

**BUSINESS**

**GUIDED PATHWAY: FOOD AND HOSPITALITY INSTITUTE – FOOD AND HOSPITALITY FOUNDATIONS CERTIFICATE**

For more information, visit [www.dcccd.edu/food](http://www.dcccd.edu/food) and your academic advisor at El Centro College.

This is an example course sequence for students interested in pursuing the Food and Hospitality Foundations Certificate. It does not represent a contract, nor does it guarantee course availability. Following this pathway will help you earn a Food and Hospitality Foundations Certificate <sup>ii</sup>. For official certificate requirements, [click here](#).

This Level I certificate is designed to provide the student with the skills necessary to obtain employment as a food and hospitality worker. Students will gain an in-depth understanding of the hospitality industry, food safety and sanitation, supervisory management as well as basics of guests service, food preparation and baker production. This certificate is a building block towards the Associate of Applied Science Degree in Food and Hospitality Management. Courses that complete the Food and Hospitality Foundations (FF1) Certificate are noted below.

Students pursuing this certificate are waived from the [Texas Success Initiative \(TSI\)](#) standards, but must meet course prerequisites, as long as the student completes the TSI waiver form prior to enrollment.



ONLY Offered at ECC

THIS PATHWAY WAS LAST UPDATED ON AUGUST 5, 2019

**SEMESTER-BY-SEMESTER MAP FOR FULL-TIME STUDENTS <sup>iii</sup>**  
**ALL PLANS CAN BE MODIFIED TO FIT THE NEEDS OF PART-TIME STUDENTS**

FF1	SEMESTER 1	ACTION ITEMS
◆	<b>HAMG 1321</b> – Introduction to Hospitality Industry	<input type="checkbox"/> Meet with your advisor to request an official program of study audit, confirm or update your academic/career path and program of study. <input type="checkbox"/> Meet with a faculty or career advisor regarding placement for the Cooperative course.
◆	<b>CHEF 1305</b> – Sanitation and Safety	
◆	<b>CHEF 1301</b> – Basic Food Preparation <sup>iv</sup>	

**TOTAL SEMESTER CREDIT HOURS: 9**

FF1	SEMESTER 2	ACTION ITEMS
◆	<b>RSTO 1313</b> – Hospitality Supervision	<input type="checkbox"/> Meet with your advisor to apply for the Culinary Arts Specialist (FS1) Certificate Completion. <input type="checkbox"/> Meet with a career advisor or coach for assistance in preparing for job search.
◆	<b>RSTO 1304</b> – Dining Room Service	
◆	<b>PSTR 1301</b> – Fundamentals of Baking	

**TOTAL SEMESTER CREDIT HOURS: 9**

**CERTIFICATE MINIMUM: 18 SEMESTER CREDIT HOURS | PATHWAY TOTAL: 18 SEMESTER CREDIT HOURS**

All CHEF, HAMG, PSTR and RSTO courses must be completed with a "C" or better.

<sup>i</sup> Degree plans may change in later catalogs. You may use this pathway if you entered one of the seven colleges on or before this date.

<sup>ii</sup> Students must earn at least 25% of the credit hours required for graduation through instruction by the DCCCD college awarding the certificate.

<sup>iii</sup> This is not an official degree plan. For official certificate requirements, [click here](#).

<sup>iv</sup> For CHEF 1301 Students must possess Texas State Recognized Food Handler Certification to be admitted to class on the first day.