

2018 - 2019 Food and Beverage Management Associate of Applied Science Degree

Fall Year 1	Courses	Credit Hours	
CUL 1010 (8 weeks)	Sustainability in the Food Service Industry	1	15
CUL 1110 (8 weeks)	Food Service Career Skills	1	
CUL 1150 (16 weeks)	Culinary Math	3	
CUL 1310 (8 weeks)	Food Safety and Sanitation	1	
ENG 1010 (16 weeks)	College Composition I	3	
PSY 1010 (16 weeks)	Human Relations	3	
SPK 2010 (16 Weeks)	Oral Communication	3	
Spring Year 1	Courses	Credit Hours	
CUL 2210 (8 weeks)	Purchasing and Product Identification	4	
FBM 1110 (8 weeks)	Food Culture and Introduction to Wine	3	
FBM 1210 (8 weeks)	Culinary Fundamentals	4	
FBM 2610 (8 weeks)	Liquor Identification and Mixology	4	15
Fall Year 2	Courses	Credit Hours	
ENG 1020 (16 weeks)	College Composition II	3	15
FBM 1310 (16 weeks)	Accounting for Food and Beverage Managers	3	
FBM 2210 (16 weeks)	Menu Planning and Analysis	3	
FBM 2410 (16 weeks)	Food and Beverage Management	3	
WRKCM 2010 (8 weeks)	Work Experience	3	
Spring Year 2	Courses	Credit Hours	
CUL 2250 (8 weeks)	Table Service	4	15
FBM 2310 (16 weeks)	Hospitality Financial Management	3	
FBM 2550 (8 weeks)	Beer Styles and Service	4	
FBM 2810 (8 weeks)	Restaurant Operations	4	
Program Total			60