

**Food Service Assistant  
Career Studies Certificate**

**Purpose:** The Food Service Assistant Career Studies Certificate program is designed to provide basic vocational, academic, and social skill development for students seeking a career in food preparation and food service.

**Occupational Objectives:** This program is designed to train students to assist in food preparation; food service, including banquet and ala carte; shipping and receiving; and purchasing and storage. Students may also seek employment in the following: kitchens or cafeterias in nursing homes, hospitals, and schools; restaurants; and as caterer’s assistants.

**Admission Requirements:** General college curricular admission

**Clarification of Admission Requirements:** Students must have completed a high school program with a recognized diploma/GED or have passed the college’s Ability to Benefit (ATB) test.

**Program Notes:** All students applying to the Food Service Assistant program will take the college placement test. Students must possess the social skills necessary to function as independent persons among their peers in the college environment. Social skills are defined as the ability to follow directions, exhibit appropriate communication skills and behavior, which adheres to the college code of conduct. Credits earned in this program are non-transferable.

**Curriculum**

<b>Course</b>	<b>Title</b>	<b>LEC. HRS.</b>	<b>LAB. HRS.</b>	<b>CRS. CRE.</b>
SDV 100	College Success Skills	1	0	1
SDV 80	Integrated Basic Academic/Life Skills	3	0	3
SOC 85	Social Skills Development	3	0	3
HRI 80	Introduction to Food Service Assisting	2	2	3
HRI 85	Introduction to Food Preparation Assisting	2	3	3
HRI 83	Food Service Assisting	2	3	3
HRI 86	Food Preparation Assisting	2	3	3
HRI 90	Coordinated Internship in Hospitality Management	0	15	3
HRI 95	Techniques for Baking	2	3	3
HRI 95	ServSafe Certification	3	0	3
	<b>Total</b>	<b>20</b>	<b>29</b>	<b>28</b>

July 27, 2011 – Effective Fall 2011