

CERTIFICATE IN EVENTS AND FOODSERVICE MANAGEMENT

The Events and Foodservice Management certificate focuses on planning and managing conventions, meetings, and events, including food and beverage service. It also highlights the importance of food safety and sanitation. Students completing this certificate are given the opportunity to earn their nationally recognized ServSafe certification.

Code	Title	Hours
Hospitality and Events Management Core Courses		7
HEM 102	Introduction to the Hospitality Industry	
HEMA 123	Field Experience I	
HEMA 207	Career Preparation	
CAM 112	Food Safety and Sanitation	3
HEM 206	Conventions, Meetings, & Trade Show Management I	3
HEMA 232	Event Logistics & Entertainment	3
HEMA 241	Restaurant Service Management	3
Select one from the following:		3
MG 330	Principles of Management	
MG 331	Leadership and Organizational Behavior	
MK 360	Principles of Marketing	
MK 362	Personal Selling	
Total Hours		22