

2023 – 2024

Food and Beverage Management Associate of Applied Science Degree Academic Plan

Fall Year 1		Courses	Prerequisite(s)	Credits	
COM 1010	Composition and Critical Thinking I			3	15
CUL 1010	Sustainability in the Food Service Industry			1	
CUL 1110	Food Service Career Skills			1	
CUL 1150	Culinary Math			3	
CUL 1310	Food Safety and Sanitation	Co-requisite(s): BAK 1110, BAK 1210		1	
FBM 2410	Food and Beverage Management			3	
MTH 1010	Quantitative Literacy			3	
Spring Year 1		Courses	Prerequisite(s)	Credits	
COM 1020	Composition and Critical Thinking II	COM 1010, MTH 1010		3	15
CUL 2210	Purchasing and Product Identification			4	
FBM 1210A	Culinary Fundamentals			1	
FBM 2210	Menu Planning and Analysis			3	
FBM 2450	Convention and Banquet Sales and Service			3	
FBM 2650	Sports and Entertainment Venue Management			1	
Fall Year 2		Courses	Prerequisite(s)	Credits	
FBM 1110	Food Culture and Introduction to Wine			3	15
FBM 2310	Hospitality Financial Management	CUL 1150		3	
FBM 2610A	Liquor Identification and Mixology			3	
FBM 2710	Hotel Operations Management			3	
FBM 2750	Club, Resort, and Casino Management			3	
Spring Year 2		Courses	Prerequisite(s)	Credits	
CUL 2250	Table Service	Program Dean/Director Approval, TIPS certification		4	15
FBM 2010	Food and Beverage Management Work Experience	Senior Status		3	
FBM 2550A	Beer Styles and Service			2	
FBM 2810A	Restaurant Operations	Program Dean/Director Approval, CUL 2250, FBM 2410		3	
PSY 2050	Self and Society	COM 1010, MTH1010; Co-requisite: COM 1020		3	
Program Total					60