 100 Introduction to Accounting I	4
BUSAD 100 Introduction to Business	3
BUSCAL 050 Quantitative Methods in Business	3
FCS 162 Nutrition	3
TOTAL UNITS	40-60