

**PROCUREMENT MANAGEMENT
Certificate**

PROGRAM PLANNING GUIDE

Course Number	Course Title	Class	Hours Per Week		Credit
			Lab	Work/ Clinical	
<u>FALL SEMESTER</u>					
CUL 110	Sanitation and Safety	2	0	0	2
CUL 140	Fundamentals of Food	2	6	0	5
<i>OR</i>					
CUL 142	Culinary Skill 1	2	6	0	5
<u>SPRING SEMESTER</u>					
ACC 175	Hotel and Restaurant Accounting	3	2	0	4
HRM 260	Procurement for Hospitality	3	0	0	3
<u>SUMMER SEMESTER</u>					
HRM 220	Food and Beverage Cost Control	3	0	0	3

TOTAL COMPLETION REQUIRMENT 17 SEMESTER CREDIT HOURS