

FOOD AND BEVERAGE MANAGEMENT, ADVANCED, CERTIFICATE OF ACHIEVEMENT

Banner Code: 1_CT_FBMA

Control Number: 43362

Financial Aid Eligible

The Food and Beverage Management Advanced Certificate of Achievement at Orange Coast College is designed to prepare students for managerial employment within the food and beverage industry. Each program provides learning opportunities, which introduce, develop, and reinforce occupational knowledge, skills, and attitudes required.

The Food and Beverage Management Department offers a varied curriculum focusing on food and beverage management, dining room service, bar management, sustainable food systems, food recovery, and catering.

Classroom studies are reinforced with practical experience in the Captain's Table Restaurant, Organic Waste Management through composting, and the Food Repurposing Kitchen.

Program Outcome

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

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

Required Prerequisites

Food and Beverage Management Certificate of Achievement (25.5 Units)

Course	Title	Units
Recommended Preparation		
COUN A100		
Required Courses		
FBM A100	Introduction to the Food and Service Industry	3
FBM A102	Sanitation and Safety	2
FBM A115	Fundamentals of Food Production	4
FBM A190	Buffet Service	2
FBM A220	Food and Beverage Cost Control	4
FBM A195	Dining Room Service	2.5
FBM A215	Quantity Food Production Management	2
FBM A222	Management, Leadership, and Training	3
FBM A270	Sustainable Food Systems	3
Total Units		25.5

Required Courses

Course	Title	Units
FN A140 or FN A170	Introduction to Nutrition Concepts Nutrition	2-3

Course	Title	Units
FBM A221	Menu Planning and Purchasing	3
FBM A145	Introduction to Wines	2
FBM A280	Directed Practice for Food and Beverage Management 1	2
FBM A140	Bar Management and Profitability	1.5
FBM A175	Food Law and Policy	2
FBM A147	Distilled Spirits and Introduction to Mixology	2.5
FBM A285	Directed Practice for Food and Beverage Management 2	2
Total Units		17-18

Total Certificate Units 42.5-43.5

Program Sequence

These sequences at Orange Coast College are general course curriculum maps for students to finish all major and general education requirements for two-year completion of degrees, and/or fulfillment of transfer requirements. The course sequence may include course prerequisites and other placement requirements. **Students are advised to meet with an Orange Coast College Counselor to review course selections and sequences to ensure that completion of this program will meet a student's transfer and career goals.**

Recommended Preparation:

COUN A100 Introduction To College

Course	Title	Units
Year 1		
Semester 1		
FBM A100	Introduction to the Food and Service Industry	3
FBM A102	Sanitation and Safety	2
FBM A115	Fundamentals of Food Production	4
FBM A190	Buffet Service	2
	Units	11
Semester 2		
FBM A220	Food and Beverage Cost Control	4
FBM A195	Dining Room Service	2.5
FBM A215	Quantity Food Production Management	2
FBM A222	Management, Leadership, and Training	3
FBM A270	Sustainable Food Systems	3
	Units	14.5
Year 2		
Semester 1		
FN A140 or FN A170	Introduction to Nutrition Concepts or Nutrition	2-3
FBM A221	Menu Planning and Purchasing	3
FBM A145	Introduction to Wines	2
FBM A280	Directed Practice for Food and Beverage Management 1	2
	Units	9-10
Semester 2		
FBM A140	Bar Management and Profitability	1.5
FBM A175	Food Law and Policy	2

Course	Title	Units
FBM A147	Distilled Spirits and Introduction to Mixology	2.5
FBM A285	Directed Practice for Food and Beverage Management 2	2
Units		8
Total Units		42.5-43.5