

# HOSPITALITY/CULINARY ARTS CERTIFICATE OF ACHIEVEMENT

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The Hospitality/Culinary Arts Certificate is designed to prepare students for fast-growing industry that includes commercial restaurants, institutions, health care facilities, school food services, and related food service industries at the middle management level. Skills gained from this certificate include basic to advanced techniques in food preparation, middle-management implementation, and entrepreneurship skills.

Code	Title	Units
<b>Required Hospitality Courses:</b>		
HOSP 100	Introduction to Hospitality and Customer Service	3
HOSP 120	Hospitality Cost Control	3
HOSP 130	Hospitality Food and Beverage Management	3
HOSP 140	Introduction to Hotel Management	3
HOSP 160	Culinary Production and Kitchen Operations	3
<b>Required Culinary Arts Courses:</b>		
CULART 225	Sanitation and Safety	3
CULART 010	Restaurant Service and Catering I	6
CULART 011	Restaurant Service and Catering II	6
CULART 080	Small Business and Catering Management	6
CULART 161	Quantity Food Preparation	3
CULART 240	Procurement, Purchasing and Selection	3
CULART 250	Wine, Beverage, and Food Pairing Concepts	3
<b>Total Units</b>		<b>45</b>

Code	Title	Units
<b>Recommended Courses:</b>		
BUSAD 110	Human Resource Management	3
BUSAD 210	Business Law	3

*Students working for certificates must have a basic knowledge of arithmetic, reading and writing in order to learn and work in the occupations they select.*

***This is a Gainful Employment Program***

## Program Learning Outcomes

**At the completion of this program, students will be able to:**

- Demonstrate to the instructor during the final exam how to use a knife and the basic knife cuts.
- Demonstrate how to calculate food costs as it applies to menus by pricing a menu as part of the final in this course.
- Demonstrate that they understand optimal quantity, price and standard specifications of ordering by completing a class project that showcases each component of purchasing.
- Demonstrate to the instructor by recalling the top five problems that the restaurant industry encounters on a final exam.
- Recall on a written exam how to derive the 'Break-even Point' of a restaurant.
- Define and recall on a written exam the purchasing function.
- Recall the seven areas of a HACCP plan.