

FOOD SERVICE MANAGEMENT - 002800

NAME:

First

Last

ASSOCIATE IN SCIENCE DEGREE

CREDITS REQUIRED = 60

SS#:

Advanced Credits:

Transfer Credits

#CLEP/DANTES

#Credit by Exam

#APL Credits

#Military Credit

Name(s) of transfer college(s)

#A combined maximum of 30 credits may be used to satisfy degree requirements.

Computer Literacy Requirement met by:

course or test name

DEPT. & NO.	TITLE OF COURSE	CREDITS	SEMESTER COMPLETED	TO BE COMPLETED
FSM 102	Sanitation, Safety & Maintenance	3		
FSM 111+	Basic Foods	3		
FSM 112*+	Quantity Foods I	4		
FSM 201	Intro to Wines, Beers, Spirits & Beverage Management	3		
FSM 203*	Cost Controls & Purchasing	3		
FSM 210*+	Catering Management	3		
FSM 212	Equipment Layout & Design	3		
FSM 217*+	Quantity Foods II	4		
FSM 231	Consumer Research & Marketing	3		
FSM 250*	Practicum in Food Service Management	3		
ACCT 111	Principles of Accounting I	4		
BIO 127	Introduction to Nutrition	3		
ENG 111*	College Composition	3		
ENG 112*	Literature and Composition	3		
ENG 131	Introduction to Speech Communication	3		
MATH 104*	Business Math	3		
MGMT 212	Human Resource Management	3		
PSY 111	Introduction to Psychology	3		
LIBERAL ARTS & SCIENCES ELECTIVE		3		

* Course has a prerequisite. Students should check course description in the catalog or semester class schedule.

+ Each student must purchase the required uniforms and must pass annual physical examinations before taking these courses.

PROGRAM OF STUDY REVIEWED BY:

This Program of Study is effective as of the 1994/95 academic year. The college reserves the right to modify this Program of Study in subsequent academic years.

Advisor

Date

Student

Date

Graduation Audit Completed by:

Each student has the responsibility to insure that he/she completes all courses required for graduation, completes prerequisites for required courses, and completes all other requirements of the College as explained in the College Catalog.

Signature

Date