FOOD AND BEVERAGE MANAGEMENT, CERTIFICATE OF ACHIEVEMENT

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

According to the US Bureau of Labor Statistics, "Employment of food service managers is projected to grow 11 percent from 2018 to 2028, much faster than the average for all occupations. Those with several years of work experience in food service and a degree in hospitality, restaurant, or food service management will have the best job opportunities." Whether you choose to work in a restaurant, hotel, or private club, Food and Beverage Management is an exciting and dynamic field that requires a variety of hard and soft skills to execute successfully. OCC's certificate, advanced certificate, and AA degree in Restaurant Management prepare students for employment in this field through training in everything from culinary arts and dining room service to cost control systems and leadership skills.

Program Outcome

Prepare students for employment as competent Food & Beverage supervisors and to uphold industry standards.

Certificate of Achievement Requirements

The Certificate of Achievement is a state-approved career program that requires a minimum of eight units and is designed to prepare the graduate to enter a particular field of employment. 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. At least 3 units in an advanced course from the certificate must be completed at OCC at the department's discretion. 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 their final requirements. The petitioning periods are listed in the Graduation Requirements (https://catalog.cccd.edu/catalog-archive/2022-2023/orange-coast/graduation-requirements/) section of this catalog. Check with a counselor to determine the requirements for completion.

A list of certificate programs can be found in the Programs A-Z (https://catalog.cccd.edu/catalog-archive/2022-2023/orange-coast/programs/) section of this catalog.

Course	Title	Units
Recommended Preparation		
CIS A100		
Required Courses		
FSM A100	Introduction to the Hospitality Industry	3
FSM A150	Fundamentals of Food Preparation	4
FSM A151	Food Production Management	2
FSM A160	Sanitation and Safety	2
FSM A190	Dining Room Service	2.5
FSM A240	Food & Beverage Cost Control	4
FSM A260	Supervision and Training Techniques	3
FSM A283	Directed Practice in Food Service Management 1	2
Total Units		**22.5**

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.**

Recommended preparation:
CIS A100 Introduction to Computer Applications

Course	Title	Units
Year 1		
Semester 1		
FSM A100	Introduction to the Hospitality Industry	3
FSM A150	Fundamentals of Food Preparation [1]	4
FSM A160	Sanitation and Safety	2
FSM A190	Dining Room Service	2.5
	Units	11.5
Semester 2		
FSM A151	Food Production Management	2
FSM A240	Food & Beverage Cost Control	4
FSM A260	Supervision and Training Techniques	3
FSM A283	Directed Practice in Food Service Management 1	2
	Units	11
	Total Units	**22.5**

[1]   FSM A150 Offered in the Fall semester only.