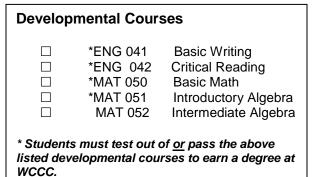


Food and Beverage Management Associate in Applied Science

Curriculum Requirements First Semester (Fall)	Credits
 ENG 140 English Composition I MAT 111 Math Analysis for Bus. 	3
 □ FBM 110 Food Preparation I * □ FBM 101 Introduction to Food/Bev. 	3 3
Management * FBM 132 Applied Food Service Sanita FYE 101 Foundations of Success	3 ition 3 1 16
 Second Semester (Spring) BUS 120 Business Org. & Management CSC 112 Microcomputer Software App FBM 210 Food Preparation II * ENG 141 English Composition II FBM 211 Food, Beverage and Labor Controls* 	nt 3 b. 3 3 3
 Third Semester (Fall) BUS 201 Principles of Marketing SOC 103 Introduction to Sociology FBM 233 Beverage Management * FBM 230 Hospitality Purchasing* Humanities Elective 	3 3 3 3 3 3 15
 Fourth Semester (Spring) FBM 111 Baking and Pastry Arts * FBM 232 Catering Management* FBM 293 Cooperative Experience * FBM 242 Commercial Food Service Operations * ECO 188 Macroeconomics or 	3 3 3 4
PHI 102 Ethics and Moral Problems Total Credits	3 16 62

*Courses in conjunction with Warren County Technical School District



General Education Requirements for A.A.S

1. COMMUNICATION

Must complete 6 credits from the following:

COM-143 or COM-105

2. <u>MATHEMATICS – SCIENCE – TECHNOLOGY</u> Must complete a total of 3 credits as specified by category:

A. Mathematics (0-3 credits)

□MAT-110	MAT-111	
□MAT-151		

B. Science (0-4 credits)

□BIO-145	□ BIO-150	BIO-162
□BIO-163	□BIO-165	□BIO-170
CHE-110	CHE-164	

C. Technology (0-4 credits)

3. SOCIAL SCIENCE - HUMANITIES

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

A. Social Science (0-3 credits)

□ECO-188	ECO-189
□POL -110	POL-115
□PSY-101	SOC-103
□SOC-120	SOC-211
	□ POL -110 □ PSY-101

B. Humanities (0-3 credits)

□ART-101	□ART-105	□ART-106
ENG-199	ENG-201	ENG-202
ENG-240	ENG-241	□FOR-101
□FOR-103	□FOR-133	□FOR-151
□FOR-201	□FOR-251	□HIS -220
□HIS- 225	□HIS-250	□HIS-260
□MUS -191	□MUS-211	□PHI-101
□PHI -102	□PHI-103	□PHI-204
□PHI-251	□PHI-261	□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 ECOGRD 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