



Institutional Food Service Operations (HMI15) 520905 Certificate of Completion

Upon successful completion of the Institutional Food Service Operations certificate, students are eligible to take the level 5 certification with the Texas School Food Association.

| First Semester | | | Credit |
|------------------------|------|---|---------------|
| CHEF | 1305 | Sanitation and Safety | 3 |
| IFWA | 1318 | Nutrition for the Food Service Professional | 3 |
| RSTO | 2405 | Management of Production & Service | 4 |
| CHEF | 1301 | Basic Food Preparation | 3 |
| Second Semester | | | |
| HAMG | 1321 | Intro to the Hospitality Industry | 3 |
| ELEC | | CHEF/PSTR | 3 |
| RSTO | 1321 | Menu Management | 3 |
| Third Semester | | | |
| RSTO | 1325 | Purchasing for Hospitality Operations | 3 |
| HAMG | 2301 | Principles of Food and Beverage Operations | 3 |
| RSTO | 1313 | Hospitality Supervision | 3 |
| ELEC | | CHEF/PSTR | 3 |
| Total Hours | | | 34 |