



Restaurant Management (RCM18) 520901

Certificate of Completion

First Year

First Semester

			Credit
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

Total Hours			42
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Certificate is stackable towards AAS Restaurant and Culinary Management (RCM15)