

Food Service Administration: Restaurant Management

Associate in Applied Science Degree

This program prepares students for middle management and supervisory positions in the field of restaurant and hospitality operations. These positions require special skills and knowledge of food, business, service, and human relations. The program is strengthened by courses in general education, which allows students to develop wide-ranging interests. Instruction in this program takes place primarily at the Rome Campus. Students are required to be in full uniform in each laboratory class. The uniform consists of a double-breasted, long-sleeved chef's coat, black-and white checked chef's pants, chef's hat, and white apron. Shoes are to be of firm leather with a slip resistant sole. Beards and mustaches must be neatly trimmed. Beard guard required.

of firm leather with a slip-resistant sole. Beards and mustaches are to be neatly trimmed. Beard guard required.

Total Credit Hours: 62

First Semester

CF100 College Foundations Seminar	1.0
EN101 English 1: Composition	3.0
FS103 Culinary Fundamentals 1	4.0
FS150 Safety & Sanitation	2.0
HT101 Intro to Hospitality Industry (a)	3.0
IS101 Computers and Society	3.0

Second Semester

EN102 English 2:Idea&Values Lit	3.0
FS153 Culinary Fundamentals 2	4.0
FS160 Dining Room Service (a)	3.0
FS141 Purchase/Hospitality	3.0
GE Mathematics Elective (b)	3.0

Third Semester

FS207 Restaurant Operations 1	4.0
HT215 Supv Leadership in Hosp	3.0
Any GE Natural Science Course	4.0
Any GE DEI/SJ Course	3.0

Fourth Semester

EN150 Effective Speech	3.0
FS202 Menu & Facilities Planning	3.0
FS257 Restaurant Operations 2	4.0
FS242 Bev&Bartendg Mgmt	3.0
FS290 Food Service Internship	3.0

(a) FS160 Dining Room Service and HT101 Introduction to the Hospitality Industry are interchangeable but both classes must be taken in the first year of study.

(b) Suggested GE Mathematics courses for this major are: MA108 Concepts of Mathematics OR MA110 Elementary Statistics. Other GE Mathematics course options should be discussed with your advisor.

Students in the hospitality programs are required to be in full uniform in each laboratory class. The uniform consists of a double-breasted, long-sleeved white chefs coat, black and white checked pants, chefs hat, and a white apron. Shoes are to be