

<b>Culinary Arts: Front House Operations Certificate</b>	<b>Culinary Arts</b>	Total Units: 8.0
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**Term Effective:** Fall 2020

The requirements for this program of study are effective beginning the semester shown above. If you began working on this program before the effective semester, you may not be affected by the changes. Consult with the program contact person or the department chair to determine your eligibility to complete the program under previous requirements.

**Previous Versions:**

[Culinary Arts: Front House Operations](#) - effective Fall 2019

[Culinary Arts: Front House Operations](#) - effective Fall 2016

[Culinary Arts: Front House Operations](#) - effective Fall 2002

**Description:**

The Culinary Arts Front House Operations Skills Certificate is designed for individuals who are interested in learning professional food and beverage service and operations skills. This 11.5-unit program prepares students for a variety of front house front house positions in the hospitality industry including wait staff, hosts, wine servers, and front house managers. Instruction is offered in table service techniques, food and beverage operations, restaurant maintenance, culinary supervision and leadership, wine appreciation, wine and food affinities, and wine service. **The full time student can complete this program in one semester.**

The front house is the first and primary contact a guest has with a restaurant. Restaurant owners know that hiring professional, friendly and skilled front house staff is key to their success.

Hospitality businesses located in desirable destination regions, such as Sonoma and Napa counties, have a particular need for professionally trained front house staff. Job opportunities for both wait staff and management positions remain high and will continue to grow.

**Program Student Learning Outcomes:**

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

1. Demonstrate station organization, storage, menu comprehension, and sanitation principles as they apply to food and beverage operation;
2. Determine career options in a variety of food and beverage operations;
3. Exercise appropriate front house management and customer service techniques

**Program Requirements:**

The requirements for the Culinary Arts: Front House Operations program are:

- Complete 8.0 units from
  - Culinary Arts Front House Operations Requirements

**Culinary Arts Front House Operations Requirements - complete 8.00 units**

Course	Description	Units
<a href="#">CUL 250</a>	Sanitation and Safety	1.00
<a href="#">CUL 250.1</a>	Culinary Arts Survey	1.00
<a href="#">CUL 255.2</a>	Careers in the Food and Beverage Industry	1.00
<a href="#">CUL 256</a>	Restaurant Dining Room Service	2.00
<a href="#">CUL 256.3</a>	Introduction to Front House Operations	1.00
<a href="#">CUL 256.12</a>	Restaurant Wine Service	0.50
<a href="#">CUL 256.11</a>	Wine and Food Pairing	1.50

**Course Prerequisites and Advisories:**

Courses in a program of study may have prerequisites or advisories; that is, courses that must or should be completed before taking that course. Please check for prerequisites or advisories by clicking on the course numbers in the Program Requirements section.

It is important that students who are completing an Associate Degree and desire to transfer to a four-year institution meet with a counselor to plan their lower division coursework. While many majors at SRJC are intended to align with lower division major preparation required by California public universities, specific lower-division major requirements vary among individual campuses. See a [counselor](#), visit the [Transfer Center](#), and check [Guides For Transfer in Specific Majors](#), and [ASSIST](#) to review transfer preparation guides for specific schools and majors.

**Notes:**

A certificate will be granted upon completion of the required courses with a grade of "C" or better.

<b>Contact Information</b>	<b>Phone</b>	<b>Email</b>	<b>Website</b>
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