

# FOOD & BEVERAGE ITC

Students desiring a Food & Beverage Management Intermediate Technical Certificate for 30 credits through Hospitality Management will receive specific training in restaurant and beverage management and its operations. This Intermediate Technical Certification provides professional technical hands-on instruction combined with up-to-date theory provided by some of the leading experts in the industry. The ITC option begins with the "Semester of Exploration" and completes in with an additional 15 credits. This program consists of laboratory-based/theory coursework, providing students with the knowledge needed to enter the workforce, enhance their existing position, and **DO MORE**.

Participation in internships is required by all students.

All Intermediate Technical Certifications in the Hospitality Management program can lead to an Advanced Technical Certification(ATC) or an Associate of Applied Science (AAS) in the program.

Coursework is credited through:

- American Hotel & Lodging Educational Institute
- National Restaurant Association of America
- Idaho Career Technical Education
- Industry Technical Advisory Committee

Upon completion of chosen Food & Beverage Management (ITC), students will:

- Develop the ability to supervise and train employees in all aspects of food and beverage operations
- Demonstrate communication skills needed in working in the hospitality industry with guests, employees, co-workers, and upper management.
- Develop the ability to oversee food, bar, and beverage operations
- Understand the connection of business fundamentals associated with food and beverage
- Perform and demonstrate all aspects of delivering exceptional guest service
- Passing the ServSafe Certification exam, students will be certified as a "ServSafe Manager" through the National Restaurant Association

## General Education Core

| Code                 | Title                              | Credits     |
|----------------------|------------------------------------|-------------|
| ENGL-101             | WRITING AND RHETORIC I             | 3.00        |
| COMM-101             | FUNDAMENTALS OF ORAL COMMUNICATION | 3.00        |
| HRPT-184             | DIVERSITY IN ORGANIZATIONS         | 3.00        |
| or HRPT-185          | HUMAN RELATIONS IN ORGANIZATIONS   |             |
| <b>Total Credits</b> |                                    | <b>9.00</b> |

## Program Requirements

| Code  | Title   | Credits      |
|---|---|--------------|
| CULPT-101   | CULINARY SKILLS I                                       | 3.00         |
| GNBPT-101   | BASIC ACCOUNTING  | 3.00         |
| GNBPT-202   | FINANCIAL BUSINESS APPLICATIONS                         | 3.00         |
| HSMPT-101   | INTRODUCTION TO HOSPITALITY WITH SERVSAFE CERTIFICATION | 3.00         |
| HSMPT-194   | INTERNSHIP IN HOSPITALITY MANAGEMENT                    | 3.00         |
| HSMPT-210   | FOOD AND BEVERAGE MANAGEMENT                            | 3.00         |
| HSMPT-280   | TECHNOLOGY IN HOSPITALITY, TRAVEL & TOURISM             | 3.00         |
| Completion of a Technical Skills Assessment is required |   |              |
| <b>Total Credits</b>                                    |   | <b>21.00</b> |