

BAR AND BEVERAGE MANAGEMENT, CERTIFICATE OF ACHIEVEMENT

Banner Code: 1_CN_BBM

Control Number: 43173

Not Financial Aid Eligible

The Bar and Beverage Management Certificate of Achievement is a comprehensive program that explores the essential management and service aspects of alcoholic and non-alcoholic beverages with an emphasis on wine, beer, and spirits while providing the knowledge necessary for building and sustaining a profitable beverage program. Courses within the certificate include an introduction and advanced wine studies, distilled spirits and mixology, and the skill of fermenting non-alcoholic and alcoholic beverages. Students will participate in the California State-required Responsible Beverage Service (RBS) Training Program and Certification process.

Program Outcome

Prepare students for beverage managerial employment within the food and beverage industry.

Review Graduation Requirements (<https://catalog.cccd.edu/orange-coast/graduation-requirements/certificates/#achievementtext>).

Course	Title	Units
Required Courses		
FBM A100	Introduction to the Food and Service Industry	3
FBM A102	Sanitation and Safety	2
FBM A140	Bar Management and Profitability	1.5
FBM A145	Introduction to Wines	2
FBM A220	Food and Beverage Cost Control	4
FBM A146	Introduction to Fermented Beverages	3
FBM A147	Distilled Spirits and Introduction to Mixology	2.5
FBM A222	Management, Leadership, and Training	3
FBM A245	Advanced Wine Studies	2
Total Units		23

Program Sequence

These sequences at Orange Coast College are curriculum maps for students to finish all requirements for the certificate. There may be advisories, prerequisites, or time requirements that students need to consider before following these maps. Students are advised to meet with an Orange Coast College Counselor for alternate sequencing.

Course	Title	Units
Year 1		
Semester 1		
FBM A100	Introduction to the Food and Service Industry	3
FBM A102	Sanitation and Safety	2
FBM A140	Bar Management and Profitability	1.5

Course	Title	Units
FBM A145	Introduction to Wines	2
FBM A220	Food and Beverage Cost Control	4
Units		12.5
Semester 2		
FBM A146	Introduction to Fermented Beverages	3
FBM A147	Distilled Spirits and Introduction to Mixology	2.5
FBM A222	Management, Leadership, and Training	3
FBM A245	Advanced Wine Studies	2
Units		10.5
Total Units		23