

RESTAURANT AND FOODSERVICE MANAGEMENT

Associate in Science

Career/Technical (Major Code: B1821)

Prepares students with the operational and managerial capabilities needed to succeed in food and beverage management or ownership. Types of facilities include restaurants, cafes, catering/ events operations, hotels, cafeterias, and any other business that offers food and beverage.

Program Student Learning Outcome

- Demonstrate teamwork, planning, purchasing, production, and service in the culinary industry.

Code	Title	Units
Program Requirements		
HTM 150	INTRODUCTION TO HOSPITALITY AND TOURISM MANAGEMENT	3
HTM 156	FOOD AND BEVERAGE BUSINESS MANAGEMENT	3
CA 181	FOOD SERVICE SAFETY, SANITATION, AND NUTRITION	1
CA 183	CULINARY PROCUREMENT, COST CONTROL, AND MENU MANAGEMENT	3
BUS 140	BUSINESS LAW/THE LEGAL ENVIRONMENT OF BUSINESS	3
BUS 212	BUSINESS COMMUNICATION	3
BUS 290	WORK EXPERIENCE IN BUSINESS I	2-4
Select one of the following:		3
LDR 150	LEADERSHIP AND SUPERVISION	
EVNT 154	INTRODUCTION TO EVENT AND CONVENTION PLANNING	
HTM 151	HOTEL AND LODGING MANAGEMENT	
Total Units		21-23

To earn an associate degree, additional general education and graduation requirements (<http://catalog.swccd.edu/certificates-certifications-degrees-csuuc-requirements/>) must be completed.