

ASSOCIATE OF APPLIED SCIENCE DEGREE (AAS)

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.

STUDENT LEARNING OUTCOMES - Graduates of this program will have the opportunity to:

- Demonstrate proficiency in the operation of a Restaurant.
- Demonstrate proficiency in food service sanitation and nutrition by passing the prescribed National Restaurant Association exams.
- Learn the basic functions of a professional Kitchen.
- Demonstrate a basic understanding of commercial food and beverage purchasing.
- Demonstrate proficiency in the use and application of food service math.

GENERAL EDUCATION REQUIREMENTS (25 Credits):

| | CR | SEMESTER |
|---|-----|----------|
| COMMUNICATIONS: BUS 108, COM 101, 102, 215, ENG 100, 101, 102, 107, 113, 114, 205, JOUR 102, THTR 105 | 3-5 | _____ |
| ENGLISH: ENG 100, 101, 107, 113 | 3-5 | _____ |
| HUMAN RELATIONS: ALS 101, ANTH 101, 112, 201, 205, HIST 105, 106, 107, 150, 151, 210, 247, 260, HMS 130, 135B, 265B, MGT 100B, 283, PHIL 135, PSC 201, PSY 101, 102, 207, 208, 261, SOC | 3 | _____ |
| MATHEMATICS: MATH 115B, 124 | 3 | _____ |
| SCIENCE: AST, BIOL, CHEM, EGG 131, 132, ENV, GEOG 103, 104, 117, GEOL, HHP 123B, 124B, PHYS | 6 | _____ |
| FINE ARTS/HUMANITIES/ SOCIAL SCIENCES: AM, ANTH, ART, COM, ECON, ENG 223 or above, GEOG 106 or above, HIST, International Languages, Music, PHIL, PSC, PSY, SOC, THTR, WMST 113 | 3 | _____ |
| U.S. AND NEVADA CONSTITUTIONS: PSC 101 or HIST 101 and HIST 102 or HIST 101 and HIST 217 | 4-6 | _____ |

SPECIAL PROGRAM REQUIREMENTS (39 Credits):

| | CR | SEMESTER |
|--|----|----------|
| ACC 201 Financial Accounting | 3 | _____ |
| CUL 110 Basic Cookery | 4 | _____ |
| FAB 102 Food Service Sanitation II | 2 | _____ |
| FAB 112 Restaurant Management I | 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 | _____ |

FAB-AAS 64
Total Credits

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.

Guided Pathway
Associate of Applied Science Degree (AAS) – Food and Beverage Management
64 credits

| First Semester | Requirement | Credit Hours | Term |
|--|--|---------------------|-------------|
| HMD 101 | FAB 102 Food Service Sanitation II | 2 | |
| FAB 167 | Food Service Nutrition | 2 | |
| HMD 101 | Introduction to the Hospitality Industry | 3 | |
| Communications - Elective | BUS 108, COM 101 or 102 or 215, JOUR 102, THTR 105 | 3 | |
| English - Elective | ENG 100 or 101 or 107 or 113 | 3 | |
| | TOTAL | 13 | |
| Second Semester | Requirement | Credit Hours | Term |
| FAB 112 | Restaurant Management | 3 | |
| CUL 110 | Basic Cooking | 4 | |
| HMD 259 | Human Resources Management in the Hospitality Industry | 3 | |
| Math - Elective | Math 115B or 124 | 3 | |
| Fine Arts/ Humanities/Social Sciences - Elective | AM.ANTH.ART.COM.ECON.ENG 223 or above, GEOG 106 or above, HIST. International Languages, MUSIC, PHIL.,PSC,PSY,SOC,THTR, WMST 113 | 3 | |
| | TOTAL | 16 | |
| Third Semester | Requirement | Credit Hours | Term |
| ACC 201 | Financial Accounting | 3 | |
| FAB 160 | Hospitality Purchasing | 3 | |
| FAB 230 | Menu Planning | 3 | |
| FAB 272 | Liquor and Bar Management | 3 | |
| FAB 285 | Catering Management | 3 | |
| | TOTAL | 15 | |
| Fourth Semester | Requirement | Credit Hours | Term |
| FAB 210 | Fundamentals of Food & Beverage Control | 3 | |
| HMD 235 | Hotel, Restaurant and Gaming Law | 3 | |
| FAB 295 | Work Experience | 1 | |
| Sciences - Elective | Two courses from the following AST, BIOL, CHEM, EGG 131,132 ENV,GEOG 103, 104, 117, GEOL,HHP123B, 124B, PHYS | 6 | |
| U.S. & NV Constitutions - Elective | PSC 101 or HIST 101 and HIST 102 or HIST 101 and HIST 217 | 4 | |
| | TOTAL | 17 | |
| | DEGREE TOTAL | 64 | |