

Restaurant Management

Food service is one of the world's largest industries. The industry includes all establishments that supply, prepare and serve food outside the home or food to deliver to the home. Whether on a large or small scale, employment is available in hospitals, schools, retirement homes, restaurants, caterers and hotels/resorts. The curriculum in Restaurant Management at Monterey Peninsula College offers students an opportunity to earn a certificate of Completion offered by the Hospitality Department, an Associate degree, or transfer to a four-year institution.

Not all courses are offered every semester. Students are encouraged to consult with counselors and instructors about their educational goals and career aspirations so that appropriate classes may be recommended. Course descriptions are available at www.mpc.edu and in the MPC Catalog.

Associate in Science Degree Requirements

	Units
HOSP 51 Intro to the Hospitality Industry	3
HOSP 53 Food Service Management	3
HOSP 54 Beverage Service Management	3
HOSP 58 Sanitation, Safety and Equipment	3
HOSP 64 Customer Service	1
HOSP 66 Practices in Hospitality	1
HOSP 72 Culinary Arts Basics	.5
HOSP 73-89 select four .5 unit courses	2
COOP 91 Hospitality Work Experience	3
<i>Select three units from the following:</i>	3
• BUSI 44 Intro to Bus Ownership/Mgt (3)	
• CSIS 50 MS Office Applications (2) and CSIS 50L MS Office Applications Lab (1)	
• FACS 56 Life Management (3)	
• HOSP 60 Special Event Mgt (1.5)	
• NUTF 1 Nutrition (3)	
• NUTF 51 Creative Cookery (1.5)	
<i>Select one course from the following:</i>	3-4
• BUSI 1A Financial Accounting (4)	
• BUSI 120A Basic Accounting (3)	
<i>Select one course from the following:</i>	3
• BUSI 110 Business Math (3)	
• MATH 16 Elementary Statistics (3)	
<i>Select one course from the following:</i>	3
• BUSI 22 Human Behavior/Leadership (3)	
• BUSI 42 Human Resource Mgt (3)	
General Education Requirements	21
Electives	10.5
TOTAL DEGREE UNITS	60

Learning Outcomes

Upon successful completion of the program, Restaurant Management students will be able to:

- Design a food and/or beverage operation using cost analysis and acceptable business and safety practices.
- Apply interpersonal skills to collaborate with staff to help meet customer needs and expectations, arrange schedules, complete work assignments, and deal effectively with conflict.

Other certificates offered in the Hospitality Department include:

- Cook
- Baking and Pastry Arts
- Food Service Management
- Hospitality Operations
- Hospitality Supervision

MONTEREY PENINSULA COLLEGE

“Monterey Peninsula College is committed to fostering student learning and success by providing excellence in instructional programs, facilities, and services to support the goals of students pursuing transfer, career, basic skills, and life-long learning opportunities. Through these efforts MPC seeks to enhance the intellectual, cultural, and economic vitality of our diverse community.”

APPLICATION PROCEDURE

For information about the Hospitality/Restaurant Management Program and the enrollment procedure, contact:

**Counseling Department
Monterey Peninsula College
980 Fremont Street
Monterey, California 93940
Phone: (831) 646-4020
www.mpc.edu**

For more information about the Hospitality/Restaurant Management program contact:

**Paul Lee, CEC
Life Science Division
Monterey Peninsula College
(831) 646-4125
FAX (831) 645-1353
plee@mpc.edu**

Monterey Peninsula College
980 Fremont Street
Monterey, CA 93940-4799

Restaurant Management



**980 Fremont Street
Monterey, CA 93940-4799
www.mpc.edu
www.mpchospitalityprogram.com**

