

# FOOD SERVICE MANAGEMENT A.A.S.

**Tom Campbell, Director**

The Food Service Management program culminates in an Associate of Applied Science Degree. This program combines theory, practical training, and industry experience to prepare students for entry-level and management positions in the diverse and dynamic hospitality industry. The degree program is designed to continue principles taught in the Culinary Arts certificate program. The spectrum of learning is expanded to include more in-depth professional studies thereby enhancing employment options. Accreditation by the American Culinary Federation ensures graduates' eligibility for certification as an ACF "Certified Culinarian".

Technical subject areas include introduction to the industry, basic baking, patisserie, cost control, dining room service, Garde manger, nutritional cooking, fundamental cooking principles, short order cookery, a la carte stations, menu planning, supervised internship, and the recognized sanitation certificate awarded by the National Restaurant Association Educational Foundation.

## Associate of Applied Science - Food Service Management

### Missoula College

**Degree Specific Credits:** 65

**Required Cumulative GPA:** 2.0

### Catalog Year: 2017-2018

**Note:** See Program Director for scope and sequence advising. Please refer to online schedule for online course availability.

## Summary

AAS Food Service Management	65
Total Hours	65

## AAS Food Service Management

**Rule:** All courses required.

BMGT 216	Psych of Mgmt & Supervision	4
CAPP 120	Introduction to Computers	3
COMX 115S	Introduction to Interpersonal Communications	3
CULA 101	Introduction to Food Service	5
CULA 105	Food Service Sanitation	2
CULA 156	Dining Room Procedures	3
CULA 157	Pantry & Garde Manger	3
CULA 158	Short Order Cookery	4
CULA 160	Soups, Stocks, & Sauces	3
CULA 161	Meats & Vegetables	3
CULA 165	Baking & Pastry	3

CULA 205	Catering Management	2
CULA 210	Nutritional Cooking	3
CULA 270	Purchasing and Cost Controls	5
CULA 275	Patisserie	2
CULA 298	Food Service Internship	4
CULA 299	Culinary Arts Capstone	4
M 105	Contemporary Mathematics	3
PSYX 100S	Intro to Psychology	3
WRIT 121	Intro to Technical Writing	3
Total Hours		65

Minimum Required Grade: C-