

CAREER PROGRAMS

Hospitality Management

Bread and Pastry Arts Certificate

This is a 26 credit-hour certificate program planned to prepare students for entrance into the food service industry. Graduates may be able to secure positions as qualified bakers and bakers' helpers in institutional, retail and commercial bakeries.

First Semester

FSM 107	Basic Quantity Bread and Pastry Arts	4
FSM 114	Food Standards and Sanitation.....	2
FSM 173	Cake Decoration	2
FSM electives ¹	6
		<u>14</u>

Second Semester

FSM 108	Advanced Quantity Bread and Pastry Arts	4
FSM 115	Menu Planning	3
FSM 172	Classical Baking.....	2
FSM electives ¹	3
		<u>12</u>

¹ FSM electives: FSM 109, FSM 110, FSM 111, FSM 113, FSM 120, FSM 162, FSM 163, FSM 211, FSM 212, FSM 214, FSM 215, FSM 216, FSM 220, FSM 230.

Culinary Arts Certificate

This is a 32 credit-hour certificate program planned to prepare students for entrance into the food service industry. Graduates may be able to secure positions as head cooks, assistant cooks, specialty cooks, or chef's assistants.

First Semester

FSM 107	Basic Quantity Bread and Pastry Arts	4
FSM 109	Introduction to Food Preparation/Production	4
FSM 114	Food Standards and Sanitation.....	2
FSM electives ¹	6
		<u>16</u>

Second Semester

FSM 110	Advanced Quantity Culinary Arts.....	4
FSM 115	Menu Planning	3
FSM 162	Classical Cuisine	4
FSM 163	Garde Manger.....	2
FSM electives ¹	3
		<u>16</u>

¹ FSM electives: FSM 111, FSM 113, FSM 120, FSM 172, FSM 173, FSM 211, FSM 212, FSM 214, FSM 220.

Food Service Management Certificate

This is a 26 credit-hour certificate program designed for people wanting to upgrade their management skills enabling them to assume more responsible positions. Upon completion of this program, students may also be awarded a Management Development Diploma by the National Restaurant Association. Contact the Hospitality Management coordinator for details.

FSM	111	Introduction to the Hospitality Industry	3
FSM	113	Dining Room Operations.....	3
FSM	114	Food Standards and Sanitation.....	2
FSM	115	Menu Planning	3
FSM	211	Purchasing and Storage	3
FSM	212	Hospitality Supervision	3
FSM	214	Hospitality Operations Analysis	3
FSM	215	Restaurant Layout and Equipment.....	3
FSM	230	Hospitality Law and Risk Management	3

Hotel Management Certificate

This 20 credit-hour certificate program is designed for people wanting to upgrade their management skills to assume more responsible positions. Upon completion of this program, students may be awarded a Rooms Division Management Certificate of Specialization from the Educational Institute of the American Hotel and Motel Association. Contact the Hospitality Management coordinator for details.

Required:

FSM	120	Front Office Operations	3
FSM	210	Hospitality Facility Maintenance.....	3
FSM	212	Hospitality Supervision	3
FSM	220	Hospitality Promotions	3
FSM	230	Hospitality Law and Risk Management	3

Electives: Select at least five credit hours from the following:

CIS	100	Computer Literacy	3
FSM	111	Introduction to the Hospitality Industry	3
FSM	114	Food Standards and Sanitation.....	2
FSM	211	Purchasing and Storage	3
FSM	214	Hospitality Operations Analysis	3
FSM	216	Introduction to Wines, Spirits and Beverage Management	3