

# RSTO - CULINARY ARTS

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**RSTO 1041 Food Service Manager Certification 1.5-3.2 Credit Hours (15 to 32 Lec)**

**RSTO 1091 Special Topics in Food and Beverage Restaurant Operations Manager 0.7-11.2 Credit Hours (7 to 112 Lec)**

**RSTO 1313 Hospitality Supervision 3 Credit Hours (3 Lec)**

Fundamentals of recruiting, selection, and training of food service and hospitality personnel. Topics include job descriptions, schedules, work improvement, motivation, applicable personnel laws and regulations.

Emphasis on leadership development. Prerequisite: HAMG 1321

Course Type: Technical/Vocational Course

**RSTO 2041 Recertification Food Protection Management Program 0.7 Credit Hours (7 Lec)**

**RSTO 2301 Principles of Food and Beverage Controls 3 Credit Hours (2 Lec, 2 Lab)**

A study of financial principles and controls of food service operation including review of operation policies and procedures. Topics include financial budgeting and cost analysis emphasizing food and beverage labor costs, operational analysis, and international and regulatory reporting procedures. Prerequisite: 3 SCH of college level Mathematics, CHEF 1400

Course Type: Technical/Vocational Course

**RSTO 2405 Management of Food Production and Service 4 Credit Hours (2 Lec, 4 Lab)**

A study of quantity cookery and management problems pertaining to commercial and institutional food service, merchandising and variety in menu planning, and customer food preferences. Includes laboratory experiences in quantity food preparation and service. Prerequisite:

RSTO 2301 & CHEF 1400

Course Type: Technical/Vocational Course