

CATERING, CERTIFICATE OF ACHIEVEMENT

Not Financial Aid Eligible
Banner Code: 1_CN_FSCC

Students who complete the Catering certificate will be trained to operate a catering business, whether it is a business conducted on premises or off premises. Those enrolling in this program will learn about organization and management, menu pricing, selling, advertising and promotion, and preparing and serving food, as well as cost accountability, a most important factor in operating a catering service successfully. Students will be employable in the catering departments of hotels and restaurants and will be knowledgeable enough to reasonably decide about opening their own catering business. Opportunities for employment in this field are excellent.

Program Outcome

1. The outcome of the program is to prepare students for professional positions within the industry and to provide the foundation skills for owning and operating their own catering business. Meets the needs of the local catering community.

Certificate Requirements

Orange Coast College offers two types of certificate awards in career programs designed to prepare the graduate to enter a particular field of employment. At least 3 units in an advanced course from the certificate must be completed at OCC.

1. **Certificate of Achievement** - 8 units or more in a state-approved program. Certificates of Achievement are not automatically awarded. A petition must be filed in Enrollment Services or online at the beginning of the semester in which the student will be completing his or her final requirements. The petitioning periods are listed in the Graduation Requirements (<https://catalog.cccd.edu/orange-coast/graduation-requirements/>) section of this catalog.
2. **Certificate of Specialization** - 16 units or less in a locally approved program. Certificates of Specialization are not automatically awarded, not printed on official academic transcripts, and there is no acknowledgment of completion given at graduation. Please contact the division for details regarding the submission of petitions as procedures for each division vary. Most division offices prefer that students complete all of the required courses and then provide a copy of the transcript while some divisions allow petitions for Certificates of Specialization before finishing.

Minimum Grade Requirement

In order to be awarded a certificate, students are required to obtain a grade of "C" or better in all program-required courses. Grades of "CR" or "P" will be accepted whereas "CR" or "P" meets the equivalency of a "C" or better. A list of certificate programs can be found in the Programs A-Z (<https://catalog.cccd.edu/orange-coast/programs-study/>) section of this catalog. Check with a counselor to determine the requirements for completion.

Course	Title	Units
FN A140	Introduction to Nutrition Concepts	2
FSM A160	Sanitation and Safety	3
FSM A250	Menu Planning and Purchasing	3
FSM A284	Catering	3
Select four units from the following:		4-6
CA A120	Culinary Principles 1	
CA A122	Culinary Principles 2	
CA A149	Pantry	
CA A124	Principles of Baking 1	
or FSM A150	Principles of Quantity Food Preparation	
Total Units		17-19

Catering Suggested Electives

Course	Title	Units
BUS A240	Entrepreneurship	3
CA A124	Principles of Baking 1	2
CA A270	Ice Carving	1
FSM A240	Food Service Math/Accounting	4
FSM A260	Supervision and Training Techniques	3
HTT A240	Hospitality and Tourism Marketing	3

Course	Title	Units
Required Courses		
CA A200	Garde Manger 1	2
or FSM A151	Food Production Management	