



The **Restaurant Production Certificate** program assists students in learning the food production skills necessary to operate multifaceted food service operations. Food management classes also train students in inventory control, operations analysis, purchasing, production, supervision, and personnel management. The department works closely with the hospitality industry to develop innovative, realistic programs that provide students with skills needed for successful employment.

**Program Contact – Professional & Technical Department**  
(206) 934-5394 | [SouthProfTech@seattlecolleges.edu](mailto:SouthProfTech@seattlecolleges.edu)  
**Future Students – Welcome Center**  
(206) 934-7943 | [southwelcomecenter@seattlecolleges.edu](mailto:southwelcomecenter@seattlecolleges.edu)  
**Current Students – Advising**  
(206) 934-5387 | [advisorsouth@seattlecolleges.edu](mailto:advisorsouth@seattlecolleges.edu)

**SAMPLE SCHEDULE**

*This schedule assumes a Fall Quarter start. If starting in a different quarter, please see your advisor for an updated education plan.*

**Quarter One**

- FSD 100: Health and Sanitation .....3
- FSD 165: Fundamentals of Classical Techniques..... 15

**Quarter Two**

- FSD 175: Advanced Classical Techniques ..... 15

**Quarter Three**

- FSD 185: Restaurant Production I..... 15
- FSD 210: Intro to Sustainable Food Systems.....5

**Quarter Four**

- ENGL 107: Applied Composition .....5
- BUS 116: Business Math .....5
- SOC 253 or SOC& 101 (See advisor for additional options.) .....5

**Total Credits Required: 68**

**TO DO LIST**

*Before Quarter One*

- Please visit the [Steps to Enroll](#) page for everything you need to do.
- [Review the Academic Calendar for key enrollment dates.](#)
- If you need help with the Steps to Enroll, please contact the [Welcome Center](#).
- Research and apply for Grants and Scholarships at the [Benefits Hub](#).

*Quarter One*

- Get involved on campus: Check out some of the resources, clubs, and activities available to you through [Student Life](#).
- Meet with an advisor to make an [education plan](#).
- Explore careers and majors through workshops, [counseling](#), and [Worksource](#) career services.
- Explore student self-service tools available on [ctcLink](#).

*Quarter Two*

- Update your [education plan](#).
- Create resume with assistance from Embedded Career Specialist.

*Quarter Three*

- Apply for jobs.
- Apply for [graduation](#).

*Quarter Four*

- Apply for jobs.
- Order cap and gown for commencement and attend the commencement ceremony.