# FAYETTEVILLE TECHNICAL COMMUNITY COLLEGE

**HOSPITALITY MANAGEMENT/**

**RESTAURANT MANAGEMENT CERTIFICATE (C25110C4)**

Effective: Fall 2021

Revised: 01/19/21

The Restaurant Management certificate is designed to prepare students to understand the daily management concept of supervising restaurants.

This certificate program covers basic management supervision, restaurant management procedures, tourism law, food and beverage controls, sanitation and safety, and guest service management.

Upon completion of this program, students should be prepared for entry-level management positions in hotels and restaurants or transfer the course credits to the Hospitality Management program for an Associate of Applied Science degree.

Length: 2 Semesters

Prerequisite: High School Diploma, Placement Test Equivalent

Award: Certificate

**FALL SEMESTER**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Prefix No.** | Title | **Class** | **Lab** | **Clinical** | **Credit** |
| CUL110 | Sanitation & Safety | 2 | 0 | 0 | 2 |
| CUL135 | Food & Beverage Service | 2 | 0 | 0 | 2 |
| and |  |  |  |  |  |
| CUL135A | Food & Beverage Serv Lab | 0 | 2 | 0 | 1 |
| or |  |  |  |  |  |
| HRM124 | Guest Service Management | 2 | 2 | 0 | 3 |
| HRM140 | Legal Issues-Hospitality | 3 | 0 | 0 | 3 |
| or |  |  |  |  |  |
| HRM240 | Marketing for Hospitality | 3 | 0 | 0 | 3 |
|  |  | ----- | ----- | ----- | ----- |
|  | **Totals** | **7** | **2** | **0** | **8** |

**SPRING SEMESTER**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Prefix No.** | Title | **Class** | **Lab** | **Clinical** | **Credit** |
| HRM215 | Restaurant Management | 3 | 0 | 0 | 3 |
| HRM220 | Cost Control-Food & Bev | 3 | 0 | 0 | 3 |
| HRM220A | Cost Control-Food & Bev Lab | 0 | 2 | 0 | 1 |
| HRM245 | Human Resource Mgmt-Hosp | 3 | 0 | 0 | 3 |
|  |  | ----- | ----- | ----- | ----- |
|  | **Totals** | **9** | **2** | **0** | **10** |

**TOTAL REQUIRED CREDITS.... 18**

**Work-Based Learning Option**: NA