



## **Restaurant Management (RCM18) 520901**

### **Certificate of Completion**

#### **First Year**

##### **First Semester**

|      |      |  | <b>Credit</b> |
|------|------|--|---------------|
| CHEF | 1305 | Sanitation and Safety                      | 3             |
| CHEF | 1301 | Basic Food Preparation                     | 3             |
| HAMG | 2301 | Principles of Food and Beverage Operations | 3             |
| PSTR | 1301 | Fundamentals of Baking                     | 3             |
| RSTO | 1321 | Menu Management                            | 3             |

##### **Second Semester**

|      |      |   |   |
|------|------|---|---|
| HAMG | 2307 | Hospitality Marketing and Sales             | 3 |
| HAMG | 1340 | Hospitality Legal Issues                    | 3 |
| HAMG | 1321 | Introduction to Hospitality Industry        | 3 |
| IFWA | 1318 | Nutrition for the Food Service Professional | 3 |
| or   |      |   |   |
| CHEF | 1302 | Principles of Healthy Cuisine               |   |
| RSTO | 1325 | Purchasing for Hospitality Operations       | 3 |

#### **Second Year**

##### **First Semester**

|      |      |  |   |
|------|------|--|---|
| ELEC |      | CHEF/PSTR  | 3 |
| HAMG | 2332 | Hospitality Financial Management                       | 3 |
| RSTO | 1313 | Hospitality Supervision                                | 3 |
| HAMG | 2388 | Internship – Hospitality Administration and Management |   |
| or   |      |  |   |
| BUSG | 1371 | Entrepreneurship and Business Plan Development         | 3 |

|                    |  |  |           |
|--------------------|--|--|-----------|
| <b>Total Hours</b> |  |  | <b>42</b> |
|--------------------|--|--|-----------|

Certificate is stackable towards AAS Restaurant and Culinary Management (RCM15)