



## Food Service Certificate

**Diploma:** NIACC

**Business Division**

**Credit**

**17 semester hours**

**Contact:**

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### Program Description

Upon successful completion of the course(s), a student will receive a certificate from the National Restaurant Association showing competency in the class area. This program contains seven courses in which students may earn certifications. A student who earns all seven certifications will receive additional recognition from the National Restaurant Association.

### Curriculum

HCM-103	ServSafe Food Safety
HCM-135	Food Production
HCM-607	Hospitality & Restaurant Management
HCM-239	Customer Service
HCM-283	Controlling Food Service Costs
HCM-325	Human Resources Management & Supervision
BUS-225	Business Internships

### Admission Requirements

- NIACC Application for Admission
- High school transcript or GED scores
- ACT scores or COMPASS assessment
- Other college transcripts

### Program Fees

Tuition & Fees	\$1,976.25
Books	varies
Other fees	<u>none</u>
<b>Total</b>	<b>\$ varies</b>

### Career Potential

Bureau of Labor Statistics (BLS) data shows the field of food management, particularly in institutions such as schools, hospitals, nursing homes, restaurants, hotels, and prisons, to be in the top ten job growth areas by 2012.