

Consultation with Andrew Feldman from Glendale Community College, Susan Chavez from Mt San Antonio Community College, and Todd Motosic from West LA Community College.

Glendale Community College. Restaurant Management Certificate (37 units). This degree or certificate provides students with the professional preparation required to meet the new trends and demands of management in the food service industry. Certificate courses focus on the fundamentals of operating a food service establishment, emphasizing personnel supervision, purchasing, menu development, cost control, and beverage service, as well as other aspects of management. Program Learning Outcomes: Upon completion of this program, students will demonstrate skills and knowledge required in the field of restaurant management including the following: professional cooking, sanitation practices, institutional purchasing, beverage and bar operations, banquet and catering presentation, and management principles for food service personnel.

Mt San Antonio Community College. Food Services Certificate (8 units). This certificate prepares the holder to enter the food service field as a skilled food service worker in either food preparation or service. Hospitality Management - Level I certificate (9 units). The Hospitality: Hospitality Management - Level I Certificate prepares students for entry-level positions in the hospitality industry. Students receive training in dining room service management and lodging operations. Students who successfully complete the requirements for this certificate will also be required to complete a minimum of 60 nonpaid or 75 paid hours of work experience in the hospitality industry.

West LA Community College. The Hospitality Associate of Arts and Certificate of Achievement programs include fundamental aspects of all phases of hotel management and its role in the hospitality industry. The programs cover general hotel operations, front office and back office operations, hotel sales and marketing, event and convention planning and more. The course work prepares students for a variety of occupations with hotels, resorts, private clubs, convention centers, meeting centers, cruise ships, sports and entertainment venues, and other commercial settings. Hospitality's wide range of career options includes jobs in small or large lodging, meeting, convention, event, entertainment, destination management, and food service companies. West students are currently employed in professional positions at several five-star hotels in Los Angeles and Beverly Hills. Hotel Front Desk & Back Office Operations Certificate (18 units). The Hotel Front Desk and Back Office Operations Certificate of Achievement includes courses about the day-to-day operations of hotel or other lodging establishments where the Front Desk is the central hub of the operation. Students acquire skills in guest relations, problem-solving, decision-making, as well as managing the various technology systems used by hotels and other lodging establishments. Student will also receive an overview of various departments and how they interact with the Front Desk. Departments can include reservations, housekeeping, food & beverage, engineering, security, accounting, convention services, plus outlets such golf, tennis, spas, and other activity/revenue centers. Students are taught the various cycles of the guest experience from pre-arrival, arrival, check-in, and check-out.

HOSP 015/021:

Required Attire: by Week 1, there are no exceptions to this uniform, here are some links for examples of items.

White Bib Apron

White, long sleeve Chef's Coat with clear plastic buttons (double breasted), no prints

Plain white undershirt, no colors, no graphic patterns (to wear under chef coat)

Loose fitting cargo all black pants with a minimum of 2 pockets (NO JEANS and no leggings)

Non-slip all black close-toed and close-heel kitchen work shoes

White baker's hat or white skullcap, all hair must be restrained, out of face, for food safety purposes) Sometimes an additional headband or hairnet is needed. Durag acceptable under hat or skullcap as additional hair restraint. Baseball hats and berets not allowed.

Beard guards required for individuals with facial hair (must furnish yourself, school does not provide)

Tools and uniform items can be purchased online with a quick search or at the following retailers:

Online: Webstaurant, Chefworks (uniform), Happy Chef (uniform), Amazon (you can find all the items on here)

Locally: Chef's Toys, Restaurant Depot, certain things at Smart and Final, shoes at Skechers, Walmart, Target.