

Associate of Science in Foodservice Management

Program Mission

The mission of the Restaurant and Foodservice Management Program is to prepare students for employment in key positions in restaurant and foodservice industry. Graduates of the program will possess restaurant and foodservice management competencies and leadership values needed to begin or advance in this industry.

Program Description

The Restaurant and Foodservice Management Program aligns with the National Restaurant Association (NRA) ManageFirst® curriculum that is framed around a set of knowledge and skills identified by the restaurant industry as important for a successful career in the industry. By completing the NRA required 800-hour work experience, graduates have the option to earn the NRA ManageFirst® Professional (MFP) or Foodservice Management Professional (FMP) credential. Formerly: A.S. Food and Beverage Management.

Program Student Learning Outcomes (SLOs):

Upon successful completion of the AS in Food & Beverage Management program, students will be able to:

1. Model a customer-oriented work ethic.
2. Manage resources to maintain fiscal responsibility as it relates to the food service industry.
3. Prioritize functions within a complex work environment.

General Education Requirements		
Course #	Course Name	Credits
ENXXX	English Composition Requirement	3
CUL145	Culinary Math	3
CSXXX	Computer Literacy Requirement	3
PY125	Interpersonal Relations	3
JA110	Beginning Japanese	4
XXXXX	Natural & Physical Sciences Requirement	4
Total		20
Technical/Core Requirements		
Course #	Course Name	Credits
CUL120	Foodservice Sanitation	2
HS222	Controlling Foodservice Costs	3
RES296A	Leadership in Restaurant Foodservice	3
RES296B	Leadership Seminar Part I	1
RES296C	Leadership Seminar Part II	1

RES270	Restaurant and Human Resource Management	3
Related Technical and General Education Requirements		
Course #	Course Name	Credits
RES130	Professional Bar Management	4
HS140	Menu Planning	3
HS152	Customer Service	3
HS154	Nutrition for Foodservice Professionals	3
HS155	Basic Hotel and Restaurant Accounting	3
HS254	Hospitality and Travel Marketing	3
RES292	Restaurant or Foodservice Practicum	6
HFB215	Purchasing	2
Total		40
Program Total		60

Associate of Science in Foodservice Management – Semester Breakdown

Year 1			Year 2		
Semester 1			Semester 3		
Course #	Course Name	Credits	Course #	Course Name	Credits
ENXXX	English Composition Requirement	3	HFB215	Purchasing & Receiving	2
CUL145	Culinary Math	3	HS140	Menu Planning	3
CUL120	Foodservice Safety and Sanitation	2	RES269B	Leadership Seminar Part I	1
HS152	Customer Service	3	HS155	Basic Hotel and Restaurant Accounting	3
JA110	Beginning Japanese	4	RES296A	Leadership in Restaurant and Foodservice	3
			HS154	Nutrition for Foodservice Professionals	3
		Total			Total
		15			15
Semester 2			Semester 4		
Course #	Course Name	Credits	Course #	Course Name	Credits
CSXXX	Computer Literacy Requirement	3	HS254	Hospitality and Travel Marketing	3
RES130	Professional Bar and Beverage Management	4	RES270	Restaurant Human Resources Management	3
PY125	Interpersonal Relations	3	RES296C	Leadership Seminar Part II	1
XXXXX	Natural & Physical Sciences Requirement	4	HS222	Planning and Control for Food & Beverage Operations	3
			RES292	Restaurant or Foodservice Practicum	6
		Total			Total
		14			16
Year 1 Total		29	Year 2 Total		31
			Program Total		60