

Culinary Arts and Management: Food Production Supervision

Award Type: Certificate of Accomplishment

The graduate of the Certificate of Accomplishment in Culinary Arts and Management: Food Production Supervision will:

- Denote the variety of services and business variations existing in the catering and events management sector of the hospitality industry.
- Demonstrate competency in safe, sanitary and efficient production and service operations.
- Analyze and respond to differing business climates based on best accounting and forecasting practices.
- Demonstrate competency in oral, written and electronic communications.
- Supervise and train a diverse employee pool in best industry practices.
- Follow all the governmental laws and regulations pertaining to food and beverage operations.

Program Requirements

A total of 10 units is required for the certificate.

Course Number	Course Title	Units
CA 119	Introduction to the Hospitality Industry	2.0
CA 125	Supervision and Training Techniques	3.0
CA 126	Food Production Cost, Control and Management	3.0
CWE 149	Cooperative Work Experience OCCUPATIONAL	1.0 - 8.0 units

Note: at least 2 units in CWE 149 is required for the certificate.