



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: 2026-27

Total Units: 28

First Year

Semester 1 6 Units

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

Semester 2 7 Units

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

Second Year

Semester 3 6 Units

CAT.	COURSE	UNIT	PREREQUISITES
Req	HM 110 Management and Supervision in the Hospitality Industry	2	
Req	HM 370 Dining Room Management	2	HM 100 and 310
Req	HM 498 Work Experience in Hospitality Management	2	

Semester 4 6 Units

CAT.	COURSE	UNIT	PREREQUISITES
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	HM 100

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.

Third Year

Semester 5

3 Units

CAT.	COURSE	UNIT	PREREQUISITES
Req	HM 498 ¹ Work Experience in Hospitality Management	3	

¹ working for a local hospitality employer

EXPLANATION OF CATEGORIES

Req	Required Core	A course that is required for this program
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