

RESTAURANT & HOSPITALITY MANAGEMENT (RHM)

About the program

Programs in this field provide skills and competencies for positions in the hospitality industry. This unique program mirrors industry standards by providing training in a realistic work training environment.

Degrees/Certificates within this Program:

- Associate of Science Degree, Restaurant & Hospitality Management
- Certificate of Achievement, Restaurant & Hospitality Management

Career Opportunities

Employment opportunities in this field include:

- Chef
- Assistant Pastry Chef
- Line Cook
- Restaurant Manager
- Food Service Worker
- Food Processing Worker
- Caterer
- Food Service Manager
- Dietician
- Server
- Baker
- Front Desk Clerk
- Pastry Chef
- Reservations Clerk
- Host/Hostess

For more information

- Career & Technical Division, 707-476-4341
- Counseling & Advising, 707-476-4150

Certificate of Achievement, Restaurant & Hospitality Management	
Program Requirements	Units
RHM 1 Intro to the Hospitality Industry	3.0
RHM 3 Bar and Beverage Management	3.0
RHM 6 Hospitality & Restaurant Marketing	3.0
or BUS 35 Strategic Marketing	4.0
RHM 8 Controlling Food Service Costs	3.0
RHM 10 Culinary Fundamentals	3.0
RHM 14 Hospitality & Restaurant Management	3.0
or BUS 68 Introduction to Management	3.0
RHM 17 Sanitation - ServSafe Certification	3.0
RHM 24 Hospitality Human Resources Management & Supervision	3.0
RHM 32 Hospitality Business Ownership	3.0
RHM 42 Restaurant and Hospitality Management Cooperative Work Experience Education	1.0-3.0
Total Units	28.0-31.0

About this Certificate

Upon completion of the Restaurant & Hospitality Management Certificate of Achievement, students will understand the responsibilities of management in the restaurant business. Students will develop skills in purchasing, professional service, food and beverage cost control, legal aspects of operating a restaurant, and gain a solid foundation in basic culinary skills. Many RHM courses offer the option to earn the National Restaurant Association certification upon completion.

Suggested Program Sequence

For information about the program length and suggested sequence of courses for this degree, please see an Advisor or contact the Career & Technical Education Division.

Program Learning Outcomes

- Demonstrate methods and techniques to effectively interview, recruit, train, and supervise employees.
- Identify and apply current public health and safety standards while reproducing food and beverage products and services in a professional kitchen setting.
- Identify methods and processes for maintaining the financial well-being of a restaurant, including cost control, marketing, and risk management.
- Demonstrate appropriate interactions with customers and coworkers.