FOOD & BEVERAGE ITC

Students desiring a Food & Beverage Management Intermediate Technical Certificate for 30 credits through Hospitality Management will receive specific training in culinary management and culinary arts, as well as restaurant and beverage management and their 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 concludes 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

List of skill assessment or industry certifications students will be eligible to test for during the program:

- National Restaurant Association of America:
  - ServSafe Manager Certification
- American Hotel & Lodging Educational Institution:
  - Supervision in Hospitality Industry
  - Hospitality Sales & Marketing
  - Managing Beverage Operation

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	
Total Credits		**9.00**

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	
Total Credits	**21.00**