

# 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.....	
RM-063.....	Culinary Concepts.....	
RM-064.....	Cuisines of the World.....	
RM-010.....	Introduction to Food Services Operations.....	
RM-011.....	Food and Beverage Service.....	
RM-012.....	Food and Beverage Cost Control.....	3
CIS-007.....	Introduction to Computers.....	
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.....
HRCM-062A/B/C/D..... 2	RM-011.....
RM-061.....	RM-012.....
RM-063.....	CIS-007.....
RM-064.....	
RM ELECTIVE..... 3	<b>12</b>
<b>15</b>	