

CULINARY ARTS, RESTAURANT MANAGEMENT, CERTIFICATE OF TECHNOLOGY



Plan of Study

4CULA-RSTR

First Term		Credits
CHEF 1205	Sanitation and Safety	2
CHEF 1401	Basic Food Preparation	4
PSTR 1301	Fundamentals of Baking	3
IFWA 1318 or HECO 1322	Nutrition for the Food Service Professional or Nutrition and Diet Therapy	3
Credits		12
Second Term		Credits
RSTO 1313	Hospitality Supervision	3
RSTO 2301	Principles of Food and Beverage Control	3
RSTO 2407	Catering	4
HAMG 1321	Introduction to Hospitality Industry	3
Credits		13
Third Term		Credits
HAMG 1340	Hospitality Legal Issues	3
IFWA 1205	Food Service Equipment and Planning	2
RSTO 1301	Beverage Management	3
RSTO 1304	Dining Room Service	3
RSTO 1325	Purchasing for Hospitality Operations	3
ACNT 1303	Introduction to Accounting I	3
Credits		17
Total Credits		42

Capstone Experience: RSTO 1325 Purchasing for Hospitality Operations