Food Service Management

NAME: ____________________________
ID: ______________________________
DATE: ____________________________
Counselor Contact: __________________

Major Requirements: 24 units
A grade of “C” or better is required in the following courses

<table>
<thead>
<tr>
<th>CERTIFICATE OF ACHIEVEMENT (F.5692.CA)</th>
<th>C-ID</th>
<th>Units</th>
<th>Completed</th>
<th>In Progress</th>
<th>Planned</th>
</tr>
</thead>
<tbody>
<tr>
<td>CIT 15, Computer Concepts</td>
<td>ITIS 120</td>
<td>3</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FN 1, Principles of Food Preparation</td>
<td>NUTR 120</td>
<td>3</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FN 35, Nutrition and Health</td>
<td></td>
<td>3</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FSM 35, Food Services, Sanitation, Safety &amp; Equipment</td>
<td>2</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FSM 162, Menu Planning for Child Nutrition</td>
<td>3</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Electives Select Ten (10) Units:
- BT 6, Records Management             | 3 |
- FN/CHDEV 42, Child Nutrition         | 3 |
- FSM 11, Food Service Supervision     | 2 |
- FSM 15, Food Production Management   | 2 |
- FSM 19, Work Experience (Cooperative), Occupational | 1-4 |
- FSM 25, Food and Beverage Purchase and Control | 2 |
- FSM 38, Quantity Food Preparation    | 3 |

Notes:

1. Some of the above courses may have prerequisites. See the catalog or schedule of classes.
2. The Certificate of Achievement requires completion of the major (24 units) with a “C” or better grade in each course.