

**Nashville State Community College - The Randy Rayburn School of Culinary Arts**  
**29-Credit Hour Technical Certificate in Food & Beverage Management**

This course sequence will be followed for any Food & Beverage student pursuing college-level work. It is the student's responsibility to determine if prerequisites have been met. Prerequisite courses must be completed PRIOR to registering for a course. Prior to registering each semester, the student is expected to consult with his/her advisor.

|                    |                  |  |
|--------------------|------------------|--|
| <b>NAME:</b> _____ | <b>A#:</b> _____ | <b>CATALOG YR:</b><br><b>2024-2025</b> |
|--------------------|------------------|--|

| GENERAL EDUCATION   | NOTES |
|---|-------|
| No General Education Required for the Technical Certificate |       |

| FALL SEMESTER | NOTES |
|---------------|-------|
|---------------|-------|

| Course No. and Title                         | Credit    | Term | Grade | Prerequisites                                     |  |
|--|-----------|------|-------|---|--|
| <b>First 7-Week Session</b>                  |           |      |       |   |  |
| CULA 1320 Culinary I (Fundamentals)          | 3         |      |       | Co- or prerequisite: CULA 1009 with "C" or better |  |
| CULA 1009 Culinary Math Skills               | 1         |      |       |   |  |
| CULA 1200 Sanitation and Food Safety         | 2         |      |       |   |  |
| BUSN 1360 Software Applications for Business | 3         |      |       |   |  |
| <b>Second 7-Week Session</b>                 |           |      |       |   |  |
| HMG 1030 Introduction to Hospitality         | 3         |      |       |   |  |
| CULA 1240 Dining Room Service                | 2         |      |       |   |  |
| <b>Total Credit Hrs</b>                      | <b>14</b> |      |       |   |  |

| SPRING SEMESTER | NOTES |
|-----------------|-------|
|-----------------|-------|

| Course No. and Title   | Credit    | Term | Grade | Prerequisites  |  |
|--|-----------|------|-------|--|--|
| <b>First 7-Week Session</b>  |           |      |       |  |  |
| HMG 1250 Service Management  | 3         |      |       |  |  |
| CULA 2310 Food & Beverage Management   | 3         |      |       |  |  |
| <b>Second 7-Week Session</b>   |           |      |       |  |  |
| HMG 1130 Supervision in the Hospitality Industry   | 3         |      |       |  |  |
| CULA 2375 Purchasing & Cost Control  | 3         |      |       |  |  |
| CULA 1000 Career Development for the Hospitality Industry OR HMG 2900 Special Topics in the Hospitality Industry | 1         |      |       | CULA 1000: None<br>HMG 2900: Permission of instructor required |  |
| <b>Full Semester</b>   |           |      |       |  |  |
| HMG 2920 Hospitality Management Internship (F&B)   | 2         |      |       | Permission of instructor required                              |  |
| <b>Total Credit Hours</b>  | <b>15</b> |      |       |  |  |
| <b>Total Technical Certificate Credit Hrs</b>  | <b>29</b> |      |       |  |  |

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| <b>PROGRAM NOTES:</b> |
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\*All courses can be applied to the AAS degree in Hospitality Management with the Food and Beverage Concentration once the admissions requirements for the college have been met.

\*To receive your certificate, you must complete and file an **Intent to Graduate** form. This form can be obtained from the Records Office or downloaded from the Records Office website.

\*All Culinary and Hospitality curriculum courses require a grade of "C" or higher for graduation.