



2017-2018 Completion Guide

Restaurant/Foodservice Management Certificate of Completion (CA 416)

DATE 10/11/2016 ICCB Approved Total Program Hours: 17

The following suggested schedule is based on full-time enrollment. Students planning to transfer to a senior institution should check with that institution for specific transfer requirements.

Courses that are approved for the AA/AS degrees are **bolded**.

First Semester						
Course	Title	Credit Hours	Mode of Delivery	Pre Requisites	Term(s) Offered	Notes
CA 106	Applied Food Service Sanitation	2	Q	COMPASS placement into ENG 021 and ENG 099; or the EAP course sequence ENG 078 and ENG 088; or ENG 096; or minimum grade "C" in one of the following: ENG 020 and ENG 098; or the EAP course sequence ENG 077 and ENG 087.	FL/SP	
CA 115	Production ID/Foodservice Purchasing	3	T	Placement testing into ENG 101 or minimum grade "C" in one of the following: ENG 021 and ENG 099; ENG.022 and ENG 099; or the EAP course sequence ENG 079 and ENG 089; or ENG 096.	FL/SP	*Concurrent or previous enrollment in CA 116 Required
Hosp 110	Customer Service for Hospitality	3	T	None	FL/SP	
HOSP 150	Beverage Management	3	T	None	SP	
HOSP 160	Hotel and Restaurant Law	3	T	None	FL/SP	
HOSP 285	Restaurant Operations	3	T	None	SP	
Total Semester Hours:		17				

For more information

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815-280-2673

Department Chairperson