# FAYETTEVILLE TECHNICAL COMMUNITY COLLEGE

**CULINARY ARTS/**

**FOOD SERVICE FUNDAMENTALS CERTIFICATE (C55150C4)**

Effective: Fall 2024

Revised: 02/12/24

The Food Service Fundamentals certificate is designed to teach students the basics of food service management. The certificate emphasizes core concepts for entry level positions in a variety of food service settings.

Course work includes sanitation, safety, nutrition, human resources, and supervision in the food service industry. Communication skills are also emphasized to establish positive relationships with customers and employees.

Upon completion of this certificate, students should be able to identify core food service concepts. Students may transfer these course credits into the Associate degree Culinary Arts program.

Length: 1 Semester

Prerequisite: High School Diploma, Placement Test Equivalent

Award: Certificate

**Semester I**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Prefix No.** | Title | **Class** | **Lab** | **Work Exp.** | **Credit** |
| CUL110 | Sanitation & Safety | 2 | 0 | 0 | 2 |
| CUL135 | Food & Beverage Service | 2 | 0 | 0 | 2 |
| CUL135A | Food & Beverage Serv Lab | 0 | 2 | 0 | 1 |
| CUL140 | Culinary Skills I | 2 | 6 | 0 | 5 |
| CUL140A | Culinary Skills I Lab | 0 | 3 | 0 | 1 |
| HRM125 | Etiquette for Hospitality | 1 | 0 | 0 | 1 |
| HRM245 | Human Resource Mgmt-Hosp | 3 | 0 | 0 | 3 |
|  |  | ----- | ----- | ----- | ----- |
|  | **Totals** | **10** | **11** | **0** | **15** |

**TOTAL REQUIRED CREDITS.... 15**

**Work-Based Learning Option:** NA