

Food Service Management

(As of April 2017, this program is inactive and is not taking any students at this time)

The Food Service Management certificate allows college students who are enrolled in the North Olympic Skills Center's Culinary Arts program to take additional courses in Business Administration at Peninsula College to advance their skills in business operation. The six courses of the Culinary Arts program are taken at Lincoln Center in Port Angeles, WA, site of the North Olympic Skills Center and five courses are taken at Peninsula College.

Degree & Certificate Options

- Food Services One-Year Certificate (inactive April, 2017)

Program: Food Service Management

Type: Professional Technical Program

Total credits for degree:

STUDENT LEARNING OUTCOMES

Upon completion of this program, students will be able to:

- Apply food service sanitation principals
- Write standardized recipes
- Use proper serving utensils and kitchen equipment
- Perform basic cooking tasks
- Demonstrate the proper application of dry, moist, and combination cooking methods to a variety of food products (understand standard cooking methods)
- Produce a variety of bakery products using standard baking procedures and evaluate the products based on method, timing, appearance, texture and overall eating quality
- Explain the flow of food within the purchasing and production cycle
- Perform cost analysis of menu items
- Calculate costs and apply procedures in order to run a cost effective food service establishment
- Perform yield tests and recipe pricing
- Design and market a menu that incorporates menu planning principle that maximize sales and profits
- Presentation techniques
- Purchase and manage inventory
- Create and maintain good customer and employee relationships
- Plan, prepare and serve banquet style
- Design room layouts for various service functions
- Set up a basic bookkeeping system
- Manage personnel