

<b>Culinary Arts: Restaurant Dining Room Service Certificate</b>	<b>Culinary Arts</b>	Total Units: 5.0
<p><b>Term Effective:</b> Fall 2020</p> <p>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.</p> <p><b>Previous Versions:</b></p> <p><a href="#">Culinary Arts: Dining Room Service</a> - effective Spring 2017  <a href="#">Culinary Arts: Dining Room Service</a> - effective Fall 2016  <a href="#">Culinary Arts: Dining Room Service</a> - effective Summer 2006  <a href="#">Culinary Arts: Dining Room Service</a> - effective Fall 1981</p> <p><b>Description:</b></p> <p>The Culinary Arts: Restaurant Dining Room Service Skills Certificate program was created in response to the Sonoma County restaurant industry's pressing need for properly trained guest service staff. This certificate will provide short-term intensive training to equip students with skills including table service, banquet service, wine service, food and wine pairing, host/hostess duties, point of sale system, and maintenance of front house operations. This certificate can be completed in one 8-week block.</p> <p><b>Program Student Learning Outcomes:</b>  Upon successful completion of this program, the student will be able to:</p> <ol style="list-style-type: none"> <li>1. Demonstrate station organization, storage, menu comprehension, and sanitation principles as they apply to food and beverage operation;</li> <li>2. Determine career options in dining room service;</li> <li>3. Exercise appropriate dining room management and customer service techniques; and</li> <li>4. Demonstrate the importance of local and seasonal produce in the professional food industry.</li> </ol>		
<p><b>Program Requirements:</b></p> <p>The requirements for the Culinary Arts: Restaurant Dining Room Service program are:</p> <ul style="list-style-type: none"> <li>• Complete 5.0 units from</li> </ul>		

o Culinary Arts Restaurant Dining Room Service Requirements

**Culinary Arts Restaurant Dining Room Service Requirements - complete 5.00 units**

<b>Course</b>	<b>Description</b>	<b>Units</b>
<a href="#">CUL 250</a>	Sanitation and Safety	1.00
<a href="#">CUL 256</a>	Restaurant Dining Room Service	2.00
<a href="#">CUL 256.11</a>	Wine and Food Pairing	1.50
<a href="#">CUL 256.12</a>	Restaurant Wine Service	0.50

**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 course with a grade of "C" or better.

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