



# CULINARY ARTS MANAGEMENT OPERATIONS, TECHNICAL CERTIFICATE

**Program Code:** 6391

**Career Pathway:** Business

**Program Entrance Requirements:** HS Diploma or GED.

**Program Description:** This program offers a sequence of courses that provides coherent and rigorous content aligned with challenging academic standards and relevant technical knowledge and skills needed to prepare for further education and careers in the Hospitality & Tourism career cluster; provides technical skill proficiency, and includes competency-based applied learning that contributes to the academic knowledge, higher-order reasoning and problem-solving skills, work attitudes, general employability skills, technical skills, and occupation-specific skills, and knowledge of all aspects of the Hospitality & Tourism career cluster.

Course	Title	Credits
ECO2013	PRINCIPLES OF MACROECONOMICS	3.00
HFT2460 or ACG2001	FINANCIAL MANAGEMENT PRINCIPLES OF ACCOUNTING I	3.00
<b>Technical College Articulated Credits</b>		
FSS2251	FOOD AND BEVERAGE MANAGEMENT	3
FOS2201	FOOD SERVICE SANITATION & SAFETY	3
FSS1240C	CLASSICAL CUISINE	3
FSS1203C	QUANTITY OF FOOD PRODUCTION 1	3
<b>Total Credits</b>		<b>18</b>

Students are strongly encouraged to meet with an advisor (<https://students.broward.edu/resources/advising/>) to create a personalized educational plan.