

GUIDED PATHWAY: FOOD AND HOSPITALITY FOUNDATIONS CERTIFICATE

BUSINESS, HOSPITALITY and GLOBAL TRADE CAREER PATH



For more information, visit the [Dallas College Culinary Arts webpage](http://www.dcccd.edu/food) [www.dcccd.edu/food] and your academic advisor at the El Centro Campus.

This is an example course sequence for students interested in pursuing the Food and Hospitality Foundations Certificate. It does not represent a contract, nor does it guarantee course availability. Following this pathway will help you earn a Food and Hospitality Foundations Certificate. Students must earn at least 25% of the credit hours required for graduation through instruction by Dallas College. See catalog for [official certificate requirements](#).

This Level I certificate is designed to provide the student with the skills necessary to obtain employment as a food and hospitality worker. Students will gain an in-depth understanding of the hospitality industry, food safety and sanitation, supervisory management as well as basics of guest service, food preparation and baker production. This certificate is a building block towards the Associate of Applied Science Degree in Food and Hospitality Management. Courses that complete the Food and Hospitality Foundations Certificate are noted below.

Students pursuing this certificate are waived from the [Texas Success Initiative \(TSI\)](#) standards, but must meet course prerequisites, as long as the student completes the TSI waiver form prior to enrollment.

Catalog Year	2020-2021	You may use this pathway if you entered Dallas College on or before this date.
Degree Type	Level I Certificate	
GPA Requirement	Student must earn a GPA of 2.0 or higher	
TSI	May be Exempt	

SEMESTER-BY-SEMESTER MAP FOR FULL-TIME STUDENTS

All plans can be modified to fit the needs of part-time students. This is not an official degree plan. See catalog for [official certificate requirements](#).

CERTIFICATE MINIMUM: 18 SEMESTER CREDIT HOURS

SEMESTER 1 Total Hours: 9

- [HAMG 1321](#) – Introduction to Hospitality Industry
- [CHEF 1305](#) – Sanitation and Safety
- [CHEF 1301](#) – Basic Food Preparation *Students must possess Texas State Recognized Food Handler Certification to be admitted to class on the first day.*

SEMESTER 1 ACTION ITEMS

1. Meet with your advisor to request an official program of study audit and confirm or update your academic/career path and program of study.

SEMESTER 2 Total Hours: 9

- [RSTO 1313](#) – Hospitality Supervision
- [RSTO 1304](#) – Dining Room Service
- [PSTR 1301](#) – Fundamentals of Baking

SEMESTER 2 ACTION ITEMS

1. Meet with your advisor to apply for the Food and Hospitality Foundations Certificate.
2. Meet with a career advisor or coach for assistance in preparing for job search.

PATHWAY TOTAL: 18 SEMESTER CREDIT HOURS