

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.

Students in the Food Service Administration: Restaurant Management program are required to be in full uniform in each laboratory class. The uniform consists of a double-breasted, long-sleeved white chef 's coat, black and white checked pants, chef 's hat, and a white apron. Shoes are to be of firm leather with a slip resistant sole. Beards and mustaches are to be neatly trimmed. Beard guard required.

Total Credit Hours: 64

First Semester

CF100 College Foundations Seminar	1.0
EN101 English 1: Composition	3.0
FS111 Food Preparation 1	4.0
FS150 Safety & Sanitation	3.0
HT101 Introduction to the Hospitality Industry	3.0
Physical Education Elective	0.5

Second Semester

EN102 English 2: Ideas and Values in Literature	3.0
FS112 Food Preparation 2	3.0
FS131 Food, Beverage and Labor Cost Control	3.0
FS141 Purchasing for the Hospitality Industry	3.0
GE Mathematics Elective (a)	3.0
Physical Education Elective	0.5

Third Semester

AC110 Principles of Accounting	3.0
FS210 Food Preparation 3	4.0
IS101 Computers and Society	3.0
Any GE Natural Science Course	4.0
Any GE Social Science Course	3.0
Physical Education Elective	0.5

Fourth Semester

EN150 Effective Speech	3.0
FS202 Menu & Facilities Planning	3.0
FS204 Banquet & Catering Management	4.0
FS242 Beverage & Bartending Management	3.0
HT215 Supervisory Leadership in Hospitality	3.0
Physical Education Elective	0.5

(a) MA108 Concepts in Mathematics, MA110 Elementary Statistics, MA115 Intermediate Mathematics, OR MA139 College Algebra.