



Certificate

Food Service Management

Year One (Sample schedule)

Quarter One (Fall)

- BUS 282 Principles of Marketing5
- BUS 247 Payroll and Business Taxes5
- CUL 101 Beginning Culinary Arts – Level One1
- CUL 102 Beginning Culinary Arts – Level Two1

Quarter Two (Winter)

- CAT 140 Intro to Excel5
- CUL 103 Beginning Culinary Arts – Level Three1
- CUL 104 Advanced Culinary Arts – Level Four.....1

Quarter Three (Spring)

- BUS 205 Principles of Management.....5
- CUL 105 Advanced Culinary Arts – Level Five1
- CUL 106 Advanced Culinary Arts – Level Six.....1

Fall/Winter/Spring

- BUS elective - 100 level or above5
- CUL 295 Special Project.....9

Total Credits Required 40

Specifics

Length of Program

Courses with prerequisites, and the placement level of the student, may extend the Length of Program listed on this page.

Which Quarter Can I begin?

The typical student schedule is based on entering the program during the fall quarter, however some programs allow students to enter in the winter or spring as well. Since not all do, please confirm with an advisor whether this program must be started during a specific quarter or not.

Details

Completion Award: Certificate
Length of Program: 3 Quarters
Program Code: 259

Program Coordinator (contact with questions)

Cindy Lauderback (360) 417-6341
 Office: D-132 clauderback@pencol.edu

Apply online: <http://pencol.edu/GetStarted>

Notes



Certificate

Food Service Management

Program Description

The Food Service Management certificate allows college students who are enrolled in the North Olympic Skills Center's Culinary Arts program to take additional courses in Business Administration at Peninsula College to advance their skills in business operation. The six courses of the Culinary Arts program are taken at Lincoln Center in Port Angeles, WA, site of the North Olympic Skills Center and five courses are taken at Peninsula College.

Special Features

- Program requirements in Business Administration have been designed and developed with the active participation of leaders in the business community to help facilitate the process of graduates pursuing meaningful careers in a dynamic, changing food service business environment.
- Through this certificate program, it is possible to make progress towards a Business Administration Associate of Applied Science degree. For qualified guidance, contact Business program advisor, Jill Snyder.

Student Learning Outcomes

When this program is completed, the student will be able to:

- Apply foodservice sanitation principals.
- Write standardized recipes.
- Use proper serving utensils and kitchen equipment.
- Perform basic cooking tasks.
- Demonstrate the proper application of dry, moist, and combination cooking methods to a variety of food products (understand standard cooking methods).
- Produce a variety of bakery products using standard baking procedures and evaluate the products based on method, timing, appearance, texture and overall eating quality.
- Explain the flow of food within the purchasing and production cycle.
- Perform cost analysis of menu items.
- Calculate costs and apply procedures in order to run a cost effective foodservice establishment.
- Perform yield tests and recipe costing.
- Design and market a menu that incorporates menu planning principle that maximize sales and profits.
- Presentation techniques.
- Purchase and manage inventory..
- Create and maintain good customer and employee relationships.
- Plan, prepare and serve banquet style
- Design room layouts for various service functions
- Set up a basic bookkeeping system.
- Manage personnel

Program Prerequisites

College-level skills in English and math (eligibility for courses numbered 100 or higher) are required before registering for the English, math, or applied math courses required in this program. Students may need to complete prerequisite coursework. The placement test will help determine placement level if not known. Previous coursework may also indicate placement level.

Career Opportunities

Graduates with food service management skills may find employment opportunities in a variety of business settings. The largest employers of managers are companies in the wholesale and service industries, primarily restaurants, hotels and catering businesses. Opportunities for advancement are enhanced by a student's motivation and desire to succeed. The demand for persons trained in this field should remain strong over the next several years. An annual job growth rate of 12.9% is predicted for the 2007-2017 period. Standard Occupational Classification- 35-1000 Supervisors of Food Preparation and Serving Workers, 35-1011 Chefs and head Cooks.

Potential Positions and Earning

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For current employment and wage estimates, please visit and search for the relevant occupational term:

www.bls.gov/oes

Test Fees

Placement test (one time cost):\$20.00

Approximate Additional Costs

Books, supplies and miscellaneous fees (per quarter)..... \$200.00 - \$250.00
Approximate total tuition based on 2012-2013 WA resident tuition rates (Based on 15 credits each for two quarters, plus 10 credits a thirds quarter.) *Additional fees may apply\$3917.10