

Foodservice Administration

Certificates

College of DuPage Requirements

Certificates of 20 credit hours or more: Students must earn the final 10 credits at College of DuPage.

Certificates of less than 20 credit hours: Students must earn one-half of the total required credit hours as the final applicable hours at College of DuPage.

Program Note

Prior to registration, students should meet with a program adviser for course selection.

Baking and Pastry Arts Certificate

Total Required Credits: 40

Code: 4232

Certificate Requirements

Foods 1104	Cake Decorating and Confectionery.....	2
Foods 1107	Cake Decorating and Confectionery II.....	2
Foods 1109	Nutrition for the Foodservice Professional...2	
Foods 1130	Hospitality Industry Accounting.....	3
Foods 1152	Food, Beverage and Equipment Purchasing...3	
Foods 2202	Foodservice Merchandising.....	2
Foods 2220	Foodservice Sanitation.....	2
Foods 2251	Techniques of Supervision.....	2
Foods 2270	Fundamentals of the Baking Industry.....	3
Foods 2271	Pastry Arts — Baking and Patisserie I.....	5
Foods 2272	Pastry Arts — Baking and Patisserie II.....	5
Foods 2273	Pastry Arts — Baking and Patisserie III.....	5
Co-op 2865	Cooperative Education/Internship (Occupational).....	4

Culinary Arts Certificate

Total Required Credits: 45

Code: 4233

Certificate Requirements

Foods 1101	Culinary Arts — Quantity Food Preparation I.....	5
Foods 1102	Culinary Arts — Quantity Food Preparation II.....	5
Foods 1109	Nutrition for the Foodservice Professional...2	
Foods 1151	Food and Beverage Service and Sales.....	2
Foods 1152	Food, Beverage and Equipment Purchasing.....	3
Foods 1153	Culinary Arts — Garde Manger.....	3
Foods 2201	Culinary Arts — Classical Cuisine.....	4
Foods 2205	Culinary Arts — International Cuisine.....	3
Foods 2220	Foodservice Sanitation.....	2
Foods 2251	Techniques of Supervision.....	2

Foods 2271	Pastry Arts — Baking and Patisserie I.....	5
Foods 2272	Pastry Arts — Baking and Patisserie II.....	5
Co-op 2865	Cooperative Education/Internship (Occupational).....	4

Foodservice Administration Certificate

Total Required Credits: 36

Code: 4235

Certificate Requirements

Foods 1100	Introduction to the Hospitality Industry.....	3
Foods 1101	Culinary Arts — Quantity Food Preparation I.....	5
Foods 1102	Culinary Arts — Quantity Food Preparation II.....	5
Foods 1109	Nutrition for the Foodservice Professional...2	
Foods 1130	Hospitality Industry Accounting.....	3
Foods 1151	Food and Beverage Service and Sales.....	2
Foods 1152	Food, Beverage and Equipment Purchasing.....	3
Foods 2201	Culinary Arts — Classical Cuisine.....	4
Foods 2220	Foodservice Sanitation.....	2
Foods 2230	Law for the Hospitality Industry.....	2
Foods 2251	Techniques of Supervision.....	2
Co-op 2865	Cooperative Education/Internship (Occupational).....	3

Beverage Management Certificate

Total Required Credits: 10

Code: 4237

Certificate Requirements

Foods 2202	Foodservice Merchandising.....	2
Foods 2204	Wines of the World.....	2
Foods 2251	Techniques of Supervision.....	2
Foods 2261	Beverage Management Operation.....	2
Foods 2262	Restaurant Beverage Service — Mixology....	2

Advisers

If you are considering this program as an area of study, consult with an adviser in this field:

	Phone
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Program web site: www.cod.edu/hospitalityadministration