

School of Business & Information Technology

Food Service Management

The Food Service Management (FSMG) certificate program is available to persons interested in the hospitality/food service field who want the skills necessary to become entry-level supervisors or who want to enhance their current knowledge, skills and abilities as managers. Food safety, sanitation procedures, HACCP and controls are stressed. Classroom instruction includes in hospitality operations, food and beverages service, business practices, and fundamental cooking and service techniques.

The students may sit for course examinations prepared by the National Restaurant Association Education Foundation (NRAEF). Upon successful completion of this third party exam, students will be awarded ServSafe® certification from NRAEF.

Students will gain skills in:

- Food Safety, Sanitation and HACCP
- Food and Beverage Service
- Nutrition
- Hospitality Operations
- Management
- Fundamental Cooking and Service Techniques



For more information contact
Donna Diller at (505) 224-3811
email: ddiller@cnm.edu

Food Service Management

Certificate of Completion in Food Service Management.

CERTIFICATE REQUIREMENTS

TERM 1

CULN 1101	Introduction to Culinary Arts	1
or HT 1101	Introduction to Tourism.....	3
CULN 1102	Applied Culinary Math.....	1
CULN 1103	Safety and Sanitation Principles.....	3
IT 1010	Introduction to Computers.....	3
NUTR 1010	Personal and Practical Nutrition.....	3

TERM 2

HT 2201	Hospitality Operations Management.....	3
CULN 1164	Food and Beverage Service.....	3
CULN 1010	Food Production and Service Fundamentals	3
☞ or CULN 1111	Cooking Fundamentals I.....	5
	Approved Elective.....	3

**CERTIFICATE OF COMPLETION IN
FOOD SERVICE MANAGEMENT 23-30**

APPROVED ELECTIVES

ACCT Courses	3
BA Courses	3-6
CIS Courses.....	3
CSE 1101 College Success or higher.....	3
☞ CULN Courses (except those required for certificate).....	1-5
HT Courses (except those required for certificate)	3-4
OTEC 1112 Office Accounting Procedures.....	3
SPAN 1101 Beginning Spanish or higher.....	3-4

☞ Culinary Arts uniform and tools required. CULN 1111, 1112, 2211, 2212, 1130, 1132, 2230, 2232 typically meet for 5.5 hours, four days per week. Students must be able to stand for duration of these classes and lift 30 lbs.

For more information contact
Donna Diller at (505) 224-3811
email: ddiller@cnm.edu

