

# HOSPITALITY: RESTAURANT MANAGEMENT - LEVEL II (CERTIFICATE N0977)

## Business Division Certificate N0977

The Restaurant Management - Level II Certificate prepares students for mid-level or Manager-In-Training positions in restaurants, catering, hotel food and beverage outlets, theme parks and other food service businesses. Students gain practical and management training in: food safety and sanitation, food production, dining room service management, menu development and cost volume analysis. Students who successfully complete the requirements for this certificate will also earn the Food Protection Manager Certification from the National Restaurant Association upon passing the ServSafe Exam.

## Required Courses

Course Prefix	Course Name	Units
	Completion of the Hospitality: Restaurant Management - Level I coursework	9
PLUS		
	Completion of the Hospitality: Restaurant Management - Level II coursework	9
<b>Total Units</b>		<b>18</b>

Course Prefix	Course Name	Units
<b>Hospitality: Restaurant Management - Level I Coursework</b>		
CUL 114	Dining Room Service Management	3
HRM 51	Introduction to Hospitality	3
HRM 52	Food Safety and Sanitation	2
HRM 91	Hospitality Work Experience	1
<b>Total Units</b>		<b>9</b>

Course Prefix	Course Name	Units
<b>Hospitality: Restaurant Management - Level II Coursework</b>		
CUL 102	Professional Cooking I	3
HRM 57	Hospitality Cost Control	3
HRM 61	Menu Planning	3
<b>Total Units</b>		<b>9</b>

## Program Learning Outcomes:

*Upon successful completion of this program, a student will be able to:*

- Utilize acquired classroom knowledge and skills to explore job opportunities in the hospitality industry and develop a career portfolio.
- Identify and Determine the presence of foodborne-illnesses causing outbreaks.
- Differentiate between the various styles of service including: American (Pre-plated), English (Family), Russian (Platter), French (Gueridon).
- Develop measurable skill-based learning objectives, which student will attain at the end of their work experience period.
- Plan a food production schedule and assemble the tools, equipment, and ingredients required to produce a recipe in an organized and efficient manner.
- Analyze the popularity and profitability of a menu.

- Conduct break-even analysis on a food & beverage facility and conduct cost volume analysis to determine number of customers required to attain desired profits.

Review Student Learning Outcomes (SLOs) (<http://www.mtsac.edu/instruction/outcomes/sloinfo.html>) for this program.