

## **NSCC Guided Pathway**



# Restaurant Management Certificate (RMG) – Agriculture and Food Services Pathway Certificate • Career & Technical Education and Business Division

Recommended Course Selection Sequence		Required	Credits	Course Offered	CPL Option	Completion
CFS231	Restaurant Operations: Front of House	$\bigcirc$ R	3			
CFS233	Banquet Operations: Front of House	R	3			
CFS105	Food Handler Safety Practices	R	1		Χ	
ACC105	Accounting Essentials	R	2	Online only		
PRO100	Introduction to the Professional Portfolio	R	1			
ACC110	Small Business Computerized Accounting	R	1	Online only		
MGT102	Principles of Management	R	3		Χ	
MKT101	Principles of Marketing	R	3		Χ	
CMP101	Composition 1	R	3		Χ	
CFS228	Food & Beverage Cost Control	R	3			
ITR200	Internship	R	2		Χ	
ACC101, BUS112, BUS120, EVS106, MGT201, or MKT210		R	3			
Total Program Credits:			28			

#### **Program Notes**

- · Open admissions
- All courses can be achieved through day, evening, and online options

#### **Campus Information**

• Lynn or Danvers campus

### **Additional Graduation Requirements**

- Mathematics proficiency to graduate
- Cumulative CLGPA at or above 2.0
- Submit your intent to graduate form at: www.northshore.edu/registrar

#### **Advising Notes**

- This certificate is designed upon completion to prepare a student for entry level employment in the restaurant management field.
- Courses are listed in the recommended order you should take them.
- Many courses have prerequisite requirements that must be fulfilled to be eligible to enroll in the course.
- Taking classes in the winter intersession and summer can accelerate your time to degree completion.
- All student degree audits for graduation purposes will be based off the official program of study the student is enrolled in.



R Required course for degree