FOOD AND BEVERAGE MANAGEMENT CERTIFICATE

Division: Career Technical Education

PROGRAM CODE: 1C21120T Financial Aid Eligible

The Food and Beverage Management Certificate offers coursework in restaurant management, beverage operations, managed food services and event management. Coursework emphasizes the role of guest services, effective communication, leadership strategies, ethical decision-making, financial and performance analytics, best practices and emerging trends in a global and diverse market. Students will prepare for a career in the growing restaurant and food service industry. To earn a certificate, complete the required courses as listed with a grade of C or better. At least 50% of all course work must be completed at Cypress College. This certificate requires a total of 38 units.

Code	Title	Units
Required Courses are listed in suggested sequence (38 units):		
HRC 100 C	Nutrition	3
or HRC 100HC	Honors Nutrition	
HRC 101 C	Intro to Hospitality Mgmt	3
HRC 120 C	Sanitation and Safety	2
HRC 125 C	Restaurant Management	3
HRC 135 C	Culinary Fundamentals I	3
HRC 136 C	Baking Fundamentals I	3
HRC 152 C	Menu Planning and Purchasing	3
HRC 164 C	Hospitality Law	3
HRC 170 C	Beverage Management	3
HRC 230 C	Hospitality Leadership	3
HRC 231 C	Cost Control in Hospitality	3
HRC 232 C	Event Management	3
HRC 290 C	Hospitality Capstone	3
Total Units		38

Program Student Learning Outcomes

OUTCOME 1: Acquire the necessary skills for hospitality and culinary arts employment to include demonstrated ability in effective communications, key performance metrics, ethical and critical thinking, applied leadership and global perspectives. Emphasis will be placed on managing a diverse workforce and guest populations.

OUTCOME 2: Demonstrate competencies and techniques required for culinary and hospitality management to include sanitation and safety, nutrition, and food, beverage and lodging operations.

OUTCOME 3: Enhance student career and educational opportunities within the hospitality and culinary arts.