

FOOD AND BEVERAGE MANAGEMENT CERTIFICATE IN APPLIED SCIENCE

Overview

Anticipated 2025FA start – Pending State Tech System and DOE approvals.

Program Description

This certificate allows for entry-level employment within the Food and Beverage Management Industry, including hotel dining, front-of-the-house restaurant management, and entrepreneurial ventures. This certificate can be embedded within the AAS.HOS Hospitality Food and Beverage Management degree.

The purpose of this program is to create training and employment opportunities for students in the field of hospitality and advancement for those already in the workforce. The Food and Beverage Management Certificate will produce graduates with the skills needed to be employable in many areas of front-of-the-house foodservice within hotel and lodging industry, including food and beverage management, dining room management, purchasing, and menu development. Graduates will be competent in guest satisfaction and service techniques, sanitation, basic foodservice production skills, and cost control.

Mission Statement

The Culinary Institute of the Carolinas Hospitality and Tourism Management program is dedicated to developing highly skilled future leaders in the diverse and global industry of hospitality and tourism.

Our goal is to be recognized as the leader in professionalism and excellence in local and global hospitality and tourism through an engaging, dynamic, and community-focused curriculum and skilled, guest-focused graduates.

Entrance Requirements

High school diploma or GED.

Type of Program

Day

Requirements for Completion

High school diploma or GED.

Program Accreditation

Employment Opportunities

Hotel management, event planning and food services industries

Visit our web pages at https://www.gvltec.edu/culinary_institute/

Recommended Program Schedule

Listed below is the ideal grouping of courses in order by semester. This plan assumes a full-time schedule. Note, however, that many variables can affect this plan, and not every course is offered every semester. Please see your advisor to map out your own personalized progression toward graduation.

Note: Please contact your advisor for recommended evening schedules.

Preferred Sequence

First Semester		Hours
CUL 155	Sanitation	3
HOS 157	Hospitality Service	3
HOS 160	Purchasing for Hospitality	3
CUL 101	Principles of Food Production I	3
CUL 102	Principles of Food Production II	3
Total Semester Hours		15
Second Semester		Hours
CUL 145	Dining Room Operations	3
HOS 130	Professional Etiquette and Manners	3
HOS 171	Food and Beverage Controls	3
CUL 235	Menu Planning	3
HOS 264	Food and Beverage Pairing	3
Total Semester Hours		15
Total Required Credit Hours		30