FOOD AND BEVERAGE OPERATIONS, CERTIFICATE OF PROFICIENCY

This program provides all the basic, advanced skills, and practice needed to start a career as a professional Food and Beverage Manager. Students complete a practicum that provides the work experience needed to advance and the work experience needed for certification.

Program contact: Learn more

This certificate will be automatically awarded when the certificate requirements are completed. If you do not want to receive the certificate, please notify the Office of the Registrar at RegistrarOffice@tri-c.edu.

Learn more about how certificate credits apply to the related degree.

Program Learning Outcomes

This program is designed to prepare students to demonstrate the following learning outcomes:

a. Obtain an entry-level skill position in the food service industry.
b. Demonstrate customer service skills and professional and ethical conduct according to industry standards.
c. Apply proper sanitation principles to meet industry standards and government regulations.
d. Listen, speak, and communicate with team members to achieve customer satisfaction and operational success.
e. Participate in day-to-day operation of a food and beverage establishment.
f. Apply time management skills and principles of quality to daily work tasks.
g. Identify and explain the importance of diversity in the workplace.
h. Utilize the principles of purchasing and inventory control.
i. Apply standard Human Resources principles in regards to recruiting, retaining, and developing staff.

Suggested Semester Sequence

First Semester		Credit Hours
HOSP-1010	Introduction to the Hospitality Industry	2
HOSP-1020	Sanitation and Safety	2
HOSP-1031	Fundamentals of Culinary Arts	3
HOSP-1040	Customer Service	2
HOSP-1360	Fundamentals of Restaurant/Food Service Management	3
MATH-1190	Algebraic and Quantitative Reasoning (or higher Approved Ohio Transfer 36 Mathematics course) [1]	3
	Credit Hours	**15**
Second Semester		
HOSP-1650	Dining Room Operations	2
HOSP-1680	Beverage Management	2
HOSP-1950	Restaurant/Food Service Management Field Experience	1
HOSP-2360	Restaurant Marketing	2
HOSP-2371	Restaurant/Foodservice Entrepreneurship	2
HOSP-2400	Hospitality Management and Supervision	3
Select one of the following:		3
ENG-1010	College Composition I	
ENG-101H	Honors College Composition I	
	Credit Hours	**15**
	Total Credit Hours	**30**

[1] MATH-1240 Contemporary Mathematics taken prior to Fall 2024 will be accepted to meet Mathematics requirement for this program.

MATH-1140, MATH-1141, MATH-1200, MATH-1270, and MATH-1280 can no longer count towards fulfilling the college-level mathematics requirement. These courses were re-classified as developmental mathematics by the state of Ohio in 2016. Tri-C established a 5-year transitioning window for students who had completed these courses prior to 2016 to apply them towards meeting graduation requirements, which expired in Summer 2021. It is highly recommended to see a counselor to determine the appropriate math required for your current major.