The City College of New York

Continuing & Professional Studies
www.cps.ccny.edu
212-650-7312
CUNY
Steeped in Education, Rooted in the Community

SEE REVERSE SIDE FOR MORE FOOD SERVICE MANAGEMENT COURSE INFORMATION

Foodservice Management Professional Certification Program and Job Placement Assistance

CERTIFICATION REQUIREMENTS

(Tuition Includes Textbooks)

CORE COURSES (REQUIRED)

- **Hospitality and Restaurant Management I & II**
- **Controlling Food Costs I & II**
- **Human Resources Mgmt. & Supervision I & II**
- **ServSafe Food Safety**

ELECTIVE COURSES (Choose 1-Parts I&II)

- **Hospitality and Restaurant Marketing I & II**
- **Principles of Food & Beverage Mgmt. I & II**
- **Bar Management I & II**

CORE COURSE LISTING (All courses below required)

Controlling Food Costs I

Through classwork applications, this course examines cost ratios, recipe conversions, labor cost and budgets.

4 SESSIONS; 12 HOURS **$375**
THURSDAYS **6:00PM-9:00PM**
FEB. 6 – FEB. 27, 2014 **RL101-1HE**

Controlling Food Costs II

This course examines production analysis and menu pricing, methods, food cost control systems, and menu product mix.
Pre-Requisite– Controlling Food Costs I

4 SESSIONS; 12 HOURS **$349**
THURSDAYS **6:00PM-9:00PM**
MAR 6 – MAR. 27, 2014 **RL101B-1HE**

Hospitality and Restaurant Management I

Course examines the dynamics of leadership as well as managing people and situations in the food service industry.

4 SESSIONS; 12 HOURS **$375**
THURSDAYS **6:00PM-9:00PM**
APR. 3 – APR. 24, 2014 **RL100-1HE**

Hospitality and Restaurant Management II

Course covers effective communication, and goal setting techniques. **Pre-Requisite-Hospitality & Restaurant Mgmt I**

4 SESSIONS; 12 HOURS **$349**
THURSDAYS **6:00PM-9:00PM**
MAY. 1 – MAY. 22, 2014 **RL100B-1HE**

Human Resource Management and Supervision I

Course covers the concepts of management, training and the development process.

4 SESSIONS; 12 HOURS **$375**
THURSDAYS **6:00PM-9:00PM**
MAY 29– JUNE 19, 2014 **RL102-1HE**

Human Resource Management and Supervision II

Course covers recruitment, selection, employee relations and legal requirements. **Pre-Requisite– HR Mgmt & Supervision I**

4 SESSIONS; 12 HOURS **$349**
THURSDAY **6:00PM-9:00PM**
JUNE 26 – JULY 24, 2014 **RL102B-1HE**

SERVSAFE FOOD PROTECTION MANAGER CERTIFICATION (FMPC)

ServSafe Food Safety Manager Certificate (English & Spanish)

This course prepares you to take the ServSafe® (FPMC) and the NYC Department of Health's Food Handler's Test.

	2 SESSIONS; 16 HOURS	**$299**	
THURSDAYS & FRIDAY	**NOV. 21 & NOV. 22, 2013**	**8:30AM – 4:30PM**	**COO63-1HFD**
THURSDAYS	**FEB. 27 & MAR. 6, 2014**	**8:30AM-4:30PM**	**COO62-1HFD**

Foodservice Management Professional Certification Program (Continued)

The Foodservice Management Professional (FMP) credential is a certification awarded by the **National Restaurant Association** through The City College of New York, **Continuing and Professional Studies** department. The certification is designed to teach the highest level of professional competencies in the foodservice industry. All courses are taught by National Restaurant Association certified instructors. The City College of New York's partnership, with **NYC Business Solutions** offers Continuing and Professional Studies' Food Service Management students job placement assistance, and small business development.

ELECTIVE REQUIREMENTS
(CHOOSE ONE OF THE FOLLOWING– Parts I&II REQUIRED)

Principles of Food and Beverage Management I
Learn cost controls in food, beverage and labor.

4 SESSIONS; 12 HOURS
SATURDAYS
FEB. 1 – FEB. 22 2014
$375
9:00AM-12:00PM
RL104-1SD

Principles of Food and Beverage Management II
Learn concepts such as purchasing, receiving, storing, issuing and production. **Pre-Requisite- Prin of Food & Bev Mgmt I**

4 SESSIONS; 12 HOURS
SATURDAYS
MAR. 1 – MAR. 22 2014
$349
9:00AM-12:00PM
RL104B-1SD

Bar Management I
Learn principles of responsible alcohol service and inventory tracking.

4 SESSIONS; 12 HOURS
SATURDAYS
APR. 5– MAY. 3 2014
$375
9:00AM-12:00PM
RL105-1SD

Bar Management II
Learn principles of case study, service, and inventory review.
Pre-Requisite– Bar Mgmt I

4 SESSIONS; 12 HOURS
SATURDAYS
MAY. 10 – JUNE 7 2014
$349
9:00AM-12:00PM
RL105B-1SD

Hospitality and Restaurant Marketing I
Learn the best practices in business promotions.

4 SESSIONS; 12 HOURS
SATURDAYS
JUNE 14 – JULY 12, 2014
$375
9:00AM-12:00PM
RL103-1SD

Hospitality and Restaurant Marketing II
Learn key concepts in marketing and advertising.
Pre-Requisite– Hospitality & Restaurant Mgmt. I

4 SESSIONS; 12 HOURS
SATURDAYS
JULY 19 – AUG. 9, 2014
$349
9:00AM-12:00PM
RL103B-1SD

"After taking Food Service Courses at City College, I received a promotion at my job. I have no doubt the Food Service courses at CPS helped me achieve that."

-Russell Weiss-Irwin
(CPS Food Service Student)

"The Food Service Management class at City College increased my knowledge of the Food business so much that I landed a promotion. If you want to get ahead in the Food Service industry take these courses."

-Carmen Gonzalez
(CPS Food Service Student)