

Food and Beverage Management

ASSOCIATE OF APPLIED SCIENCE DEGREE (AAS)

REQUIRED CREDITS: 61

DEGREE CODE: FAB-AAS

DESCRIPTION

This program is designed to provide quality education to those seeking to begin a career or further their career in the food service industry. The program consists of course work in food and beverage management, culinary arts, and general education which enable students to obtain the necessary knowledge and skills to be successful in the work environment.

This program is accredited by the Accreditation Commission for Programs in Hospitality Administration (ACPHA), P.O. Box 400, Oxford, MD 21654, telephone: (410) 226-5527, emails: aoc@shoreintercom.net or acpha@atlanticbb.net. Also accredited by the American Culinary Federation (ACF), 180 Center Place Way, St. Augustine, FL 32095, (904) 824-4468 | (800) 624-9458, Fax: (904) 940-0741, www.acfcchefs.org.

STUDENT LEARNING OUTCOMES

- Demonstrate the management skills required for the successful operation of a restaurant.
- Practice food service sanitation and nutrition standards; successfully passing the National Restaurant Association examinations.
- Explain the functions of a professional kitchen.
- Design and organize detailed and profitable restaurant menus.
- Integrate food service math skills into restaurant financial accounting and internal controls.
- Evaluate a food and beverage operation for compliance with specific hotel, restaurant, and gaming laws.

PLEASE NOTE - The courses listed below may require a prerequisite or corequisite. Read course descriptions before registering for classes. All MATH and ENG courses numbered 01-99 must be completed before reaching 30 total college-level credits. No course under 100-level counts toward degree completion.

GENERAL EDUCATION REQUIREMENTS (22 CREDITS)

MATHEMATICS (3 credits)

MATH 104B or above (except MATH 122, 123)

ENGLISH COMPOSITION (3-5 credits)

ENG 100 or 101 or 113

COMMUNICATIONS (3 credits)

BUS 108; COM 101, 102, 215; ENG 102, 114, 205; JOUR 102; THTR 105

HUMAN RELATIONS (3 credits)

ALS 101; HIST 105, 106, 107, 150, 151, 210, 247, 260; HMS 130; MGT 283; PHIL 135

NATURAL SCIENCE (3 credits)

ANTH 102; AST 101 or above; BIOL 101 or above; CHEM 103 or above; EGG 131, 132; ENV 101 or above; GEOG 103, 104, 117; GEOL 100 or above; PHYS 110 or above

FINE ARTS/HUMANITIES/SOCIAL SCIENCES (3 credits)

AM 145 or above; ANTH 101 or above (except 102); ART 101 or above; ECON 100 or above; ENG 223 or above; GEOG 106; HIST 101 or above; World Languages 101B or above; MUS 101 or above; PHIL 101 or above; PSC 101 or above; PSY 101 or above; SOC 101 or above; THTR 100 or above; WMST 113

U.S. AND NEVADA CONSTITUTIONS (4-6 credits)

See AAS policy p. 51 for courses

SPECIAL PROGRAM REQUIREMENTS (39 CREDITS)

CUL 110	Basic Cookery	4
FAB 102	Sanitation for the Food Service Industry	2
FAB 112	Restaurant Management	3
FAB 160	Hospitality Purchasing	3
FAB 167	Food Service Nutrition	2
FAB 210	Fundamentals of Food and Beverage Control	3
FAB 230	Menu Planning	3
FAB 272	Liquor and Bar Management	3
FAB 285	Catering Management	3
FAB 295	Work Experience in Food Service	1
HMD 101	Introduction to the Hospitality Industry	3
HMD 235	Hotel, Restaurant and Gaming Law	3
HMD 259	Human Resources Management in the Hospitality Industry	3
TCA 221	Hospitality Accounting I	3

See Degree Plan on next page.

- NOTE**
- Course numbers with the “B” suffix may be non-transferable for a NSHE baccalaureate degree.
 - Course numbers with the “H” suffix are designated Honors-level courses and can be used to fulfill equivalent general education requirements. For more information visit www.csn.edu/honors.
 - In no case, may one course be used to meet more than one requirement except for the Values and Diversity general education requirement (only AA, AS, and AB degrees) which may be used to fulfill the corresponding general education or emphasis requirement.
 - Students may elect to graduate using the degree requirements in effect at the time of matriculation, or when they declared or changed major or the current catalog. If a program is official after a student has matriculated, the student may choose the degree requirements of the new program. In no case may a student use a catalog which is more than six years old at the time of graduation.



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FULL-TIME STUDENT DEGREE PLAN

Add more semesters to modify this plan to fit part-time student needs.

FIRST SEMESTER	Credits
Complete Mathematics (see courses previous page)	3
Complete English (see courses previous page)	3-5
Complete Communications (see courses previous page)	3
FAB 102 Sanitation for the Food Service Industry	2
FAB 167 Food Service Nutrition	2
HMD 101 Introduction to the Hospitality Industry	2
TOTAL CREDITS	15-17
SECOND SEMESTER	Credits
Complete Natural Science (see courses previous page)	3
Complete Fine Arts/Humanities/Social Science (see courses previous page)	3
CUL 110 Basic Cookery	4
FAB 112 Restaurant Management	3
TCA 221 Hospitality Accounting I	3
TOTAL CREDITS	16
THIRD SEMESTER	Credits
Complete Human Relations (see courses previous page)	3
Complete AAS US/NV Constitutions p. 51	4
FAB 160 Hospitality Purchasing	3
FAB 230 Menu Planning	3
FAB 272 Liquor and Bar Management ^{1, 2}	3
TOTAL CREDITS	16
FOURTH SEMESTER	Credits
FAB 210 Fundamentals of Food and Beverage Control	3
FAB 285 Catering Management ³	3
FAB 295 Work Experience in Food Service	1
HMD 235 Hotel, Restaurant and Gaming Law	3
HMD 259 HR Management in the Hospitality Industry	3
TOTAL CREDITS	13
DEGREE PLAN TOTAL CREDITS	61-62

¹ Must be 21 or older.

² If not offered take FAB 285.

³ If not offered take FAB 272.

