## Food and Beverage Management Associate in Applied Science

Curriculum Requirements CreditsFirst Semester (Fall)
ENG 140 English Composition I ..... 3MAT 111 Math Analysis for Bus.\& EconomicsMAT 111 Math Analysis for Bus. \& Economics3
FBM 110 Food Preparation I* ..... 3
FBM 101 Introduction to Food/Bev. Management * ..... 3
FBM 132 Applied Food Service Sanitation ..... 3
FYE 101 Foundations of Success ..... 116
Second Semester (Spring)
BUS 120 Business Org. \& Management ..... 3
CSC 112 Microcomputer Software App. ..... 3
FBM 210 Food Preparation II * ..... 3
ENG 141 English Composition II ..... 3FBM 211 Food, Beverage and Labor CostControls*3Third Semester (Fall)
BUS 201 Principles of Marketing ..... 3
SOC 103 Introduction to Sociology ..... 3
FBM 233 Beverage Management * ..... 3
FBM 230 Hospitality Purchasing* ..... 3

$\qquad$
Humanities Elective ..... 315
Fourth Semester (Spring)
FBM 111 Baking and Pastry Arts * ..... 3FBM 232 Catering Management*3
FBM 293 Cooperative Experience * ..... 3$\square$ FBM 242 Commercial Food ServiceOperations *4
ECO 188 Macroeconomics orPHI 102 Ethics and Moral Problems316
Total Credits ..... 62
*Courses in conjunction with Warren County Technical School District

## Developmental Courses

| *ENG 041 | Basic Writing |
| :--- | :--- |
| *ENG 042 | Critical Reading |
| *MAT 050 | Basic Math |
| *MAT 051 | Introductory Algebra |
| MAT 052 | Intermediate Algebra |

[^0]
## General Education Requirements for A.A.S

## 1. COMMUNICATION

Must complete 6 credits from the following:
$\square$ ENG-140 $\square$ ENG-141
$\square$ COM-143 or COM-105
2. MATHEMATICS - SCIENCE - TECHNOLOGY Must complete a total of 3 credits as specified by category:
A. Mathematics ( $0-3$ credits)

| $\square$ MAT-110 | $\square$ MAT-111 | $\square$ MAT-131 |
| :--- | :---: | :---: |
| $\square$ MAT-151 |  |  |
| B. Science (0-4 credits) |  |  |
| $\square$ BIO-145 | $\square$ BIO-150 | $\square$ BIO-162 |
| $\square$ BIO-163 | $\square$ BIO-165 | $\square$ BIO-170 |
| $\square$ CHE-110 | $\square$ CHE-164 |  |

C. Technology (0-4 credits)
$\square$ CSC-103 $\square$ CSC-112

## 3. SOCIAL SCIENCE - HUMANITIES

Must complete a total of 3 credits in either A or B:

| A. Social Science (0-3 credits) |  |  |
| :--- | :---: | :--- |
| $\square$ ANT-289 | $\square \mathrm{ECO}-188$ | $\square \mathrm{ECO}-189$ |
| $\square \mathrm{POL}-101$ | $\square \mathrm{POL}-110$ | $\square \mathrm{POL}-115$ |
| $\square \mathrm{POL}-201$ | $\square \mathrm{PSY}-101$ | $\square \mathrm{SOC}-103$ |
| $\square \mathrm{SOC}-110$ | $\square \mathrm{SOC}-120$ | $\square \mathrm{SOC}-211$ |


| B. Humanities (0-3 credits) |  |  |
| :--- | :--- | :--- |
| $\square$ ART-101 | $\square$ ART-105 | $\square$ ART-106 |
| $\square$ ENG-199 | $\square$ ENG-201 | $\square$ ENG-202 |
| $\square$ ENG-240 | $\square$ ENG-241 | $\square$ FOR-101 |
| $\square$ FOR-103 | $\square$ FOR-133 | $\square$ FOR-151 |
| $\square$ FOR-201 | $\square$ FOR-251 | $\square$ HIS -220 |
| $\square$ HIS-225 | $\square$ HIS-250 | $\square$ HIS-260 |
| $\square$ MUS -191 | $\square$ MUS-211 | $\square$ PHI-101 |
| $\square$ PHI-102 | $\square$ PHI-103 | $\square$ PHI-204 |
| $\square$ PHI-251 | $\square$ PHI-261 | $\square$ THE-193 |

## Food and Beverage Management

## Associate in Applied Science

The A.A.S. in Food and Beverage Management is a non-transfer degree. This program is designed for students interested in college-level instruction in the Culinary Field. This will be a joint program between Warren County Community College and Warren County Technical School which has been developed to meet the common goals of both institutions. The program features a broad range of food and beverage courses that will prepare students for entrance into the culinary field in a management capacity. Courses in management and a number of culinary courses will allow students already in this field to hone their skills. The program will enable interested students who have already begun study in this specific field to advance their knowledge and to transfer their learning into practice in chosen areas of food and beverage management.

## Elective Categories:

Students may select courses from any of the disciplines listed below each category to full-fill any remaining degree requirements above and beyond their General Education Requirements.

SOCIAL SCIENCE:
ANT CRJ ECO POL PSY SOC
HUMANITIES:
ART COM FOR ENG* HIS MUS PHI THE

* Literature Elective must be ENG-199, 201, 202, 205, 240, 241, 242, 244, 245

BUSINESS:
ACC BUS COM121 CSC ECO GRD LST
LIBERAL ARTS:
ANT ART BIO COM CHE CRJ ECO
ENG* FOR HIS MAT MUS PHI PHY
POL PSY SOC THE

* Literature Elective must be ENG-199, 201, 202, 205, 240, 241, 242, 244, 245

FREE:
Any college-level (100+) course that is not required as part of the degree program


[^0]:    * Students must test out of or pass the above listed developmental courses to earn a degree at wccc.

