

FOOD AND BEVERAGE MANAGEMENT, CERTIFICATE OF ACHIEVEMENT

Banner Code: 1_CN_FBM

Financial Aid Eligible

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

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 a career within the food & beverage industry.

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

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

Program Sequence

These sequences at Orange Coast College are curriculum maps for students to finish all requirements for the certificate. There may be advisories, prerequisites, or time requirements that students need to consider before following these maps. **Students are advised to meet with an Orange Coast College Counselor for alternate sequencing.**

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
Total Units		20.5

¹ FBM A115 Offered in the Fall semester only.