

**BUSINESS**

**GUIDED PATHWAY: FOOD AND HOSPITALITY INSTITUTE – FOOD AND HOSPITALITY SPECIALIST 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 Specialist Certificate. It does not represent a contract, nor does it guarantee course availability. Following this pathway will help you earn a Food and Hospitality Specialist Certificate<sup>ii</sup>. For official certificate requirements, [click here](#).

Students must complete the Food and Hospitality Foundations Certificate prior to enrollment.

This Level I certificate is designed to build upon the skills learned in the Food and Hospitality Foundations Certificate. Advanced management theory in regards to food service purchasing, food and labor cost controls, and hospitality marketing and sales are a primary focus in this course of study. Also, the practice of advanced food preparation techniques and catering management and execution will make students highly employable in the industry. Students are required to complete an External Learning Experience through a cooperative education course in which the student must obtain employment in a food service environment and work at least 21 hours per week during that semester. 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 Specialist (FS1) 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

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

FS1	SEMESTER 1	ACTION ITEMS
◆	<b>CHEF 2331</b> – Advanced Food Preparation	<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>HAMG 2307</b> – Hospitality Marketing and Sales	
◆	<b>RSTO 1325</b> – Purchasing for Hospitality Operations	

**TOTAL SEMESTER CREDIT HOURS: 9**

FS1	SEMESTER 2	ACTION ITEMS
◆	<b>RSTO 2301</b> – Principles of Food and Beverage Controls	<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 2307</b> – Catering	
◆	<b>RSTO 1380</b> – Cooperative Education–Restaurant, Culinary, and Catering Management/Manager	

**TOTAL SEMESTER CREDIT HOURS: 9**

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

All CHEF, HAMG 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](#).

THIS PATHWAY WAS LAST UPDATED ON AUGUST 5, 2019