

FUNDAMENTAL FOOD SERVICE SKILLS

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Department Chair: Daniel Arias
 408-855-5434 | HM-116
 daniel.arias@missioncollege.edu
 Dean: Jackie Escajeda

Fundamental Food Service Skills: Certificate of Achievement (CA)

The Fundamental Food Service Skills Certificate of Achievement can be completed in one semester. This program enables students to compete successfully for skilled positions (beyond entry-level) within the food services industry. This sequence of courses provides a solid foundation in fundamental food preparation as well as common operational food service practices and in guest services. To complete in one semester the required core courses sequence must be followed.

Program Learning Outcomes:

- Ensure service optimization as it relates to specific operational task.
- Appl practical knowledge of fundamental food service operations.85
- Demonstrate sanitation & safety practices as well as COVID standards as they apply to food service operations.

Career/Transfer Opportunities:

Career opportunities include the following: preparation cook, front desk agent, sales and marketing associate, associate event planner, lead cook, shift leader, and catering lead.

To earn this certificate, students must complete the minimum required courses with a grade of C (or P) or better.

Core Requirements (16 units):

Complete all of the following		Units
FDR 050A	Introduction to the Hospitality Industry	3.0
FDR 051	Basic Food Preparation	6.0
INF 050	Sanitation and Safety	2.0
FDR 058	Cost Controls	3.0
WRK 300HM*	Occupational Work Experience for Culinary Arts	2.0

Total Required Units: 16.0

*The two (2) units of work experience are composed of 150 hours (minimum) of actual hands-on experience in food service operations.

