

Hospitality Management, Certificate

School of Culinary Arts/Pastry Arts/Hospitality Management

Program Description

The Hospitality Management Certificate Program is designed to prepare students for entry-levels of supervisory positions in the hospitality industry. Emphasis is given to the development of hospitality knowledge and skills in essential areas such as sanitation, customer service, and management. Business attire may be required for some classes.

Career Opportunities

Graduates of the hospitality management certificate program may accept positions as restaurant industry shift supervisor, dining room manager, lodging industry shift supervisor, and dietary shift supervisor.

Program Learning Outcomes

Upon successful completion of this program, students will be able to:

- Identify the procedures and responsibilities of departmental teams with a hospitality operation.
- Identify and satisfy diverse customer expectations.
- Demonstrate sanitation and safety.
- Utilize technology in systems of operation.
- Evaluate menus to maintain purchase orders and inventories.
- Assist with coordination of a hospitality team.

Sugg. Term	Seq #	Course ID	Course Title	Cr.	Prereq/Coreq(Co)	Options Available
Fall	1	PDV 101	First Year Seminar	1		
	2	FSM 103	Introduction to the Hospitality Industry	3		
	3	FSM 118	Sanitation	2		
	4	FSM 117	Waitstaff/Dining Room Training	1		
Spring	5	FSM 113	Customer Service	3		
	6	FSM 215	Purchasing and Operations	3		
	7	FSM 235	Supervision and Training	3		

Minimum Program Credits

16

HOSTM2