

Food and Beverage Certificate

The food and beverage management certificate program is a one-year program that students can complete in two semesters. Designed to give students basic skills hospitality industry employers are seeking for entry-level positions, the program includes an internship, which allows the student to gain actual experience with local employers.

Gainful Employment Data (<http://www.jccc.edu/hospitality-culinary/ge-foodbevcert.html>)

(Major Code 4840; State CIP Code 12.0504)

- Hospitality Management (<http://www.jccc.edu/hospitality-culinary>)

First Semester

ENGL 121	Composition I*	3
HMGT 120	Food Service Sanitation	1
HMGT 121	Perspectives of Hospitality Management	3
HMGT 123	Professional Cooking I*	3
HMGT 128	Supervisory Management	3
MATH 120	Business Mathematics*	3
Total Hours		16

Second Semester

HMGT 230	Professional Cooking II*	3
HMGT 126	Food Management* (NOTE: HMGT 126 requires prerequisite override for the certificate only.)	4
HMGT 271	Seminar in Hospitality Management: Purchasing	3
HMGT 273	Hospitality Cost Accounting*	3
HMGT 275	Seminar in Hospitality Management: Internship*	3
Total Hours		16

Total Program Hours: 32