

# CERTIFICATE IN DINING/ RESTAURANT SUPERVISION

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The certificate in Dining/Restaurant Supervision is designed to prepare individuals for successful employment in entry-level supervision positions in the restaurant industry. Upon completion, individuals will be equipped with the skills necessary to oversee the operations of restaurants and other dining establishments. Individuals will learn how to develop work schedules, supervise wait staff, focus on ensuring customer satisfaction related to service, and learn effective ways to handle guest complaints.

Code	Title	Hours
<b>Culinary Arts Core Courses</b>		<b>7</b>
CAM 112	Food Safety and Sanitation	
CAM 250	Intro to Culinary Arts	
HEM 102	Introduction to the Hospitality Industry	
CAM 251	Menu Planning	3
CUA 113	Table Service	2
CUA 213	Food Purchasing & Cost Control	3
HEMA 241	Restaurant Service Management	3
<b>Total Hours</b>		<b>18</b>