

# HRCM - RM: Restaurant Management

## HRCM - RM Restaurant Management Certificate of Achievement

The Culinary Arts program offers the opportunity to achieve various certificates to students in becoming well-trained culinary professional. Our programs are rooted in providing individualized, hands-on training and having the concept of quality education, quality service and the commitment in preparing individuals for positions within the industry.

Course #	Title	Units
<b>Required Core Courses</b>		
HRCM 067 .....	Orientation to Hospitality Operations .....	1
HRCM-062A-D.	Guest Relations and Customer Service.....	2
RM 061 .....	Culinary Theory and Fundamentals .....	3
RM 063 .....	Culinary Concepts .....	3
RM 064 .....	Cuisines of the World .....	3
RM 010 .....	Introduction to Food Service Operations .....	3
RM 011 .....	Food and Beverage Service .....	3
RM 012 .....	Food and Beverage Cost .....	3
CIS 007 .....	Computer Concepts .....	3
Electives.....	HM 065, 066, HRCM 015XX.....	3
<b>Total .....</b>		<b>27</b>

**For Gainful Employment information please visit:**

<https://www.westhillscollge.com/lemoore/degrees-and-certificates/gainful-employment/hrcm-restaurant-management-cert.php>

*This is a **recommended sequence** of courses for timely completion of this program. Please see your counselor to formalize your personalized educational plan or for alternative planning.*

SEMESTER 1	SEMESTER 2
HRCM-067..... 1	RM 010 ..... 3
HRCM-062A/B/C/D..... 2	RM 011 ..... 3
RM 061 ..... 3	RM 012 ..... 3
RM 063 ..... 3	CIS 007 ..... 3
RM 064 ..... 3	
RM ELECTIVE..... 3	
<b>15</b>	<b>12</b>