

The Technical Certificate (T.C.) in Food and Beverage Management provides students with basic food service and management principles and training for supervisory/management positions in the food service/hospitality industry.

Educational coursework includes emphasis on communication, management, human relations, and leadership skills. Through the internship program, students gain college credit and valuable, profitable work experience.

| <input checked="" type="checkbox"/> Task  |
|---|
| <input type="checkbox"/> Explore career resources at <a href="http://fscj.edu/student-services/career-development">fscj.edu/student-services/career-development</a> . |
| <input type="checkbox"/> Meet with your advisor each term.  |
| <input type="checkbox"/> Satisfy the technical certificate graduation requirements.   |

## Certification/Licensing

Graduates of the Food and Beverage Management Certificate Program are eligible for the Florida Restaurant Association's ServSafe Management certification. Visit <http://www.servsafe.com/> for more information.

## Program Accreditation

This program is accredited by the American Culinary Federation Education Foundation (ACFEF), 10 San Bartola Drive, St. Augustine, FL 32086, (800) 624-9458.

## Application Procedure

Students must follow the application procedure outlined in the current College Catalog.

## Articulation

This certificate articulates directly into the Hospitality and Tourism Management (2214) degree. Contact an advisor to determine the career education path that is best for you.

## Advising

(904) 633-8129 or [kasey.anderson@fscj.edu](mailto:kasey.anderson@fscj.edu).

## Sample Roadmap

This roadmap provides general guidance about required courses. For specific guidance about your individual academic degree plan, please see an advisor. Also refer to the College Catalog and class schedules for additional information. **Full-time students will refer to the term-by-term recommendations, and part-time students will take courses in the order listed.**

A minimum grade of C or higher must be achieved in all professional courses. Additionally, students must complete FOS 1201 with a grade of C or higher during their first term coursework.

### Term 1

| <input checked="" type="checkbox"/> | Course: Course Title                       | Credit Hours | Terms Offered |
|-------------------------------------|--|--------------|---------------|
| <input type="checkbox"/>            | HFT 1254: Lodging Operations               | 3            | Fall          |
| <input type="checkbox"/>            | FOS 1201: Sanitation and Safety Management | 3            | All           |

### Term 2

| <input checked="" type="checkbox"/> | Course: Course Title                           | Credit Hours | Terms Offered |
|-------------------------------------|--|--------------|---------------|
| <input type="checkbox"/>            | FSS 2300: Supervision and Personnel Management | 3            | Fall, Spring  |
| <input type="checkbox"/>            | HFT 2401: Accounting for Hospitality Majors    | 3            | Spring        |
| <input type="checkbox"/>            | FSS 1202C: Food Production I                   | 3            | Fall, Spring  |
| <input type="checkbox"/>            | FSS 1250C: Dining Room Management              | 3            | Fall, Spring  |

### Term 3

| <input checked="" type="checkbox"/> | Course: Course Title                             | Credit Hours | Terms Offered |
|-------------------------------------|--|--------------|---------------|
| <input type="checkbox"/>            | HFT 1000: Introduction to Hospitality Management | 3            | All           |
| <input type="checkbox"/>            | HFT 1500: Marketing and Sales Management         | 3            | Summer        |

### Term 4

| <input checked="" type="checkbox"/> | Course: Course Title                   | Credit Hours | Terms Offered |
|-------------------------------------|--|--------------|---------------|
| <input type="checkbox"/>            | FSS 2551: Food and Beverage Management | 3            | Fall, Spring  |
| <input type="checkbox"/>            | HFT 2941: Hospitality Internship I     | 3            | All           |

## Total Program Credit Hours

The **Food and Beverage Management** T.C. program requires a **minimum of 30 credit hours**. Total program hours may vary based on the student's individual degree plan. Please see an advisor for individual guidance. This program **is eligible** for financial aid.

## Important for You to Know

This academic roadmap does not include **developmental education courses** in reading, writing, and/or mathematics that you may be required to take. Students who place into developmental education courses are required to complete designated developmental education courses with a grade of C or higher regardless of program of study. In addition, it does not include **MAT 1033: Intermediate Algebra**, which, for many students, is a prerequisite course for MAC 1105.

## Program Learning Outcomes

Upon completing this program, students will be able to demonstrate proficiency in the following program learning outcomes:

- Identify the organization and function of the hospitality industry
- Develop and control basic sanitation programs
- Demonstrate leadership and supervisory skills
- Perform communication activities
- Identify terminology unique to the food and beverage industry
- Manage guest interactions