## Nashville State Community College - The Randy Rayburn School of Culinary Arts 16-Credit Hour Food & Beverage Guest Service Technical Certificate

This course sequence will be followed for any Food & Beverage student pursuing college-level work. It is the student's responsibility to determine if prerequisites have been met. Prerequisite courses must be completed PRIOR to registering for a course. Prior to registering each semester, the student is expected to consult with his/her advisor.

NAME:				A#:	CATALOG YR: 2021-22
GENERAL EDUCATION					NOTES
No General Education Required for the Technical Certificate					
FALL OR SPRING SEMESTER					NOTES
Course No. and Title	Credit	Term	Grade	Prerequisites	
First 7-Week Session					
CULA 1320 Culinary I (Fundamentals)	3			Co- or prerequisite: CULA 1009 with "C" or better	
CULA 1009 Culinary Math Skills	1				
CULA 1200 Sanitation and Safety	2				
BUSN 1360 Software Applications in Business	3				
Second 7-Week Session					
HMGT 1030 Intro to Hospitality Management	3				
CULA 1240 Dining Room Service	2				
HMGT 2910 Hospitality Internship (F&B)	1			Permission of instructor required	
CULA 1000 Career Development in the Hospitality Industry OR HMGT 2900 Special Topics in the Hospitality Industry	1			CULA 1000: None HMGT 2900: Permission of instructor required	
Total Technical Certificate Credit Hrs	16				
PROGRAM NOTES:					

<sup>\*</sup>Please refer to the Food and Beverage Apprenticeship Advising Sheets if interested in pursuing the National Restaurant Association's Certified Guest Service Professional Pre-apprenticeship Program along with this technical certificate.

<sup>\*</sup>All courses can be applied to the 29-Hour Technical Certificate and/or the AAS degree in Hospitality Management with the Food and Beverage Concentration once the admissions requirements for the college have been met.

<sup>\*</sup>To receive your certificate, you must complete and file an *Intent to Graduate* form. This form can be obtained from the Records Office or downloaded from the Records Office website.

<sup>\*</sup>All Culinary and Hospitality curriculum courses require a grade of "C" or higher for graduation.