

PROGRAMS

HOSPITALITY MANAGEMENT: FOOD SERVICE & RESTAURANT MANAGEMENT - CERTIFICATE

Food Service & Restaurant Management - Certificate

The Certificate of Achievement Food Service and Restaurant Management is designed to provide students with the foundation that will encourage them to engage effectively and immediately in a career ladder leading to entry-level supervisory and/or manager trainee positions within the food service and hospitality industries.

Program Learning Outcomes:

- Students will direct a diverse staff towards meeting the established operational objectives in hospitality organizations.
- Students will demonstrate proficiency in training employees to meet and exceed guest expectations of service, in any hospitality industry environment.
- Students will make profitable operational decisions based on the interrelationship of menu development, food purchasing, and cost control.
- Students will develop and analyze profit/loss statements that take into consideration the calculations of product, labor, and inventory.
- Students will clearly communicate the significance of the transactional nature of supervision and management using the common concepts, principles, and practices.

To earn this certificate, students must meet the following requirements:

1. Complete all required certificate courses with a C (or P) or better.
2. Complete at least 1/3 of the program courses at Mission College to establish residency.

NOTES:

- Requirements here apply to the current catalog year and are subject to change. Visit DegreeWorks in-1 My Mission Portal-1 to view requirements based your catalog year.
- Not all classes are offered each semester.

Required Core Curriculum Courses:

Code	Class	Units
FDR 050A	Introduction to the Hospitality Industry (3.0 Lecture)	3.0
FDR 051	Basic Food Preparation (2.0 Lecture/3.0 Lab)	5.0
FDR 053	Restaurant Operations (1.0 Lecture/5.0 Lab)	6.0
FDR 054	Hotel and Restaurant Accounting (3.0 Lecture)	3.0
FDR 055	Procurement for Foodservice Operations (3.0 Lecture)	3.0
FDR 058	Cost Control for Foodservice Organizations (3.0 Lecture)	3.0
FDR 059	Supervision Management & Leadership (4.0 Lecture)	4.0
FDR 060A	Food Service Facilities Planning (3.0 Lecture)	3.0
FDR 075	Menu Planning (2.0 Lecture)	2.0
FDR 076	Sales and Marketing in the Hospitality Industry (3.0 Lecture)	3.0
FDR 096	Healthy Cuisine (1.0 Lecture/1.0 Lab)	2.0
INF 050	Sanitation and Safety (2.0 Lecture)	2.0
NTR 015	Human Nutrition (3.0 Lecture)	3.0

Additional Requirements:

	Units
Occupational Work Experience	5.0

NOTE: Five (5) units of Work Experience is composed of approximately 400 hours of hands-on experience in viable food service operations.

Optional Recommended Courses

Code	Class	Units
FDR 072	Intermediate Cuisine (2.0 Lecture/1.0 Lab)	3.0
FDR 073	Fundamentals of Baking and Confectionery (1.0 Lecture/1.0 Lab)	2.0
FDR 074	Intermediate Baking and Confectionery (1.0 Lecture/1.0 Lab)	2.0
FDR 078	Advanced Baking and Pastry (1.0 Lecture/1.0 Lab)	2.0

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Code	Class	Units
FDR 079	Introduction to Food and Wine Pairing (2.0 Lecture/1.0 Lab)	3.0
FDR 081	Intro to Wines and Spirits of the World (2.0 Lecture)	2.0
FDR 082	Introduction to Chocolate and Confectionary (1.0 Lecture/1.0 Lab)	2.0
FDR 085	Foundations for Sustainability in Hospitality, Tourism and Leisure Services (2.0 Lecture)	3.0
FDR 086	Beginning Bread Making (1.0 Lecture/1.0 Lab)	2.0
FDR 096	Healthy Cuisine (1.0 Lecture/1.0 Lab)	2.0
FDR 105	Catering Management and Operations (1.0 Lecture/1.0 Lab)	2.0
FDR 106A	Starting a Mobile Food Business (2.0 Lecture)	2.0
FDR 106B	Food Trucks: Mobile Food Operations (1.0 Lecture/0.5 Lab)	2.0
HMT 075	Housekeeping in Hotels, Motels and Institutions (3.0 Lecture)	3.0
HMT 076	Hotel and Motel Front Office Management (3.0 Lecture)	3.0
NTR 015	Human Nutrition (3.0 Lecture)	3.0

Recommended Course Sequence for Program Courses

Semester	Semester
Semester 1 <ul style="list-style-type: none"> • FDR 050A • FDR 051A • FDR 051S • FDR 075 • INF 050 	Semester 3 <ul style="list-style-type: none"> • FDR 052 • FDR 052S • FDR 054 • FDR 059 • WRK 303
Semester 2 <ul style="list-style-type: none"> • FDR 058 • FDR 055 • CAP • WRK 302 	Semester 4 <ul style="list-style-type: none"> • FDR 053 • FDR 053S • FDR 060A • FDR 076A

Units Required

	Units
Total Required Units	44.0-45.0

Career/Transfer Opportunities:

Career opportunities include the following: restaurant supervisor, front desk supervisor, kitchen manager, guest services supervisor, catering and social events manager, housekeeping supervisor, inventory supervisor, and attractions supervisor.

MAKE AN APPOINTMENT WITH A COUNSELOR SUBMIT A COURSE SUBSTITUTION REQUEST CONTACT THE DEPARTMENT