

GUIDED PATHWAY: FOOD AND HOSPITALITY SPECIALIST CERTIFICATE

BUSINESS, HOSPITALITY and GLOBAL TRADE CAREER PATH



For more information, visit the [Dallas College Culinary | Pastry | Hospitality 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 Specialist Certificate. It does not represent a contract, nor does it guarantee course availability. Following this pathway will help you earn a Food and Hospitality Specialist 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](#).

Students must complete the Food and Hospitality Foundations Certificate prior to enrollment.

This Level I certificate is designed to build upon the skills learned in the Food and Hospitality Foundations Certificate. Advanced management theory in regard to food service purchasing, food and labor cost controls, and hospitality marketing and sales are a primary focus in this course of study. Also, the practice of advanced food preparation techniques and catering management and execution will make students highly employable in the industry. Students are required to complete an External Learning Experience through a cooperative education course in which the student must obtain employment in a food service environment and work at least 21 hours per week during that semester. 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 Specialist Certificate are noted below. All CHEF, HAMG, and RSTO courses must be completed with a "C" or better.

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: 27 SEMESTER CREDIT HOURS

SEMESTER 1

Total Hours: 9

[CHEF 1305](#) – Sanitation and Safety

[CHEF 1301](#) – Basic Food Preparation *Student must possess Texas State recognized Food Handler Certification to be admitted to class on the first day.*

[PSTR 1301](#) – Fundamentals of Baking

SEMESTER 1 ACTION ITEMS

1. Meet with your advisor to confirm academic and career goals before the end of the semester.
2. Meet with a career advisor or coach to research your career options and opportunities for job shadowing.

SEMESTER 2

Total Hours: 9

[CHEF 2331](#) – Advanced Food Preparation

[HAMG 2307](#) – Hospitality Marketing and Sales

[RSTO 1325](#) – Purchasing for Hospitality Operations

SEMESTER 2 ACTION ITEMS

1. Meet with your advisor to request an official program of study audit, confirm or update your academic/career path.
2. Meet with a faculty or career advisor regarding placement for the first Cooperative course.

SEMESTER 3

Total Hours: 9

RSTO 2301 – Principles of Food and Beverage Controls

RSTO 2307 – Catering

RSTO 1380 – Cooperative Education - Restaurant, Culinary, and Catering Management/Manager

SEMESTER 3 ACTION ITEMS

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

PATHWAY TOTAL: 27 SEMESTER CREDIT HOURS