

Food Service Operations (HMI15) 520905 Certificate of Completion

| First Semester | | | Credit |
|----------------|--------|--|--------|
| CHEF | 1305 | Sanitation and Safety | 3 |
| IFWA | 1318 | Nutrition for the Food Service Professional | 3 |
| or | | | |
| CHEF | 1302 | Principles of Healthy Cuisine | |
| HAMG | 1321 | Introduction to the Hospitality Industry | 3 |
| RSTO | 1301 | Beverage Management | 3 |
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| Second Se | mester | | |
| RSTO | 1325 | Purchasing for Hospitality Operations | 3 |
| RSTO | 1204 | Dining Room Service | 2 |
| HAMG | 2307 | Hospitality Marketing and Sales | 3 |
| HAMG | 2337 | Hospitality Facilities Management | 3 |
| HAMG | 1340 | Hospitality Legal Issues | 3 |
| | | | |
| Third Sen | iester | | |
| HAMG | 2332 | Hospitality Financial Management | 3 |
| TRVM | 2301 | Introduction to Convention Meeting Management | 3 |
| HAMG | 2301 | Principles of Food and Beverage Operations | 3 |
| RSTO | 1313 | Hospitality Supervision | 3 |
| HAMG | 2388 | Internship - Hospitality Administration and Management | 3 |
| or | | | |
| BUSG | 1371 | Entrepreneurship and Business Plan Development | |
| Total Hours | | | 41 |
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Certificate is stackable towards AAS Food and Beverage Management Specialization (HMF15)