

Food and Beverage Management

CERTIFICATE OF ACHIEVEMENT (CA)

REQUIRED CREDITS: 32

DEGREE CODE: FAB-CT

DESCRIPTION

This Food and Beverage program prepares students to begin a career or further their career in the food service industry. The program, consisting of food and beverage management courses and culinary courses, is designed to provide students with the necessary knowledge and skills to be successful in their food service careers.

STUDENT LEARNING OUTCOMES

- Demonstrate the management skills required for the successful operation of a restaurant.
- Practice food service sanitation and nutrition standards and successfully pass 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 (3 CREDITS)

COMMUNICATIONS (3-5 credits)

ENG 100 or 101 or 113

SPECIAL PROGRAM REQUIREMENTS (29 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 285	Catering Management	3
HMD 101	Introduction to the Hospitality Industry	3
HMD 259	Human Resources Management in the Hospitality Industry	3

Computation included in FAB 160

Human Relations included in HMD 101

FULL-TIME STUDENT DEGREE PLAN

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

FIRST SEMESTER	Credits
Complete Communications (see courses this page)	3-5
CUL 110 Basic Cookery	4
FAB 102 Sanitation for the Food Service Industry	2
FAB 160 Hospitality Purchasing	3
HMD 101 Introduction to the Hospitality Industry	3
TOTAL CREDITS	15-17

SECOND SEMESTER	Credits
FAB 112 Restaurant Management	3
FAB 167 Food Service Nutrition	2
FAB 210 Fundamentals of Food and Beverage Control ¹	3
FAB 230 Menu Planning ²	3
FAB 285 Catering Management ²	3
HMD 259 Human Resources Management	3
TOTAL CREDITS	17

DEGREE PLAN TOTAL CREDITS..... **32-34**

¹Prerequisite FAB 160 and MATH 104B or 120 or 124 or 126.

²Prerequisite FAB 112. Contact the Department of Hospitality Management for permission to complete this class in the same semester as its prerequisite.

- 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.

