

**SUNY SCHENECTADY**  
CURRICULUM WORKSHEET

PROGRAM: **Mobile Foodservice (CERTIFICATE)**

HEGIS #5404.00

SCCC Program Code #105

Program Entry Date:

Student Name:

Former College(s) Attended:

SCCC ID Number:

PROGRAM REQUIREMENTS	CR	GRADE	IN PROGRESS	COMMENTS
HOT 135 Sanitation	1			
HOT 131 Math for Foodservice	3			
HOT 275 Marketing for Hospitality	3			
HOT 117 Food & Beverage Control	3			
MFS 101 Mobile Foodservice 1 (a)	3			
MFS 102 Mobile Foodservice 2 (a)	6			
MFS 103 Mobile Foodservice 3 (a)	6			
FYS 100 First Year Seminar	1			
Minimum Credit Hours	26			

\*Additional Comments: Please refer to footnote on reverse side of this year's curriculum worksheet.

Reviewed by \_\_\_\_\_

Date \_\_\_\_\_

# Mobile Foodservice

## CERTIFICATE

<u>Fall Semester</u>	<u>CR</u>	<u>Spring Semester</u>	<u>CR</u>
		HOT 135 Sanitation	1
		HOT 131 Math for Foodservice	3
		HOT 275 Marketing for Hospitality	3
		HOT 117 Food and Beverage Control	3
		MFS 101 Mobile Foodservice 1 (a)	3
		FYS 100 First Year Seminar	1
			<u>14</u>
<u>Summer Semester</u>	<u>CR</u>		
MFS 102 Mobile Foodservice 2 (a)	6		
MFS 103 Mobile Foodservice 3 (a)	6		
	12		

Minimum Credit Hours required for certificate: 26

### NOTES:

- (a) The time element for this course will vary according to functions and assignments required to cover the projects involving actual conditions of preparation, cooking and serving of a complete menu. The course outline will be flexible to meet the successful fulfillment of projects.

**NOTE:** Cleaning, preventative maintenance and sanitation are practiced under the supervision of the Instructor and the Technical Assistant during and after all laboratory exercises.