

KITCHEN MANAGEMENT

Technical Certificate

About the Kitchen Management Program

Build on the Culinary Career Essentials to learn the managerial functions required for positions as kitchen managers, deli managers, sous chef, or institutional food service managers.

PROGRAM OUTLINE

SEMESTER: 1		
Course #	Course Title	Credits
1031612100	Sanitation and Safety Fundamentals Applies sanitary, safety, and legal principles to practices in the food service industry. Successful completion of the course enables students to take a national sanitation certification examination.	2.00
1031612500	Food Theory Food science principles applied to professional culinary food preparation. Units include professional kitchen operation, recipe terminology, and cooking techniques for various food categories.	3.00
1031612600	Food Production Principles Provides practical experience applying food science principles in food preparation, analysis, and evaluation of preparation techniques. Prerequisite(s): 1031612500 Food Theory (C or better) (concurrent enrollment allowed) and 1031612100 Sanitation and Safety Fundamentals (C or better) (concurrent enrollment allowed).	3.00
SEMESTER: 3		
Course #	Course Title	Credits
1031615500	Menu Planning Develops skill in planning creative, well-designed, and informative menus for use in the food service industry. Includes planning, design elements, layout, and copy writing. Prerequisite(s): 1031612100 Sanitation and Safety Fundamentals (C or better) and 1031612500 Food Theory (C or better) and 1031612600 Food Production Principles (C or better).	2.00
1031616000	Food Purchasing Examines standards and specifications of food purchasing with emphasis on quality, grading, optimal price, and ordering requirements. Situational problems develop skills for work situations. Prerequisite(s): 1031611500 Culinary Math (C or better) and 1031612500 Food Theory (C or better) and 1031612600 Food Production Principles (C or better).	2.00
SEMESTER: 4		
Course #	Course Title	Credits
1031617500	Food Service Cost Control Analysis of the factors affecting food and beverage cost control. Purchasing, receiving, preparation, storage, and inventory practices are examined. Prerequisite(s): 1031611500 Culinary Math (C or better).	2.00

Course #	Course Title	Credits
1031618000	Food Service Supervision Introduction to food service management. Fundamentals of leadership, communication techniques, employee motivation, recruitment, hiring, training employees, and problem solving/decision making processes are covered.	3.00

Total Credits: 17.00

Talk with an Academic Advisor about the program outline. Together, you will determine if credits you've already earned satisfy any requirements, discuss possible alternative courses, and choose the best classes if you're thinking of transferring.

AT A GLANCE

Flexible Options



ON CAMPUS ONLINE CLASSES

Approximate Cost

\$2,281*

*Based on 10-level courses - materials, books, and fees may be additional

Your Potential Careers

Entry-level Kitchen Management

Get Started

Your application can be submitted online, it takes just a few minutes to complete.

APPLY NOW

Term Start Dates

Fall 2019: September 4

Spring 2020: January 8

Summer 2020: May 8