

Food Service Management

Type

Associate in Applied Science

Food Service Management, Associate in Applied Science

Designed to provide the skills needed to manage a restaurant or food service outlet, this degree puts graduates on the track to manage food service operations, such as those in hospitals, corporate cafeterias, upscale fast food operations and chain restaurants. This can also be taken as a dual degree with Culinary Arts.

Students are required to take the Placement Test and, if applicable, complete all mathematics and reading courses, with a C or better, up to and including MATH073-Introduction to Algebra I and ENGL080-Reading and Writing II. General Education courses may be taken as offered during the program.

For additional program information, please contact the Culinary department at (609) 343-4944.

Upon completion of this program students will be able to:

- Demonstrate professionalism and exceptional work ethics;
- Relate the importance of participation in community activities;
- Perform effectively in teams;
- Identify environmental and conservation issues related to the culinary industries;
- Demonstrate knowledge and skills appropriate for entry-level culinary positions;
- Articulate the need and value of life-long learning as it relates to career goals;
- Compare and contrast traditional and non-traditional career opportunities;
- Identify industry expectations through on-the-job training;
- Identify industry sanitation standards;
- Demonstrate effective communication and computation skills;
- Demonstrate industry equipment safety standards;
- Demonstrate organizational proficiency;
- Articulate an understanding of cultural diversity.

(CFSM-Fall 2022)

General Education Courses

When a course is not specified, refer to the list of approved General Education courses.

Communication

Course #	Title	Credits
ENGL101	Composition I	3
ENGL102	Composition II	3

Mathematics-Science-Technology

Course #	Title	Credits
	General Education Science Course (4 credits)	4
CISM125	Introduction to Computers	3

Social Science

Course #	Title	Credits
	General Education Social Science Course (3 credits)	3

Humanities

Course #	Title	Credits
	Choose one: HIST101, HIST102, HUMT201 or HUMT202 (3 credits)	3

General Education Elective

Course #	Title	Credits
	General Education Course (3 credits)	3

Program Courses

Course #	Title	Credits
HOSP132	Food Service Sanitation	1
CUBP110	Foundations of the Bakeshop	2
CULN111	Culinary Fundamentals	2
CULN113	Fundamentals of Garde Manger	2
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CULN134	Breakfast Cookery	1
CULN145	Vegetable and Plant-Based Cuisine	2
CULN165	Meat Cookery	2
CULN170	Poultry and Seafood Cookery	2
HOSP134	Restaurant Operations	3
HOSP215	Beverage Operations: Wine, Beer and Spirits	3
HOSP250	Catering and Events Planning	3

Management Related Courses

Course #	Title	Credits
ACCT130	Financial Accounting	4
BUSN202	Principles of Marketing	3
	Choose BUSN222 or HOSP205 (3 credits)	3
	Choose BUSN210 or HOSP225 (3 credits)	3
	Total Credits	60

Recommended Sequence of Courses

First Semester

This sequence of courses presumes completion of all required developmental courses as suggested by the Placement Test in reading, writing and mathematics. Some courses can also be taken during the summer or online.

Course #	Title	Credits
HOSP132	Food Service Sanitation	1
CULN111	Culinary Fundamentals	2
CULN125	Kitchen Foundations: Stocks, Soups and Sauces	2
CULN145	Vegetable and Plant-Based Cuisine	2
CULN134	Breakfast Cookery	1
ENGL101	Composition I	3

Second Semester

Course #	Title	Credits
CUBP110	Foundations of the Bakeshop	2
BUSN202	Principles of Marketing	3
CISM125	Introduction to Computers	3
CULN113	Fundamentals of Garde Manger	2
CULN165	Meat Cookery	2
CULN170	Poultry and Seafood Cookery	2
ENGL102	Composition II	3

Third Semester

Course #	Title	Credits
ACCT130	Financial Accounting	4
HOSP134	Restaurant Operations	3
HOSP215	Beverage Operations: Wine, Beer and Spirits	3
HOSP250	Catering and Events Planning	3
	Choose BUSN210 or HOSP225 (3 credits)	3

Fourth Semester

Course #	Title	Credits
	Choose BUSN222 or HOSP205 (3 credits)	3
	General Education Course (3 credits)	3
	General Education Social Science Course (3 credits)	3
	General Education Science Course (4 credits)	4
	Choose one: HIST101, HIST102, HUMT201 or HUMT202 (3 credits)	3