RESTAURANT SUPERVISION, CERTIFICATE OF ACHIEVEMENT

Financial Aid Eligible
Banner Code: 1_CN_FMRS
Control Number: 08663

Students completing this certificate are qualified to manage food service operations in commercial establishments, such as restaurants and hotels. Restaurant management is an attractive profession which has been described a number of ways by those who are active in it, including such accolades as glamorous, well-paying, creative, challenging, and filled with excitement. One employment estimate shows a need for more than 250,000 additional employees annually. The future of restaurant management holds promise for individuals willing to devote their talents to this lively career.

Program Outcome

1. Prepare students for entry-level employment as competent Food Service supervisors and meet the needs of the local hospitality/food-service industry.

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
Year 1		
Semester 1		
FSM A100	Introduction to the Hospitality Industry	3
FSM A150	Principles of Quantity Food Preparation	4
FSM A160	Sanitation and Safety	3
FSM A190	Dining Room Service	2
	Units	12
Semester 2		
FSM A151	Food Production Management	2
FSM A210	Dining Room Management	3
FSM A240	Food Service Math/Accounting	4
FSM A260	Supervision and Training Techniques	3
FSM A283	Directed Practice in Food Service Management 1	2
	Units	14
	Total Units	26