

Undergraduate Certificate - Restaurant Operations

The undergraduate certificate in Restaurant Operations is a concentrated program that explores the essentials of front-office and behind-the-scenes operations related to food service management. In this online program, you will examine current managerial techniques and tools to effectively operate a wide variety of restaurants. Topics covered help to provide practical skills often required of a food service manager, or restaurant owner or employee. This certificate would also be a good addition to a business or management degree.

Certificate Objectives

Upon successful completion of this certificate, the student will be able to:

- Apply proper food safety and sanitation procedures to meet industry standards and governmental regulations.
- Demonstrate application of theory and concepts as they relate to the various responsibilities of a foodservice manager.
- Practice current managerial techniques and trends to support the goals of a restaurant.
- Interpret financial data as it relates to an operation's goals.

Certificate Requirements (18 semester hours)

Code	Title	Semester Hours
HOSP100	Introduction to Hospitality Management ¹	3
Select 5 courses from the following:		15
HOSP101	Foodservice Sanitation	
HOSP200	Food and Beverage Management	
HOSP202	Quantity Food Preparation	
HOSP203	Hotel and Restaurant Purchasing	
HOSP204	Introduction to Hotel and Restaurant Law	
HOSP207	Principles of Cost Control in Foodservice Operations	
HOSP400	Quality Service Management	
Total Semester Hours		18

¹ Required as the first course in this program