Culinary Arts: Restaurant Management Certificate	Culinary Arts	Total Units: 17.5

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: Restaurant Management - effective Fall 2019
Culinary Arts: Restaurant Management - effective Fall 2018
Culinary Arts: Restaurant Management - effective Fall 2017
Culinary Arts: Restaurant Management - effective Fall 2016
Culinary Arts: Restaurant Management - effective Fall 2014
Restaurant Management - effective Summer 2012
Restaurant Management - effective Fall 2007

Description:

The Culinary Arts: Restaurant Management Certificate of Achievement program is designed to train individuals in all aspects of restaurant management. Successful students will be prepared to work in a variety of managerial roles in restaurants, hotels, catering companies and other similar food service businesses. Students will complete an internship at a local restaurant after successfully completing all coursework.

This program of study is also available as an Associate degree major option.

Program Student Learning Outcomes:
Upon successful completion of this program, the student will be able to:

1. Employ proper restaurant operations procedures to ensure compliance with safety and sanitation regulations;
2. Use basic math skills to accomplish cash management, labor, and food and beverage costing;
3. Develop employee professionalism in a restaurant setting;
4. Implement industry-standard human resource practices conforming to federal and state wage and labor laws;
5. Employ industry standards relating to service, sales, and alcoholic beverage service;
6. Apply human resource principles to manage a restaurant staff; and

7. Employ the diversity of cultural influences and values related to a professional culinary environment.

Program Requirements:

The requirements for the Culinary Arts: Restaurant Management program are:

- Complete 17.5 units from
  - Culinary Arts: Restaurant Management Requirements

Culinary Arts: Restaurant Management Requirements - complete 17.50 units

Course	Description	Units
CUL 250	Sanitation and Safety	1.00
CUL 250.1	Culinary Arts Survey	1.00
CUL 255.2	Careers in the Food and Beverage Industry	1.00
CUL 256	Restaurant Dining Room Service	2.00
CUL 256.3	Introduction to Front House Operations	1.00
CUL 256.8	Beverage Management	1.00
CUL 256.9	Restaurant Wine Management	1.00
CUL 256.10	Restaurant Operations	3.00
CUL 256.11	Wine and Food Pairing	1.50
CUL 256.12	Restaurant Wine Service	0.50

Complete any combination totaling **at least 4.50 units** from the following:
BGN 81	Practical Business Math Skills	3.00
BMG 61	Skills for Managers	1.50
CUL 99I	Culinary Arts Occupational Work Experience Internship	0.50-8.00
CUL 251A	Culinary Fundamentals 1	3.00
CUL 254.4	Purchasing and Bakeshop Management	1.00
HOSP 53	Customer Service	1.50
HOSP 54	Customer Relations for the Hospitality Industry	1.50
SPAN 1	Elementary Spanish-Part 1	4.00

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:

If CUL 99I is selected as an elective, it should be completed for 1 unit.

Contact Information	Phone	Email	Website
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