

FOOD SERVICE MANAGEMENT - 002800

NAME:

First

Last

ASSOCIATE IN SCIENCE DEGREE

CREDITS REQUIRED = 61

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:

<u>DEPT. & NO.</u>	<u>TITLE OF COURSE</u>	<u>CREDITS</u>	<u>SEMESTER COMPLETED</u>	<u>TO BE COMPLETED</u>
FSM 102	Certification in Sanitation/Safety	2		
FSM 111+	Basic Foods	4		
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	4		
FSM 212	Equipment Layout & Design	3		
FSM 217*+	Quantity Foods II	4		
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 221	Managerial Communications	3		
MATH 104*	Business Math	3		
MGMT 111 or MGMT 212	Principles of Management or Human Resource Management	3		
MRKT 111	Principles of Marketing	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.

DEVELOPMENTAL COURSES COMPLETED:

Writing Workshop

Date

Effective Reading

Date

Basic Math Skills

Date

Other

Date

PLAN OF STUDY REVIEWED BY:

Advisor

Date

Student

Date

Graduation Audit Completed by:

Signature

Date

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Computer Literacy Requirement met by: _____

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	_____	_____

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DEVELOPMENTAL COURSES COMPLETED:

PROGRAM OF STUDY REVIEWED BY:

Writing Workshop

Date _____

Advisor _____

Date _____

Effective Reading

Date _____

Student _____

Date _____

Basic Math Skills

Date _____

Graduation Audit Completed by:

Other

Date _____

Signature _____

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course or test name

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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		
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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		

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PROGRAM OF STUDY REVIEWED BY:

Advisor

Date

Student

Date

Graduation Audit Completed by:

Signature

Date

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.

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.

PROGRAM OF STUDY FORM

MOHEGAN CAMPUS - TRCTC

FOOD SERVICE MANAGEMENT - 002800

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course or test name

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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*	English I - Composition	3	_____	_____
ENG 112*	Literature and Composition	3	_____	_____
ENG 131	Speech	3	_____	_____
MATH 104*	Business Math	3	_____	_____
MGMT 212	Human Resource Management	3	_____	_____
PSY 111	Introduction to Psychology	3	_____	_____
LIBERAL ARTS & SCIENCES ELECTIVE		3	_____	_____

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Advisor _____ Date _____

Student _____ Date _____

Graduation Audit Completed by: _____

Signature _____ Date _____

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