

PROGRAMS

HOSPITALITY MANAGEMENT: FUNDAMENTAL FOOD SERVICES SKILLS I - CERTIFICATE

HM: Fundamental Food Service Skills I - Certificate

The Certificate of Achievement Fundamental Food Service Skills I can be completed in one semester. This program encourages students to compete successfully for skilled positions (beyond entry-level) within the food services industry. This sequence of courses provides a solid foundation in fundamental food preparation as well as common operational food service practices and in guest services. To complete in one semester the required core courses sequence must be followed.

Program Learning Outcomes:

- Students will identify the overall service objectives as they related to specific tasks.
- Students will apply basic hands-on food service skills, employing practical knowledge of fundamental practices.
- Students will demonstrate sanitation and safety practices and standards as they apply to food service and hospitality operations.

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
INF 050	Sanitation and Safety (2.0 Lecture)	2.0
FDR 058	Cost Control for Foodservice Organizations (3.0 Lecture)	3.0

Additional Requirement

	Units
Occupational Work Experience	2.0

NOTE: The 2.0 units of work experience are composed of 150 hours (minimum) of actual hands-on experience in various food service operations.

Units Required

	Units
Total Required Units	15.0

Career/Transfer Opportunities:

Career opportunities include the following: preparation cook, front desk agent, sales and marketing associate, associate event planner, lead cook, shift leader, and catering lead.

Students may also be interested in English Careers in Food Service (non credit)

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