

SUSTAINABLE FOOD AND BEVERAGE MANAGEMENT, CERTIFICATE OF ACHIEVEMENT

HOSP 70	Hospitality Cost Control	3
Units		7-8
Total Units		15.5-18.5

Suggested Course Sequence

Year 1

Fall		Units
HOSP 53	Introduction to Food and Beverage Management	3
HOSP 58	Sanitation, Safety, Equipment	3
HOSP 63	Hospitality Supervision	1.5
Select one to three units from the following:		1-3
HOSP 21	Urban Agriculture Culinary Arts	
HOSP 22	Farm to Table Sustainable Cooking	
HOSP 23	Culinary Foundations I	
HOSP 24	Culinary Foundations II	
HOSP 40	Wine Fundamentals	
HOSP 41	Wine Appreciation and Analysis	
HOSP 42	Wine Service	
HOSP 43	Origins of Wine	
HOSP 44	Beer, Wine and Spirits	
HOSP 45	Food and Wine Pairing	
HOSP 46	Monterey County Wines	
HOSP 51	Introduction to the Hospitality Industry	
HOSP 60	Special Events Management	
HOSP 61	Professional Meeting Planning	
HOSP 66	Hospitality Career Readiness	
HOSP 77	Bakeshop: Yeasted and Non-Yeasted Breads	
HOSP 78	Bakeshop: Basic Baking Techniques	
HOSP 81	Bakeshop: Pies and Tarts	
HOSP 82	Bakeshop: Cakes, Tortes and Decorating Techniques	
HOSP 83	Bakeshop: French Pastries and Restaurant-Style Desserts	
HOSP 84	Chocolate I: Introduction to Chocolate	
HOSP 87	Bakeshop: Regional French Desserts	
HOSP 88	Chocolate II: Chocolates and Confections	
BUSI 44	Introduction to Business Ownership/Management	
BUSI 54	Introduction to E-Marketing	
Units		8.5-10.5
Spring		
COOP 99 or HOSP 20	Career-Focused Work Experience or Catering	1-2
HOSP 64	Customer Service	3