

Restaurant Management

The Restaurant Management program prepares students for careers in the foodservice industry. Restaurants, hotels, clubs, colleges, retirement homes, hospitals, and industrial food service are but a few of the areas of employment options. Basic food preparation and techniques, nutrition, sanitation and safety are emphasized as the fundamentals for an education foundation of more specialized and advanced skills. Creativity, innovation, and team concepts are strongly encouraged. Skills are introduced by emphasizing hands-on, practical experience coupled with strong managerial and accounting subjects.

Locally projected casinos, hotels, and national chain restaurants in the High Desert will increase various employment opportunities to local graduates. Restaurant Management is one of the original partners with the National Restaurant Association Educational Foundation and offers students the opportunity to complete the nationally recognized ManageFirst program. This program is dedicated to the advancement of professionalism in the restaurant and food service industry through education and training. It offers students acknowledgement throughout the United States.

Career Opportunities

Assistant Manager, Banquet Manager, Catering Manager, Chef, Dietary Assistant, Dining Room Manager, Food and Beverage Director, Foodservice/Restaurant Manager, Kitchen Manager, Purchasing Agent

Faculty

Duane Buckles - Emeritus

Degrees and Certificates Awarded

Associate in Science, Restaurant Management

Restaurant Management Certificate

Program Learning Outcomes

A student receiving a degree or certificate in this field will be able to:

- Analyze and evaluate procedures for preventing food borne illnesses through the flow of food specifically: purchasing, receiving, storage, preparation and service.
- Demonstrate advanced culinary techniques for various foods and beverages in both front and back of the house.
- Demonstrate proficiency utilizing the five functions of management in the foodservice setting
- Develop measurable skill-based learning objectives in specific areas of front of the house and back of the house operations.

Associate Degree

To earn an Associate of Science degree with a major in Restaurant Management (04974), complete the Restaurant Management Certificate requirements and meet all Victor Valley College graduation requirements.

Transfer

Restaurant Management courses do not usually transfer toward a bachelor's degree program. Students who earn a certificate or degree in Restaurant Management may choose to pursue a bachelor's degree in Hospitality Management or Hotel and Restaurant Management. The following CSU campuses offer degrees in these areas: Cal Poly Pomona, CSU-Long Beach, San Diego State, San Francisco State, and San Jose State. Visit www.assist.org for major preparation requirements.

Students may also wish to explore programs at the California Culinary Academy in San Francisco, or The Culinary Institute of America in New York, which also has a Napa Valley campus (Greystroke) in St. Helena, and a campus in San Antonio, Texas. Another institution is Le Cordon Bleu College of Culinary Arts in Pasadena. These colleges specialize in preparing a student to become a chef.

Restaurant Management

RESTAURANT MANAGEMENT CERTIFICATE OF ACHIEVEMENT (20547)		
The Restaurant Management certificate program gives the student the basic skills and education to become an entry level manager in the food service industry.		
Units Required: 51.0		
<i>All of the following must be completed:</i>		
First Semester		
RMGT 81	Prep/Line Cook	3.0
RMGT 82*	Customer Service	3.0
RMGT 86*	Food Service Sanitation	3.0
RMGT 87	Prin of Prof Cooking	3.0
<i>RMGT 81 and 82 should be completed within the first semester. Each class is offered twice during the semester; it doesn't matter which class you start with as long as you complete both.</i>		
Second Semester:		
RMGT 83	Kit/Din Rm TRNG <i>and</i>	6.0
Two academics offered on a rotating basis. Completing two courses from the list below will bring your total units for the semester to 12		
Third Semester:		
RMGT 84	Kit/Din Rm TRNG <i>and</i>	6.0
Two academics offered on a rotating basis. Completing two courses from the list below will bring your total units for the semester to 12		
Fourth Semester:		
RMGT 85	Adv Restaurant Mgt <i>and</i>	6.0
Two academics offered on a rotating basis. Completing two courses from the list below will bring your total units for the semester to 12		
Summer or Winter Session:		
RMGT 120	Introduction to Nutrition	3.0
Courses offered on a rotating basis - Add two to your second, third, and fourth semesters as shown above:		
RMGT 88	Management by Menu	3.0
RMGT 89*	Purchasing for Foodservice Mgrs	3.0
RMGT 90*	Restaurant Marketing	3.0
RMGT 91*	Controlling Foodservice Costs	3.0
RMGT 93*	Human Resources Management in the Foodservice Industry	3.0
RMGT 94*	Hospitality and Restaurant Management	3.0
*Indicates ManageFirst curriculum. Individual certificates issued by the National Restaurant Association Education Foundation are available in these areas.		

Restaurant Management Courses

RMGT 1 FOOD TRAINING SERVER

Units: 4.5 | **24-27 hours lecture and 144-162 hours laboratory**

(No prerequisite. Pass/No Pass.) This course does not apply to the Associate Degree.

This course will provide the student the opportunity to meet the primary role of the server in a foodservice establishment. The responsibility to meet the customer's dining needs is emphasized while maintaining the systems of the restaurant to ensure continued high quality service to all customers and maximize profit-ability for the operation. These responsibilities are carried out through five functions which are implemented through a number of tasks.

RMGT 2 PREP/LINE COOK

Units: 4.5 | **24-27 hours lecture and 144-162 hours laboratory**

(No prerequisite. Pass/No Pass.) This course does not apply to the Associate Degree.

This course will provide the student with the basic and essential training as a prep/line cook. This training includes understanding culinary terminology, proper use of kitchen equipment and hand tools, as well as practical experience.

RMGT 3 HOST/HOSTESS

Units: 4.5 | **24-27 hours lecture and 144-162 hours laboratory**

(No prerequisite. Pass/No Pass.) This course does not apply to the Associate Degree.

This course will provide the student the opportunity to develop the skills for a host/hostess position. This includes the primary role to welcome the customer and begin the service experience in a positive way, while maintaining the systems of the restaurant to ensure continued high quality service to all customers and maximize profitability for the operation.

RMGT 4 BUSSER

Units: 4.5 | **24-27 hours lecture and 144-162 hours laboratory**

(No prerequisite. Pass/No Pass.) This course does not apply to the Associate Degree.

This course will provide the student with the basic and essential training as a busser to ensure a clean and comfortable dining environment while maintaining the systems of the restaurant to ensure high quality service to all customers and maximize profitability for the operation.

RMGT 5 CASHIER

Units: 4.5 | **24-27 hours lecture and 144-162 hours laboratory**

(No prerequisite. Pass/No Pass.) This course does not apply to the Associate Degree.

This course will provide the student with the basic and essential training as a cashier in a foodservice establishment to meet the customer's dining needs, while maintaining the systems of the restaurant to ensure continued high quality service to all customers and maximize profitability for the operation.

RMGT 6 DISHWASHER

Units: 4.5 | **24-27 hours lecture and 144-162 hours laboratory**

(No prerequisite. Pass/No Pass.) This course does not apply to the Associate Degree.

This course will provide the student with the basic and essential training as a dishwasher to secure clean and sanitary equipment used in the foodservice establishment while maintaining the systems of the restaurant to ensure high quality service and maximize profitability for the operation.

RMGT 7 BAKERY / PASTRY TRAINING

Units: 4.5 | **24-27 hours lecture and 144-162 hours laboratory**

(No prerequisite. Pass/No Pass.) This course does not apply to the Associate Degree.

This course will provide the student the opportunity to achieve maximum results in the development of baking skill and knowledge. The student will learn to produce breads of many types as well as a wide variety of desserts and pastries.

Restaurant Management Courses

RMGT 8 CATERING TRAINING

Units: 4.5 | **24-27 hours lecture and 144-162 hours laboratory**

(No prerequisite. Pass/No Pass.) This course does not apply to the Associate Degree.

This course will provide the student the opportunity to understand the concepts involved in catering for banquets. This will include the objective of meeting the client's needs while maintaining the systems of the establishment to ensure continued high quality service and maximum profitability for the operation.

RMGT 75 CREATIVE CUISINE - FISH AND SHELLFISH

Units: 2.0 | **32-36 hours lecture**

(No prerequisite)

This course will examine the professional techniques of identifying, purchasing, handling, storing and the marketing of fish and shellfish. It also includes identifying, cutting, filleting, and preparing various fish and seafood.

RMGT 76 CREATIVE CUISINE - MEATS AND POULTRY

Units: 2.0 | **32-36 hours lecture**

(No prerequisite)

This course will examine the professional techniques of identifying, purchasing, handling, and storing of various meats and poultry. It also includes identifying, cutting, filleting, and preparing various meats and poultry.

RMGT 80 OFF PREMISE CATERING

Units: 3.0 | **48-54 hours lecture**

(No prerequisite)

This is a comprehensive course covering the fundamentals of catering, sales and marketing as it pertains to catering, and production of operations. Subjects covered include corporate catering, styles of service, finance, completion of necessary forms and paperwork related to catering.

RMGT 81 PREP/LINE COOK

Units: 3.0 | **32-36 hours lecture and 48-54 hours laboratory**

(No prerequisite)

This course will provide the student with basic and essential training as a prep/line cook. This training includes understanding culinary terminology, proper use experience is gained through activities performed in the lab.

RMGT 83 KIT/DIN RM TRNG

Units: 6.0 | **32-36 hours lecture and 192-216 hours laboratory**

(Prerequisites: RMGT 81, RMGT 82, RMGT 86, RMGT 87.)

This course will instruct the student in the different positions in a kitchen and dining room in the foodservice industry. Actual hands-on experience is gained as students learn by working in a foodservice operation. Students will be required to be team leaders for beginning students in the lab.

RMGT 84 KIT/DIN RM MGT

Units: 6.0 | **32-36 hours lecture and 192-216 hours laboratory**

(Prerequisite: RMGT 83)

This course will instruct the student to manage kitchen and dining room functions in a foodservice operation. While planning, organizing, coordinating, directing and controlling a foodservice operation, students will supervise teams as part of the training.

RMGT 85 ADV RESTAURANT MGT

Units: 6.0 | **32-36 hours lecture and 192-216 hours laboratory**

(Prerequisite: RMGT 84)

This course will instruct the student to integrate concepts of management skills learned in previous courses. It introduces a more extensive range of techniques, ingredients, and recipes that all successful managers must understand relating to culinary change and innovation.

Restaurant Management Courses

RMGT 86 FOOD SERVICE SANITATION

Units: 3.0

48-54 hours lecture

(No prerequisite)

This course provides students with the knowledge to assess risks, establish policies and train employees to assure a safe and sanitary food service.

RMGT 87 PRIN OF PROF COOKING

Units: 3.0

48-54 hours lecture

(No prerequisite)

This course provides an understanding of cooking theory and develops a set of manual skills with the ability to apply these skills to a wide range of cooking styles and products.

RMGT 88 MANAGEMENT BY MENU

Units: 3.0

48-54 hours lecture

(No prerequisite)

This course will provide the student with a com-prehensive look at the menu and its uses in a foodservice operation. All aspects of menu planning from customer demographics to kitchen capabilities, to cost cards and menu analysis are discussed.

RMGT 89 PURCHASING FOR FOODSERVICE MGRS

Units: 3.0

48-54 hours lecture

(No prerequisite)

This course will introduce the student to the purchasing function in the foodservice industry. Course content will include purchasing principles and procedures including ordering, contract administration and product specifications.

RMGT 90 RESTAURANT MARKETING

Units: 3.0

48-54 hours lecture

(No prerequisite)

This course examines the concepts, principles and practices involved with marketing a foodservice operation. Students will gain an understanding of how to merchandise and market an establishment to meet the main objective of an operation.

RMGT 91 CONTROLLING FOODSERVICE COSTS

Units: 3.0

48-54 hours lecture

(No prerequisite)

This course will provide the student with the basic cost control standards utilized by foodservice operations to maintain profitability and success. Students will gain an understanding of food costs as well as labor costs and ways to ensure prosperity and increased sales for a foodservice operation.

RMGT 93 HUMAN RESOURCES MANAGEMENT IN THE FOODSERVICE INDUSTRY

Units: 3.0

48-54 hours lecture

(No prerequisite)

This course will provide the student the opportunity to explore human resources management and supervision in a foodservice operation. All facets of supervision as it applies to a foodservice operation will be discussed including recruiting, selection, training and development, staffing, benefit programs as well as legal guidelines for all employees.

RMGT 94 HOSPITALITY AND RESTAURANT MANAGEMENT

Units: 3.0

48-54 hours lecture

(No prerequisite)

This course provides the student with a comprehensive focus on what hospitality managers actually do and the most important challenges facing industry leaders today. The topics include leadership and management, planning, organizing, communication and decision making, motivation and control.

Restaurant Management Courses

RMGT 120 INTRODUCTION TO NUTRITION

Units: 3.0 [CSU](#) | 48-54 hours lecture

(No prerequisite). See cross listing for CHEM 120.

This course focuses on the fundamentals of nutrition as related to the restaurant and food service industry. Course content will include the fundamentals of nutrients, understanding nutrition standards and guidelines, and eating in the United States

RMGT 138 COOPERATIVE EDUCATION

See Cooperative Education listing (1-8 units). [CSU](#)