

CERTIFICATE OF ACHIEVEMENT

This Food and Beverage program prepares students to begin a career or further their career in the food service industry. The program, consisting of food and beverage management courses and culinary courses, is designed to provide students with the necessary knowledge and skills to be successful in their food service careers.

STUDENT LEARNING OUTCOMES - Graduates of this program will have the opportunity to:

- Demonstrate proficiency in food serve sanitation and nutrition.
- Learn the basic functions of a professional kitchen by passing the requirements of the required courses.
- Demonstrate a basic understanding of commercial 6 beverage purchasing.
- Demonstrate proficiency in the use and application of food service math by passing the required cost control course.

GENERAL EDUCATION REQUIREMENTS (3 Credits):

	CR	SEMESTER
COMMUNICATIONS: BUS 108, COM 101, 102, 215, ENG 100, 101, 102, 107, 113, 114, 205, JOUR 102, THTR 105	3-5	_____

SPECIAL PROGRAM REQUIREMENTS (29 Credits):

	CR	SEMESTER
CUL 110 Basic Cookery	4	_____
FAB 102 Food Service Sanitation II	2	_____
FAB 112 Restaurant Management I	3	_____
FAB 160 Hospitality Purchasing	3	_____
FAB 167 Food Service Nutrition	2	_____
FAB 210 Fundamentals of Food and Beverage Control	3	_____
FAB 230 Menu Planning	3	_____
FAB 285 Catering Management	3	_____
HMD 101 Introduction to the Hospitality Industry	3	_____
HMD 259 Human Resources Management in the Hospitality Industry	3	_____

Computation included in FAB 160
Human Relations included in HMD 101

FAB-CT **32**
Total Credits

Students may elect to graduate using the degree requirements in effect at the time of matriculation, or when they declared or changed major or the current catalog. If a program is official after a student has matriculated, the student may choose the degree requirements of the new program. In no case may a student use a catalog which is more than six years old at the time of graduation.

**Guided Pathway
Certificate of Achievement (CA) – Food and Beverage Management
32 credits**

First Semester	Requirement	Credit Hours	Term
FAB 102	FAB 102 Food Service Sanitation II	2	
CUL 110	CUL 110 Basic Cooking	43	
FAB 160	FAB 160 Hospitality Purchasing	3	
HMD 101	HMD 101 Introduction to the Hospitality Industry	3	
Communications - Electives	ENG 100, 101, 102, 113, 114, 205	3	
	TOTAL	15	
Second Semester	Requirement	Credit Hours	Term
FAB 112	Restaurant Management	3	
FAB 167	Food Service Nutrition	2	
FAB 210	Fundamentals of F&B Cost Control	3	
FAB 230	Menu Planning	3	
FAB 285	Catering Management	3	
HMD 259	Human Resources Management in the Hospitality Industry	3	
	TOTAL	17	
	CERTIFICATE TOTAL	32	