

FSM Hospitality Management

FSM 107 Basic Quantity Bread and Pastry Arts (2-5) 4 crs.

Introduces basic quantity baking of breads and pastries. Students will learn the fundamentals of baking science, terminology, ingredients, weights and measures, formula conversion, and storage. Sanitation and hygienic work habits conforming to health regulations are emphasized.

FSM 108 Advanced Quantity Bread and Pastry Arts (2-5) 4 crs.

Continues instruction in the finer arts of breads and pastry preparation, including emphasis on pastry arts work, pastries and breads as used in exclusive establishments, and ornamental skills for culinary exhibits.

Prerequisite: FSM 107 with a grade of C or better.

FSM 109 Introduction to Food Prep/Production (2-5) 4 crs.

Introduces basic cooking skills that can be developed to produce quality food products. Students will learn fundamentals of cooking and baking through daily assignments and production. All aspects of the industry will be covered including proper handling and storage, heating and holding, weights and measures, safety, sanitation, and personal hygiene.

FSM 110 Advanced Quantity Culinary Arts (2-5) 4 crs.

Continues FSM 109 with special emphasis in the dining experiences. Students will prepare meals for the College dining room, banquets, catered functions, and special culinary arts events. Students will discuss theory as well as procedures in the "back of the house."

Prerequisite: FSM 109 with a grade of C or better.

FSM 111 Introduction to the Hospitality Industry (3-0) 3 crs.

Orients students to the hospitality industry, its organizational structure and integration of the modern industry components. Operational considerations are discussed. Career opportunities are explored.

FSM 113 Dining Room Operations (1-5) 3 crs.

Introduces theory and practice of quantity food serving including practical experience in dining rooms and catering services. Involves set-up, tableside preparation and presentation of food and beverage. Examines various roles of dining room personnel.

FSM 114 Food Standards and Sanitation (2-0) 2 crs.

Introduces safe food handling practices and discusses the standardized procedures involved in the procurement, storage, preparation, holding, and service of safe food. Prepares students for the State of Illinois-approved Food Service Sanitation Manager's Certification test.

FSM 115 Menu Planning (3-0) 3 crs.

Studies menu planning theory and principles for various types of food service operations. Examines the relationship of menu planning to the functional areas within food facilities. Menu planning and its importance as a determination of food cost, selling price, and profitability is also emphasized.

FSM 120 Front Office Operations (3-0) 3 crs.

Establishes a systematic approach to front office operations detailing the flow of business through the hotel from reservations to checkout. Front office management is placed within the context of the overall operation of the hotel. Methods of handling guest folios, reservations systems, property management systems, and cash controls are discussed.

FSM 162 Classical Cuisine (2-5) 4 crs.

Introduces comprehensive integration of previous culinary production course work or work experience and provides food production for the department's special events, culinary competitions, and the College dining room. Demonstrations, food labs, and lectures are used to present the material.

Prerequisite: FSM 109 and FSM 110 with grades of C or better.

FSM 163 Garde Manger (1-3) 2 crs.

Provides students with skills and knowledge in the preparation of cold hors d'oeuvres, sandwiches, salads, garnishes, pates, terrines, mousses, vegetable carving, chaud froid sauce, tallow, and ice carving.

Prerequisite: FSM 109 with a grade of C or better.

FSM 172 Classical Baking (1-3) 2 crs.

Concentrates on methods and procedures for producing high quality specialty tortes and buffet items for bakeries and fine dining clubs, hotels, and restaurants. Pulled sugar, pastillage, nougat, marzipan, chocolate, ice cream, candies, and desserts are included. Emphasis is on individual skill development through practice.

Prerequisite: FSM 108 with a grade of C or better.

FSM 173 Cake Decoration (1-3) 2 crs.

Presents methods and procedures for producing high quality wedding and specialty cakes for bakeries and fine dining clubs, hotels, and restaurants. Emphasis is on individual skill development through practice.

FSM 210 Hospitality Facility Maintenance (3-0) 3 crs.

Focuses on the organization, duties, and administration of a restaurant and lodging facility maintenance department. Discusses purchasing, furniture, carpeting, linens, and supplies. Identifies and evaluates care and maintenance techniques of the areas serviced by a facility maintenance department.

FSM 211 Purchasing and Storage (3-0) 3 crs.

Standards and identification of quality meats, dairy products, produce, groceries, frozen foods and supplies. Methods of purchasing, purveyor relations, and proper storage techniques and purchase standards for convenience foods.

FSM 212 Hospitality Supervision (3-0) 3 crs.

Studies the theory and techniques of supervision as related to the hospitality industry.

FSM 213 Seminar and Internship (1-15) 3 crs.

Furnishes participation in a supervised cooperative work experience program in a College-approved hospitality operation. Enrollment is restricted to sophomores in the Hospitality Management program.

Prerequisite: FSM 212 with a grade of C or better.

FSM 214 Hospitality Operations Analysis (3-0) 3 crs.

Provides practical application of operational analysis used by food, lodging and travel-related fields. Use of ledgers, automated information systems and basic financial statements are discussed.

FSM 215 Restaurant Layout and Equipment (3-0) 3 crs.

Maximizing employee productivity through various types of food equipment and proper equipment arrangement. Effects of use of convenience foods on equipment planning.

FSM 216 Introduction to Wine, Spirits and Beverage Management (3-0) 3 crs.

Studies alcoholic beverage classifications, alcoholic beverage laws, wine regions, purchasing and control, promotion and service. Beverage management principles and theories are presented which support and reinforce the practical aspects.

Prerequisite: Minimum age of 21.

FSM 220 Hospitality Promotions (3-0) 3 crs.

Provides Hospitality Management majors with a solid background in hospitality promotions. Focuses on promoting highly perishable, people-intensive intangibles in a highly competitive environment.

FSM 230 Hospitality Law and Risk Management (3-0) 3 crs.

Surveys our legal system as applied to the hospitality industry. Examines contracts, torts and various labor laws pertinent to the industry. Analyzes insurance costs, including fire, accident, worker's compensation and employee liability and their effect on various types of facilities.

FSM 299 Topics in Hospitality Management (0.5-0 to 3-0) 0.5-3 crs.

Studies selected issues or topics in hospitality management. The exact content and instructional methodology will vary semester to semester depending on the material to be studied. A syllabus or course outline containing additional information will be available with pre-registration materials each time that the course is offered. This course may be repeated two times to a maximum of three credit hours.