

FOOD AND BEVERAGE FUNDAMENTALS CERTIFICATE

PROGRAM CODE: 1C12979N

The **Food and Beverage Fundamentals Certificate (formerly Food Service Fundamentals Certificate)** provides students with an opportunity to obtain the foundational skills and practical knowledge for pursuing an entry-level career in the diverse food and beverage industry. Students completing this certificate will develop an understanding of the role of sanitation and safety, culinary fundamentals, purchasing, beverage management and cost control in food service operations. To earn a certificate, complete the required courses as listed with a minimum grade of C. At least 50% of all course work must be completed at Cypress College. This certificate requires a total of 17 units.

Code	Title	Units
Required Courses are listed in suggested sequence (17 units):		
HRC 101 C	Intro to Hospitality Mgmt	3
HRC 120 C	Sanitation and Safety	2
HRC 135 C	Culinary Fundamentals I	3
HRC 152 C	Menu Planning and Purchasing	3
HRC 170 C	Beverage Management	3
HRC 231 C	Cost Control in Hospitality	3
Total Units		17

Program Student Learning Outcomes

OUTCOME 1: Demonstrate competencies and techniques required for culinary and hospitality management to include sanitation and safety, nutrition, and food, beverage and lodging operations.

OUTCOME 2: Enhance student career and educational opportunities within the hospitality and culinary arts.

https://www.curricunet.com/Cypress/reports/program_report.cfm?programs_id=1517