

Hospitality: Event Management and Food Safety

At a Glance Schedule Winter / Spring 2024

This is provided to help you plan. It is subject to change without notice. For more information including course descriptions and pricing visit the WDCE brochure.

Course	Class ID	CRN#	Course Name	Hrs.	Mode	Start Date	End Date	#Days	Days	Class Times	Location
HBI191	14411	33813	Certificación para Manipulación de Alimentos (Food Safety)	16	Face to Face	1/20/2024	2/10/2024	4	Sat	9:00 AM - 1:00 PM	R-SW-Science Center West SW205
HBI191	14412	33816	Certificación para Manipulación de Alimentos (Food Safety)	16	Face to Face	4/6/2024	4/27/2024	4	Sat	9:00 AM - 1:00 PM	R-SW-Science Center West SW205
HOS013	14615	33859	Food Service Certification (ServSafe, National Restaurant Association)	16	Face to Face	4/9/2024	4/11/2024	2	Tue, Thu	9:00 AM - 5:30 PM	R-MK-Mannakee Building MK101
HOS013	14614	33861	Food Service Certification (ServSafe, National Restaurant Association)	16	Face to Face	2/6/2024	2/8/2024	2	Tue, Thu	9:00 AM - 5:30 PM	G-HS-Humanities and Social Sciences HS175
HOS036	14617	33865	TiPS Alcohol Certification, On-premise	4	Face to Face	4/20/2024	4/20/2024	1	Sat	9:00 AM - 1:00 PM	R-MK-Mannakee Building MK105
HOS049	14613	33863	Food Service Recertification	8	Face to Face	1/27/2024	1/27/2024	1	Sat	8:30 AM - 5:00 PM	R-MK-Mannakee Building MK101
HOS053	14616	33866	Allergen Awareness	4	Face to Face	4/13/2024	4/13/2024	1	Sat	9:00 AM - 1:00 PM	R-MK-Mannakee Building MK105