

FOOD SAFETY AND SANITATION

The University of Hawai`i -- Kapi`olani Community College offers two types of non-credit food safety and sanitation courses. The courses are based on the National Restaurant Association ServSafe model and reflect the latest in Food and Drug Administration Model Food Code. KCC's non-credit sanitation classes are ETF fund approved.

8-Hour Sanitation Program

We offer an intensive 8-hour program food safety program for professionals who have already had sanitation training. This class prepares you for the ServSafe Food Protection Manager Certification Examination. The class is activity and exercise intensive. Successful completion of the examination achieves a certification valid for five years.

Course No. 092LRSE1	Course Fee: \$155			
Sec	Days	Dates	Time	Room
A	M	June 22	8:00 – 5:00 pm	Ohia 112

16-Hour Sanitation Program

We offer a comprehensive 16-hour program that focuses on food safety knowledge. It prepares you for the ServSafe Food Protection Manager Certification Examination. The class is activity and exercise intensive. Successful completion of the examination achieves a certification valid for five years.

Course No. 092LRSE2	Course Fee: \$185			
Sec	Days	Dates	Time	Room
A	M	July 6, 13	8:00 – 5:00 pm	Ohia 112

MANAGEFIRST™ PROGRAM COURSES

The ManageFirst Program™ provides students with the real-world skills necessary to excel as managers in the restaurant, hospitality and foodservice industry. The program, offered by National Restaurant Association Solutions, was built with extensive input from both industry professionals and academics.

Consisting of 12 topics, the ManageFirst Program includes 10 Competency Guides and exams that cover essential content. The program also incorporates ServSafe® and ServSafe Alcohol®. For each ManageFirst exam passed, students earn a certificate, giving them a competitive advantage as they move into the job market. ManageFirst students are also able to participate in exclusive NRA Solutions events and are eligible to apply for special scholarships from the National Restaurant Association Educational Foundation.

Additionally, students who pass five requisite ManageFirst exams and demonstrate 800 hours of industry-related work experience are awarded the ManageFirst Professional® (MFP™) credential.

Hospitality and Restaurant Management

This course prepares you for supervisory and managerial positions in hotels and restaurants by providing a foundation in business and management skills. Coursework emphasizes problem solving and communication skills that will help a manager to better understand the ever-changing professional food service and hospitality management industry.

Course No. 092LRPD1		Course Fee: \$650	
Sec	Days	Dates	Time
A	M, S	June 1 – Aug 8	6:00pm – 8:00pm (M) 9:00am – 12:00pm(S)
			Room
			Ohia 118

Controlling Foodservice Costs

This course teaches the management of cost in all food service areas. It focuses on how to calculate and manage revenue, expenses, pricing, profit, food costs, labor costs, beverage costs, production costs, other costs, and to analyze results using basic accounting principles. Microsoft Excel is used as the basis for the formulas to determine cost percentage, profit, ideal expense, variance, sales per guest, waste, popularity, percent of budget, product yield, inventory value, productivity, selling price, assets, working capital, turnover, return on sales, break even point and return on investment.

Course No. 092LRPD2		Course Fee: \$650	
Sec	Days	Dates	Time
A	W, S	June 3 – Aug 8	6:00 – 8:00 pm (W) 1:00 – 4:00pm (S)
			Room
			Ohia 118

Managerial Accounting

This course provides an introduction to corporations and managerial accounting including: accounting for corporation; analysis and interpretation of financial statements; cash flows; manufacturing accounting; budgeting, responsibility accounting; and capital budgeting; plus an introduction to the concept of present value.

Course No. 092LRPD3		Course Fee: \$425	
Sec	Days	Dates	Time
A	S	May 30 – Aug 15	9:00am – 12:00 pm
			Room
			Ohelo 111

Inventory and Purchasing

This course provides a comprehensive introduction to the purchasing and supply chain management field. Cases cover purchasing and supply chain issues in a variety of settings, from process industries to high tech manufacturing and services as well as public institutions. Emphasis is on the purchasing process as it relates to such topics as inventory control procedures, price/cost analysis, laws and ethics, vendor selection and the development of vendor relationships.

Course No. 092LRPD4			Course Fee: \$425	
Sec	Days	Dates	Time	Room
A	S	May 30 – Aug 15	9:00am – 12:00 pm	Ohelo 124

Customer Service

This course is a comprehensive examination into the principles of customer service. The course looks at customer expectations, corporate expectations, and customer satisfaction.

Course No. 092LRPD5			Course Fee: \$425	
Sec	Days	Dates	Time	Room
A	S	May 30 – Aug 15	1:00pm – 4:00 pm	Ohelo 111

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Human Resources Management and Supervision

This course helps you understand the practices and challenges in human resource management and fine tune the skills needed to manage your most critical agency asset – the staff you lead. It explores the many issues involved such as recruitment and hiring, retention, supervision and performance evaluation, negotiations, and how to be an employer of choice.

Course No.	TBD		Course Fee:	\$650	
Sec	Days	Dates	Time	Room	
A	TBD	TBD	TBD	TBD	

ServSafe® Food Safety

This course focuses on the dangers of foodborne illness, how to prevent it and the keys to food safety. Learners will discover how to prevent cross-contamination, and how to utilize time and temperature control effectively. They'll get the inside story on safe receiving, food storage, preparation and serving, and cooling and reheating. They'll also learn how taking active managerial control of critical foodborne illness risk factors makes all the difference for a safe operation. It will cover all aspects of cleaning and sanitation in a practical, applicable manner. They'll also learn about pest management, and how to keep pests out of the operation. It will cover the way to keep employee training ongoing, to keep food safety working in every location.

Course No.	TBD		Course Fee:	\$425	
Sec	Days	Dates	Time	Room	
A	TBD	TBD	TBD	TBD	

Menu Marketing and Management

This is a foundation course on how to market and manage the food service menu. The course includes factors that impact menu selection, meeting nutritional and customer food preference needs, menu layout and design, menu pricing, the alcoholic beverage menu, menu item sales performance analysis and menu sales mix analysis.

Course No.	TBD	Course Fee:	\$425	
Sec	Days	Dates	Time	Room
A	TBD	TBD	TBD	TBD

Restaurant Marketing

In this course, participants explore the role of marketing and sales within the hospitality industry, including recent trends, campaigns and best practices. Topics include developing, implementing and evaluating a marketing plan; concepts and strategies for effective sales and advertising campaigns; and correctly leveraging the 4 P's of marketing within a hospitality context (product, price, placement and promotion).

Course No.	TBD	Course Fee:	\$425	
Sec	Days	Dates	Time	Room
A	TBD	TBD	TBD	TBD

Nutrition

Overview of the science of nutrition and its relationship to health, taught through an analysis of historic and contemporary controversies, such as fat versus carbohydrates in the diet; vegetarianism; and supplement use. Special attention will be paid to American trends in food consumption and their impact on health and to the dietary practices employed in the pursuit of weight maintenance, health, and fitness.

Course No.	TBD	Course Fee:	\$650	
Sec	Days	Dates	Time	Room
A	TBD	TBD	TBD	TBD

Food Production

Concept related to preparation of hot foods, pantry, and bakery items for commercial kitchens. Emphasis on essential components and techniques of food production, food cost control, setting standards, ordering, and inventory. This course includes 40 hours of hands-on culinary training.

Course No.	TBD	Course Fee:	\$795	
Sec	Days	Dates	Time	Room
A	TBD	TBD	TBD	TBD

ServSafe® Responsible Alcohol Service

This course provides practical, yet comprehensive, knowledge that assists all front-of-the-house staff in learning what they need to know to serve alcohol responsibly. It includes relevant information addressing today's biggest challenges, including checking IDs, alcohol laws and responsibility and determining intoxication.

Course No.	TBD	Course Fee:	\$250	
Sec	Days	Dates	Time	Room
A	TBD	TBD	TBD	TBD