

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

Busch, Tyler

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. For the most up-to-date information on these programs and others, visit [assist.org](http://www.assist.org) (<http://www.assist.org>). Please stop by the Transfer Center in Building 23 or make an appointment with a counselor if you have questions.

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, AS

State Control Number: 04974

Program Code: RM.AS

Approved for Federal Financial Aid: Yes

To earn this degree, complete the major coursework with "C" grades or better and all of the following graduation requirements: 60 minimum degree-applicable units (including a maximum 4 units of activity); 2.0 minimum overall GPA; 12 degree-applicable units through VVC; Information Competency; Global Citizenship; Kinesiology, and the VVC General Education pattern (<https://catalog.vvc.edu/degrees-certificates/>

[vvcge/#vvcge](#)). Courses may count in one area only, either in the major or in a general education category. Courses counted in one AA/AS major may not be used in another AA/AS major.

Code	Title	Units
Required Courses		
RMGT 81	Culinary Fundamentals I	3.0
RMGT 82	Customer Service	3.0
RMGT 83	Kitchen/Dinning Room Training	6.0
RMGT 84	Kitchen/Dining Room Management	6.0
RMGT 85	Advanced Restaurant Management	6.0
RMGT 86	Food Service Sanitation	3.0
RMGT 87	Culinary Fundamentals II	3.0
RMGT 88	Management by Menu	3.0
RMGT 89	Purchasing for Food Service Managers	3.0
RMGT 90	Restaurant Marketing	3.0
RMGT 91	Controlling Food Service Costs	3.0
RMGT 93	HR Management in the Food Services Industry	3.0
RMGT 94	Hospitality and Restaurant Management	3.0
RMGT 120	Introduction to Nutrition	3.0
Total Units		51

Restaurant Management Certificate of Achievement

State Control Number: 20547

Program Code: RM.CERT

Approved for Federal Financial Aid: Yes

The Restaurant Management certificate program gives the student the basic skills and education to become an entry level manager in the food service industry.

Code	Title	Units
Required Courses		
<i>First Semester</i>		
RMGT 81	Culinary Fundamentals I ¹	3.0
RMGT 82	Customer Service ¹	3.0
RMGT 86	Food Service Sanitation	3.0
RMGT 87	Culinary Fundamentals II	3.0
<i>Second Semester</i>		
RMGT 83	Kitchen/Dinning Room Training	6.0
Complete two Rotating Courses		6.0
<i>Third Semester</i>		
RMGT 84	Kitchen/Dining Room Management	6.0
Complete two Rotating Courses		6.0
<i>Fourth Semester</i>		
RMGT 85	Advanced Restaurant Management	6.0
Complete one Rotating Course		3.0
Rotating Courses		
Add one or two of the following courses to each of your second, third, and fourth semesters:		
RMGT 89	Purchasing for Food Service Managers ²	
RMGT 90	Restaurant Marketing ²	
RMGT 91	Controlling Food Service Costs ²	

Code	Title	Units
RMGT 93	HR Management in the Food Services Industry ²	
RMGT 94	Hospitality and Restaurant Management ²	
Total Units		45

¹ RMGT 81 Culinary Fundamentals I and RMGT 82 Customer Service 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.

² Indicates ManageFirst curriculum. Individual certificates issued by the National Restaurant Association Education Foundation are available in these areas.

Complete Fundamentals of Catering Certificate of Career Preparation

State Control Number: N/A

Program Code: CFOFC.CERT

Approved for Federal Financial Aid: No

This certificate is obtained upon successful completion of RMGT-8 Catering Training and RMGT-80 Off Premise Catering and provides the student with excellent fundamental skills in a wide range of knowledge in the catering sector of Restaurant Management. This certificate will enable the student to obtain employment in any catering position within a establishment or give the student the skill set to start a catering operation.

Code	Title	Units
Required Courses		
RMGT 8	Catering Training	4.5
RMGT 80	Off Premise Catering	3.0
Total Units		7.5

Restaurant Management Courses

RMGT 1 Food Server Trainee (4.5 Units)

This course will provide the student the opportunity to meet the primary role of 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 profitability for the operation. These responsibilities are carried out through five functions which are implemented through a number of tasks. This course will not apply to the Associates Degree.

Lecture Hours: 27.0; Lab Hours: 162.0

Transfer: Not transferable

RMGT 2 Fundamentals of a Prep/Line Cook (4.5 Units)

This course will provide the student with the 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. This course does not apply to the Associates Degree.

Lecture Hours: 27.0; Lab Hours: 162.0

Transfer: Not transferable

RMGT 4 Busser (4.5 Units)

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. This course will not apply to the Associate Degree.

Lecture Hours: 27.0; Lab Hours: 162.0

Transfer: Not transferable

RMGT 6 Dishwasher (4.5 Units)

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 maximum profitability for the operation. This course will not apply to the Associate Degree.

Lecture Hours: 27.0; Lab Hours: 162.0

Transfer: Not transferable

RMGT 7 Bakery/Pastry Training (4.5 Units)

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. This course will not apply to the Associate Degree.

Lecture Hours: 27.0; Lab Hours: 162.0

Transfer: Not transferable

RMGT 8 Catering Training (4.5 Units)

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. This course will not apply to the Associate Degree.

Lecture Hours: 27.0; Lab Hours: 162.0

Transfer: Not transferable

RMGT 030 Be a Better Carnivore (0.0 Units)

Students will develop a deeper understanding of a variety of methods of cooking meats. This course will cover different styles of cooking meat, from smoking to grilling, and will include accompanying sauces to compliment the meal.

Lecture Hours: 0.5; Lab Hours: 3.5

Transfer: Not transferable

RMGT 031 Trending Diets (0.0 Units)

This course is designed to educate individuals on the current diet trends. Students will learn the origins of diets and the nutritional impacts of limited diets.

Lecture Hours: 0.5; Lab Hours: 3.5

Transfer: Not transferable

RMGT 75 Understanding Fish and Shellfish (2.0 Units)

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.

Lecture Hours: 36.0

Transfer: Not transferable

RMGT 76 Understanding Meats and Poultry (2.0 Units)

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.

Lecture Hours: 36.0

Transfer: Not transferable

RMGT 80 Off Premise Catering (3.0 Units)

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.

Lecture Hours: 54.0

Transfer: Not transferable

RMGT 81 Culinary Fundamentals I (3.0 Units)

This course will provide the student with an in-depth knowledge of both the art and the science of food preparation. This training includes understanding culinary terminology, proper use of kitchen equipment and hand tools. Practical training experience is gained through activities performed in the lab.

Lecture Hours: 36.0; Lab Hours: 54.0

Transfer: Not transferable

RMGT 82 Customer Service (3.0 Units)

This course will provide the student with the basic and essential training as a server. This training includes understanding customer service, interpersonal communication, identifying customer expectations, as well as payment procedures. Practical training experience is gained through activities performed in the lab.

Lecture Hours: 36.0; Lab Hours: 54.0

Transfer: Not transferable

RMGT 83 Kitchen/Dinning Room Training (6.0 Units)

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.

Prerequisite(s): (RMGT 81) and (RMGT 82) and (RMGT 86) and (RMGT 87, Minimum grade C)

Lecture Hours: 36.0; Lab Hours: 216.0

Transfer: Not transferable

RMGT 84 Kitchen/Dining Room Management (6.0 Units)

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.

Prerequisite(s): RMGT 83, Minimum grade C

Lecture Hours: 36.0; Lab Hours: 216.0

Transfer: Not transferable

RMGT 85 Advanced Restaurant Management (6.0 Units)

This course will instruct the student to integrate the 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.

Prerequisite(s): RMGT 84, Minimum grade C

Lecture Hours: 36.0; Lab Hours: 216.0

Transfer: Not transferable

RMGT 86 Food Service Sanitation (3.0 Units)

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

Lecture Hours: 54.0

Transfer: Not transferable

RMGT 87 Culinary Fundamentals II (3.0 Units)

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. This course will provide the student with an in-depth knowledge of both the art and the science of food preparation. This training includes understanding culinary terminology, proper use of kitchen equipment and hand tools.

Lecture Hours: 54.0

Transfer: Not transferable

RMGT 88 Management by Menu (3.0 Units)

This course will provide the student with a comprehensive 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.

Lecture Hours: 54.0

Transfer: Not transferable

RMGT 89 Purchasing for Food Service Managers (3.0 Units)

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.

Lecture Hours: 54.0

Transfer: Not transferable

RMGT 90 Restaurant Marketing (3.0 Units)

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.

Lecture Hours: 54.0

Transfer: Not transferable

RMGT 91 Controlling Food Service Costs (3.0 Units)

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.

Lecture Hours: 54.0

Transfer: Not transferable

RMGT 93 HR Management in the Food Services Industry (3.0 Units)

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.

Lecture Hours: 54.0

Transfer: Not transferable

RMGT 94 Hospitality and Restaurant Management (3.0 Units)

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.

Lecture Hours: 54.0

Transfer: Not transferable

RMGT 120 Introduction to Nutrition (3.0 Units)

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. CSU

Lecture Hours: 54.0

Transfer: Transfers to CSU only

RMGT 138 Work Experience Education Restaurant Management (1-8 Units)

Work Experience Education is a key element of Victor Valley College's comprehensive approach to career development. Work Experience Education is a 16-, 12-, or 8-week course that enables students to receive college credit for paid or unpaid work opportunities. This course helps students gain valuable on-the-job work experience while providing practical education, best practices in professional development, and academic guidance through the course of their work opportunity.

The combination of practical experience and curricular development empowers students to be more competitive, efficient and valuable employees upon completion of this program and/or their academic program trajectory. The course is ideal for students who are cross-training at their current worksite for upward mobility or seeking career changes, as well as those looking for entry-level occupational training through work-based learning experiences such as through an internship.

Work Experience Education transforms community businesses, industries, and public agencies into expanded educational training laboratories. Credit is awarded on the basis of learning objectives completed and the number of hours the student trains. Students must create/complete new learning objectives each semester they enroll. Students may utilize their present work sites. More details are available in the Work Experience Education Office, (760) 245-4271, ext. 2281. The office, located in the Academic Commons, is open Monday-Thursday, 8:00 a.m.-1:00 p.m., 2:00-6:00 p.m., and by appointment. Please refer to the Work Experience Education section in this catalog for more information. CSU

Transfer: Transfers to CSU only

Program Learning Outcomes

Program Learning Outcomes (PLOs) are statements of the kind of learning a program hopes a student will achieve. The PLOs describe the knowledge, skills, problem-solving, communication and values that apply to all certificates and/or degrees within that program.

Upon completion of this program, students should be able to:

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