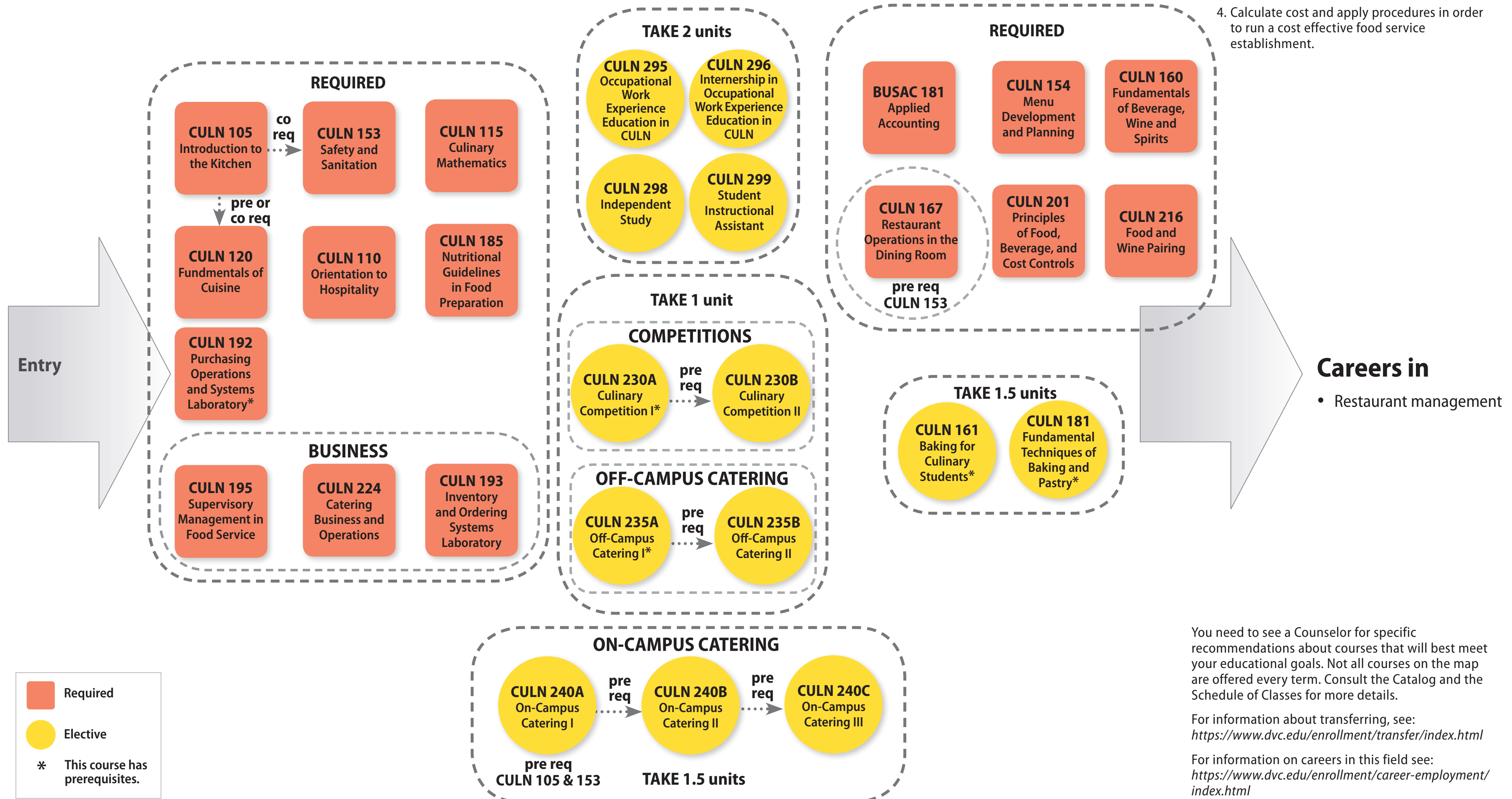


Hospitality Studies AS – Restaurant Management Specialization

PROGRAM LEARNING OUTCOMES

1. Explain factors that determine quality food.
2. Explain and list both the advantages and disadvantages comparing full service to buffet service.
3. Plan, organize, setup and serve special events for 100–150 guests.
4. Calculate cost and apply procedures in order to run a cost effective food service establishment.



You need to see a Counselor for specific recommendations about courses that will best meet your educational goals. Not all courses on the map are offered every term. Consult the Catalog and the Schedule of Classes for more details.

For information about transferring, see: <https://www.dvc.edu/enrollment/transfer/index.html>

For information on careers in this field see: <https://www.dvc.edu/enrollment/career-employment/index.html>