

DEGREE

Foodservice Management**Total Credit Hours:** 60-61**About** Foodservice Management

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

Program Student Learning Outcomes (SLOs):

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

1. Perform foodservice manager tasks within a complex work environment.
2. Manage resources to maintain fiscal responsibility as it relates to the foodservice industry.
3. Model a customer-oriented work ethic.

REQUIREMENTS FOR DEGREE**General Education Requirements**

Course	Course Name	Credits
EN__	English Composition Requirement	3-4
FSM145	Culinary Math	3
	Literacy for Life Requirement	3
CO125	Introduction to Human Communication and Speech	3
SI__	Natural & Physical Sciences Requirement	4
PY125	Interpersonal Relations	3

Major Requirements

Course	Course Name	Credits
FSM120	Food Safety and Sanitation	2
FSM100	Introduction to the Foodservice Profession	2
FSM110	Professional Dining Room Service: Theory	2

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FSM110L	Professional Dining Room Service: Laboratory	1
FSM115	Purchasing and Receiving	2
FSM130	Professional Bar and Alcohol Management	3
FSM154	Foodservice Nutrition	3
FSM155	Foodservice Accounting	3
FSM222	Foodservice Cost Control	3
FSM240	Menu Planning	3
FSM254	Foodservice Marketing	3
FSM270	Foodservice Human Resource Management	3
FSM292	Foodservice Practicum	4
FSM299	Foodservice Management Capstone	3
CUL140	Foundations of Cooking Part I	2
CUL160	Foundations of Cooking Part II	2
Program Total		60-61

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[GENERAL REQUIREMENTS FOR ASSOCIATE DEGREE](#)

Recognizing the necessity for students to succeed in the complex and rapidly changing workplace, Guam Community College offers a general education curriculum that introduces students to major areas of knowledge and methods of inquiry. All degree programs require an interdisciplinary general education component that promotes the development of intellectual skills that enable students to become effective learners and informed citizens. Critical thinking, the use of language and computation, appropriate social skills, global awareness and respect for diverse opinions are among the learning outcomes provided in the general education requirements of each program.

Guam Community College believes that general education provides the academic foundation necessary for students to achieve their life goals. General education is intended to offer students a breadth of quality student learning experiences, encourage their respect for cultural heritage, promote their ethical and responsible social behavior and facilitate their life-long learning.

The General Education program strives to foster student learning and skill development in civic engagement, critical thinking, understanding of the relationship between the individual and society, information literacy, oral communication, quantitative reasoning, and written communication.

Guam Community College believes that high quality general education opportunities for all citizens are necessary for democratic principles and practices to exist and for a sound economy to flourish. The College continually scrutinizes the general education curriculum in order to assure that all degrees and certificates granted by the College support this vision of general education and that it serves as a means to inspire hope, opportunity and responsibility in all its constituencies.

Requirements for General Education follow the options described below. Students declared prior to fall 2010 will follow the requirements indicated in the applicable catalog in which they first declared their major program at the College.

Notes on General Education requirements

Students are advised to check the requirements for their specific programs before taking General Education courses.

Courses chosen to meet the general education requirements may not be used to meet the Major Requirements of a student's specific degree program.

The list contains courses with pre-requisites, so students should make their choices carefully and thoughtfully. Students may consult a counselor or an academic advisor for guidance in choosing any of the course options listed.

IMPORTANT NOTE: Some programs require different levels of coursework to meet General Education requirements, please review the individual programs for more information.

GENERAL EDUCATION		
Scope 1: Skills for and Application of Lifelong Learning		
Freshman Composition (Choose one course from the following to meet the required 3-4 credits)		
Course #	Course Name	Credits
EN 110	Freshman Composition	3
EN110A	Freshman Composition with Instructional Lab	4
EN 111	Writing for Research	3
Mathematics (Choose one course from the following to meet the required 3-4 credits)*		
Course #	Course Name	Credits
MA 110A	Finite Mathematics	3
MA 115	Fundamentals of College Algebra	3
MA 161A	College Algebra & Trigonometry I	3
*Any college level math will be considered for the completion of this category		
Literacy for Life Skills (Choose one course from the following to meet the required 3 credits)		
Course #	Course Name	Credits
CO 110	Critical Thinking for Civic Engagement	3
CS 151	Windows Applications	
CS 152	Macintosh Applications	
Scope 2: Broad Comprehension of the Development of Knowledge, Practice and Interpretation		
Humanities & Fine Arts (Choose one course from the following to meet the required 3-4 credits)*		
Course #	Course Name	Credits
ASL 100	American Sign Language I	4
CH 110	Chamorro I	4
ED 265	Culture & Education in Guam	3
CO 125	Introduction to Human Communication and Speech	3
EN 210	Introduction to Literature	3
HI 121	World Civilization (Pre-historic Time to 1500)	3
HI 122	World Civilization (1500 to Present Time)	3
HI 176	Guam History	3
HM 110	Introduction to Community Services	3
HM 201	Social Welfare & Development: Global Challenges	3
HU 120	Pacific Cultures	3
HU 220	Guam Cultures & Legends	3
JA 110	Japanese I	4
KE 110	Korean I	4
PI 101	Introduction to Philosophy	3
TH 101	Introduction to the Theater	3
VC 101	Introduction to Visual Communications	3
*Any foreign language, humanities, or fine arts course will be considered for the completion of this category		
Natural & Physical Sciences (Choose one course and the corresponding lab from the following to meet the required 4 credits)**		
Course #	Course Name	Credits
SI 101/101L	Introduction to Chemistry (3) & Introduction to Chemistry Laboratory (1)	4

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SI 103/103L	Introduction to Marine Biology: Theory (3) & Introduction to Marine Biology Laboratory (1)
SI 105/105L	Introduction to Physical Geology (3) & Introduction to Physical Geology Laboratory (1)
SI 110/110L	Environmental Biology: Theory (3) & Environmental Biology Laboratory (1)
SI 141	Applied Physics I
SI 150/150L	Introduction to Microbiology: Theory (3) & Introduction to Microbiology Laboratory (1)
SI131/131L	Human Anatomy & Physiology I: Theory (3) & Human Anatomy & Physiology I Laboratory (1)
SI132/132L	Human Anatomy & Physiology II: Theory (3) & Human Anatomy & Physiology II Laboratory (1)

**The exception to this would be SI141 which does not include a laboratory requirement

Scope 3: Preparation for and Acceptance of Responsible Participation in Civil Society

Social & Behavioral Sciences (Choose one course from the following to meet the required 3 credits)

Course #	Course Name	Credits
EC 110	Principles of Economics	3
PS140	American Government	3
PY 100	Personal Adjustment	3
PY 120	General Psychology	3
PY 125	Interpersonal Relations	3
SO 130	Introduction to Sociology	3
CJ 100	Introduction to Criminal Justice	3
WG 101	Introduction to Women and Gender Studies	3

*Any social and behavioral science course will be considered for the completion of this category

Minimum General Education Requirements

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SUGGESTED SEQUENCE OF COURSES

This suggested sequence of courses is based on the 2024-2025 College Catalog.

Year 1			Year 2		
Semester 1			Semester 2		
Course	Course Name	Credits	Course	Course Name	Credits
EN__	English Requirement	3-4	FSM145	Culinary Math	3
PY125	Interpersonal Relations	3	SI110 /110L	Environmental Science	4
FSM120	Foodservice Safety & Sanitation	2	FSM115	Purchasing & Receiving	2
FSM100	Intro to Foodservice Profession	2	FSM154	Foodservice Nutrition	3
FSM110	Professional Dining Room Service	2	FSM155	Foodservice Accounting	3
FSM110L	Professional	1			

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FSM130	Dining Rm Srv Lab Professional Bar Management	3			
Total		16-17		Total	15
Year 2					
Semester 3			Semester 4		
Course	Course Name	Credits	Course	Course Name	Credits
CO125	Speech and Communication	3	CS151	Windows Applications	3
FSM222	Foodservice Cost Control	3	FSM254	Foodservice Marketing	3
FSM240	Menu Planning	3	FSM269B	Leadership Seminar I	1
FSM269A	Leadership in Foodservice Operations	3	FSM292	Foodservice Management Practicum	4
FSM270	Foodservice HR Management	3	FSM299	Foodservice Management Capstone	3
	Total	15		Total	14
Program Total					60-61

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You may also be interested in these related Programs...



[1]

[Associate of Science in Tourism & Travel Management](#) [1]

The Tourism and Travel Management program is designed for individuals who aspire to begin a career in the tourism and travel industry. Students are introduced to management and operating principles of different sectors of the industry to prepare them for a meaningful career, leadership roles, or entrepreneurial opportunities.

[+ More Info](#) [1]



[2]

[Associate of Science in International Hotel Management \(Distance Education Program\)](#) [2]

The International Hotel Management Associate Degree prepares students in the hotel operational departments: Front Office, Housekeeping, Food & Beverage, and Human Resources. This program focuses on customer service and communications skills necessary to be successful as a hospitality professional. Training students in managerial, supervisory, and organizational skills is also emphasized.

[+ More Info](#) [2]



[3]

[Associate of Arts in Culinary Arts](#) [3]

The Hospitality industry is one of the fastest growing segments of our economy and employs over 10 million foodservice workers in the U.S. The continued expansion of hotels, restaurants, and related services have created vast career opportunities in the culinary arts field.

[+ More Info](#) [3]