

FOOD SERVICES

Certificate of Completion

This certificate prepares students for entry-level positions within the food services industry. Students will learn about principles of food preparation, service procedures and sanitation, and safety practices within food services. Topics also include personal hygiene, contamination, bacteria growth and foodborne illness, food production, receiving, and storage, temperature controls, first in – first out method (FIFO), food purchasing, standardized recipes, menu planning, and dining services. Course serves as preparation for high school students, adult re-entry students, or general student population seeking entry-level employment in food services. Upon completion of this program, students will earn a Certificate of Completion in Food Services.

Program Learning Outcomes

- Students will be prepared to enter entry-level food services jobs.
- Students will be employed or seek employment in the field or a related field.
- Students will demonstrate job readiness skills.
- Students will be able to begin a pathway from noncredit to employment or enrollment in Mt. SAC's credit-bearing programs.

Review Student Learning Outcomes (SLOs) (<https://www.mtsac.edu/slo/>) for this program.

Required Courses

Course Prefix	Course Name	Units
VOC FSVCS	Food Services	
BS ABE05	Career Development	