



Culinary Arts - Hospitality Studies ♦ Dining Services Certificate ♦ 16 Credits

**Program Description**

The Dining Service certificate provides basic training in dining service. Students gain introductory skills in the dining service aspect of the hospitality industry. The program combines theory in the classroom with experiential learning labs.

**Career Options**

The Dining Service Certificate prepares you for entry level positions in the restaurant business.

The recommended schedule is offered in the fall semester as follows.

**Semester One, Fall, 16 Credits.**

COURSE PREFIX	COURSE NUMBER	TITLE	CREDITS
C U A	101	Food Safety and Sanitation	2
C U A	136	Alcohol and Bartending Management	2
C U A	190	Dining Room Management	4
H O S	105	Management in the Hospitality Industry	3
H O S	131	Planning for Special Events	3
C O M	263	Conflict Resolution	1
C O M	264	Negotiation	1

**Semester Milestones**

1) Complete courses with a grade of C or higher. 2) Meet with your advisor at the beginning of the semester to complete a Graduation Plan so you can receive your certificate.