

Restaurant Management CERTIFICATE

Program Overview

The Restaurant Management curriculum introduces students to the management of today's exciting hospitality and entertainment industries with a focus on restaurant management. Students will receive a solid foundation in business practice related to the growing food and beverage industry. Courses will examine areas of food service operations including supervision, management and labor, and cost control.

Career Opportunities

According to the Minnesota Department of Revenue and the Minnesota Department of Employment and Economic Development, there are 245,000 full and part-time jobs and 4.3 billion dollars in wages in the Leisure and Hospitality sector. There are a wide variety of employment opportunities in restaurant and catering management. Restaurants are listed by MN DEED as one of the industries adding the most jobs in 2012-2022.

Program Outcomes

1. Graduates will demonstrate safe food preparation and sanitation training.
2. Graduates will demonstrate effective communication skills in interactions with staff and guests.
3. Graduates will have knowledge of wine terminology and describe various wine classifications.
4. Graduates will describe how food and beverages contribute to the success of special events.

Program Faculty

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Part-time/Full-time Options

These programs can be completed by using a combination of day, evening, and Web-enhanced courses. Part-time and full-time options are available; costs will vary depending on part-time or full-time enrollment.

Program Requirements

Check off when completed

Course	Cr
<input type="checkbox"/> ACCT 2410 Financial Accounting.	4
<input type="checkbox"/> BUSN 2450 Management Fundamentals.	3
<input type="checkbox"/> CULA 1455 Food Safety and Sanitation.	2
<input type="checkbox"/> CULA 1565 Principles of Culinary Leadership.	2
<input type="checkbox"/> CULA 1600 Professional Introduction to Wine.	2
<input type="checkbox"/> CULA 2230 Food/Beverage/Labor Cost Control.	3
<input type="checkbox"/> HMRS 1490 Talent Management	3
<input type="checkbox"/> HSPM 1440 Event Management and Planning	3
<input type="checkbox"/> HSPM 2440 Hospitality Marketing and Sales.	3

Total Program Credits 25

Program Start Dates

Fall, Spring

Course Sequence

The following sequence is recommended for a full-time student; however, this sequence is not required. Contact Program Faculty with questions.

Fall Semester

BUSN 2450 Management Fundamentals	3
CULA 1455 Food Safety and Sanitation	2
CULA 1565 Principles of Culinary Leadership.	2
CULA 1600 Professional Introduction to Wine	2
HSPM 2440 Hospitality Marketing and Sales	3
Total Semester Credits.	12

Spring Semester

ACCT 2410 Financial Accounting	4
CULA 2230 Food/Beverage/Labor Cost Control	3
HMRS 1490 Talent Management	3
HSPM 1440 Event Management and Planning.	3
Total Semester Credits.	13

Total Program Credits 25

*Information is subject to change.
This Program Requirements Guide is not a contract.*

Minimum Program Entry Requirements

Students entering this program must meet the following minimum program entry requirements in addition to having acquired previous technical computer skills:

Reading: Score of 78+ or grade of "C" or better in READ 0722

Arithmetic: Score of 20+

Degree option may have a greater requirement than this certificate.

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