

Dining Room Supervision: Certificate of Competence

Description

Requires two semesters to complete. The objective of the Certificate program is to give students basic skills in a specific entry-level job.

Program Learning Outcomes

Upon completion of the program, students will be able to do the following:

- Demonstrate professionalism in dress and grooming, attitude, and workplace behavior that reflects standards expected of food service industry professional.
- Demonstrate basic principles of sanitation and safety in a food service operation for safe food handling and to protect the health of the consumer.
- Apply mathematical functions related to food service operations.
- Demonstrate professional hospitality and service standards to ensure quality guest service.
- Examine various management topics as related to food service operations.

Program: [Culinary Arts](#)

Type: Certificate of Competence (CO)

Required Courses

Item #	Title	Credits
CULN 112	Sanitation and Safety	2
CULN 160	Dining Room Operations	5
CULN 276	Human Resources Management and Supervision in the Hospitality Industry	2
ENG 100	Composition I	3
	Social Sciences (100 level or above) - CTE	3
	Culinary Math (Options)	3
	Sub-Total Credits	18
	Total credits for degree:	18