



# Hospitality Management: Restaurant Management Certificate

**PART TIME**

This program roadmap represents one possible pathway to complete the program. **Please see a counselor** to create an education plan that is customized to meet your needs. This roadmap is not a guarantee of course availability or financial aid applicability.

**Catalog:** 2024-25

**Total Units:** 28

## First Year

### Semester 1

6 Units

CAT.	COURSE	TITLE	UNIT
Req	HM 300	Introduction to Hospitality - Becoming a Chef	3
Req	HM 310	Sanitation, Safety and Equipment	3

### Semester 2

7 Units

CAT.	COURSE	TITLE	UNIT
Req	HM 100	Calculations in Foodservice Occupations	3
Req	HM 315	Food Theory and Preparation	4

## Second Year

### Semester 3

6 Units

CAT.	COURSE	TITLE	UNIT
Req	HM 110	Management and Supervision in the Hospitality Industry	2
Req	HM 370	Dining Room Management	2
Req	HM 498	Work Experience in Hospitality Management	2

### Semester 4

6 Units

CAT.	COURSE	TITLE	UNIT
Req	HM 115	Advertising and Sales in Food Service	2
Req	HM 120	Beverage Operation	2
Req	HM 340	Cost Control in the Food Service Industry	2

## Third Year

### Semester 5

3 Units

CAT.	COURSE	TITLE	UNIT
Req	HM 498 <sup>1</sup>	Work Experience in Hospitality Management	3

<sup>1</sup> working for a local hospitality employer

## CAREER PATH

### Career Options:

The skills acquired through this certificate prepare students to work in a restaurant dining room, or other foodservice or entry-level hospitality position. Pay and positions vary based on experience so students are encouraged to begin working prior to graduation. Local employers range from small private restaurants to larger corporate entities.

### Advising Notes:

- HM 370 requires students to work in the Oak Café bakery and requires HM 498 work experience as a corequisite course.

EXPLANATION OF CATEGORIES

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Req	Required Core	A course that is required for this program
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