

Food Service Management AS Major - Active

Department: Culinary Arts and Hospitality Studies

Approval: September 2016

Effective Semester: Fall 2017

Students may earn an Associate in Science Degree with a major in Food Service Management. This major is offered to prepare students who are interested in a front of the house food-related career. These classes should be taken with A.S. degree requirements.

Learning Outcomes

Upon completion of this program, students will be able to:

- Demonstrate communication skills, professional behaviors and techniques required to execute superior customer service and exceed guest's expectations
- Develop professional, supervisory and interpersonal skills needed to work with diverse groups and successfully manage food and beverage operations.
- Implement principles of cost control and sound business practices to profitably operate and evaluate food service establishments.

Assuming students start this AS with transfer-level math and English eligibility, the minimum time for completion is 4 semesters. Completion time will vary based on student preparation and number of units completed per semester.

Courses Required for the Major in Food Service Management AS

Course	Units
Required courses:	
CAHS 100 - Introduction to Hospitality	3.00
CAHS 30A - Restaurant Operations	5.00
CAHS 30B - Restaurant Operations	5.00
CAHS 32 - Hospitality Marketing	3.00
CAHS 33 - Procurement and Costing	3.00
CAHS 34 - Hospitality Law	3.00
CAHS 40W - Work Experience*	5.00
BIO 121 - Sanitation Principles and Practices	2.00
NUTR 51 - Nutrition and Culinary Arts	2.00
SUPV 231 - Introduction to Supervision and Management	3.00
CAHS 208 - Intro to Event and Meeting Planning	4.00
* CAHS 40W to be taken in student's final semester and by consent of instructor.	
Total:	38.00
Choose one of the following required options:	
OPTION ONE	
CAHS 10A - Culinary Fundamentals I	5.50
CAHS 10B - Culinary Fundamentals I	5.50
OPTION TWO	
CAHS 10N - Culinary Fundamentals 1	4.00
CAHS 10NL - Culinary Fundamentals 1 Laboratory	6.50
Total:	10.50 - 11.00
Choose one of the following required courses:	
CMST 11 - Basic Public Speaking	3.00
CMST 1A - Elements of Public Speaking	3.00
Total:	3.00
Choose one of the following required courses:	
CAHS 42 - Hotel and Restaurant Accounting	3.00
ACCT 1 - Financial Accounting	5.00
ACCT 10 - Introduction to Accounting	5.00

	Total:	3.00 - 5.00
Choose one of the following required courses:		
CAHS 205 - Introduction to Wine		3.00
CAHS 222 - Beverage Management		3.00
	Total:	3.00
Choose one of the following required courses.		
PSYC 26 - Applied Psychology		3.00
LBCS 96C - Labor Relations in the Modern American		3.00
	Total:	3.00
	Total:	60.50 - 63.00

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