

FOOD AND BEVERAGE MANAGEMENT, ADVANCED, CERTIFICATE OF ACHIEVEMENT

Banner Code: 1_CT_FBMA
Financial Aid Eligible

The Food and Beverage Management Advanced Certificate of Achievement at Orange Coast College is designed to prepare students for managerial employment within the food and beverage industry. Each program provides learning opportunities, which introduce, develop, and reinforce occupational knowledge, skills, and attitudes required.

The Food and Beverage Management Department offers a varied curriculum focusing on food and beverage management, dining room service, bar management, sustainable food systems, food recovery, and catering.

Classroom studies are reinforced with practical experience in the Captain's Table Restaurant, Organic Waste Management through composting, and the Food Repurposing Kitchen.

Program Outcome

Prepare students for managerial employment within the food & beverage industry.

Review Graduation Requirements (<https://catalog.cccd.edu/orange-coast/graduation-requirements/certificates/#achievementtext>).

Required Prerequisites

Food and Beverage Management Certificate of Achievement (20.5 Units)

Course	Title	Units
Recommended Preparation		
COUN A100	Introduction To College	
Required Courses		
FBM A100	Introduction to the Food and Service Industry	3
FBM A102	Sanitation and Safety	2
FBM A115	Fundamentals of Food Production	3
FBM A190	Buffet and Catering Service	1.5
FBM A220	Food and Beverage Cost Control	4
FBM A195	Dining Room Service	2
FBM A215	Quantity Food Production Management	2
FBM A270	Sustainable Food Systems	3
Total Units		20.5

Required Courses

Course	Title	Units
FN A140 or FN A170	Introduction to Nutrition Concepts Nutrition	2-3
FBM A221	Menu Planning and Purchasing	3

Course	Title	Units
FBM A140	Bar Management and Profitability	1.5
FBM A145	Introduction to Wines	2
FBM A175	Food Law and Policy	2
FBM A222	Management, Leadership, and Training	3
FBM A280	Directed Practice for Food and Beverage Management 1	2
FBM A147 or FBM A146	Distilled Spirits and Introduction to Mixology Introduction to Fermented Beverages	2.5-3
Total Units		18-19.5

Total Certificate Units 38.5-40

Program Sequence

These sequences at Orange Coast College are general course curriculum maps for students to finish all major and general education requirements for two-year completion of degrees, and/or fulfillment of transfer requirements. The course sequence may include course prerequisites and other placement requirements. **Students are advised to meet with an Orange Coast College Counselor to review course selections and sequences to ensure that completion of this program will meet a student's transfer and career goals.**

Recommended Preparation:
COUN A100 Introduction To College

Course	Title	Units
Year 1		
Semester 1		
FBM A100	Introduction to the Food and Service Industry	3
FBM A102	Sanitation and Safety	2
FBM A115	Fundamentals of Food Production ¹	3
FBM A190	Buffet and Catering Service	1.5
Units		9.5
Semester 2		
FBM A220	Food and Beverage Cost Control	4
FBM A195	Dining Room Service	2
FBM A215	Quantity Food Production Management	2
FBM A270	Sustainable Food Systems	3
Units		11
Year 2		
Semester 1		
FN A140 or FN A170	Introduction to Nutrition Concepts ² or Nutrition	2-3
FBM A221	Menu Planning and Purchasing	3
FBM A145	Introduction to Wines	2
FBM A140	Bar Management and Profitability	1.5
Units		8.5-9.5
Semester 2		
FBM A175	Food Law and Policy	2
FBM A280	Directed Practice for Food and Beverage Management 1	2
FBM A222	Management, Leadership, and Training	3

Course	Title	Units
FBM A146 or FBM A147	Introduction to Fermented Beverages or Distilled Spirits and Introduction to Mixology	2.5-3
Units		9.5-10
Total Units		38.5-40

¹ FBM A115 Offered in the Fall semester only.

² Prerequisite for this Certificate is Food and Beverage Management,
Certificate of Achievement