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Unacademy is India's largest online learning platform. Download our apps to start learning Call us and we will answer all your questions about learning on Unacademy CONESTOGA COLLEGE Events at Conestoga Associate in Applied Science Designed to provide the skills needed to manage a restaurant or food service outlet, this degree puts graduates on the track to manage food service operations, such as those in hospitals, corporate cafeterias, upscale fast food operations and chain restaurants. This can also be taken as a dual degree with Culinary Arts. Students are required to take the Placement Test and, if applicable, complete, with a grade of C or better, MATH073-Introduction to Algebra I and ENGL060-Reading and Writing II. General Education courses may be taken as offered during the program. General Education courses may be taken as offered during the program. For information, contact the culinary arts department at (609)343-4944 or visit the Academy of Culinary Arts home page. Upon Completion of this program students will be able to: Demonstrate professionalism and exceptional work ethics; Relate the importance of participation in community activities; Perform effectively in teams; Identify environmental and conservation issues related to the culinary industries; Demonstrate knowledge and skills appropriate for entry-level culinary positions; Articulate the need and value of life-long learning as it relates to career goals; Compare and contrast traditional and non-traditional career opportunities; Identify industry expectations through on-the-job training; Identify industry sanitation standards; Demonstrate effective communication and computation skills; Know and apply industry equipment safety standards; Demonstrate organizational proficiency; Articulate an understanding of cultural diversity Program requirements Courses Credits GENERAL EDUCATION COURSES - 22 credits When a general education course is not specified, refer to the list of approved General Education courses. Communication (6 credits) ENGL101-Composition I 3 ENGL102-Composition II 3 Mathematics-Science-Technology (7 credits) General Education Science course 4 CISM125-Introduction to Computers 3 Social Science (3 credits) General Education Social Science course 3 Humanities (3 credits) Choose HIST101, HIST102, HUMT201 or HUMT202 3 General Education Elective (3 credits) General Education course 3 TOTAL GENERAL EDUCATION CREDITS 22 PROGRAM COURSES - 38 credits HOSP132-Food Service Sanitation 1 CUBP110-Foundations of the Bakeshop 2 CULN111-Culinary Fundamentals 2 CULN113-Fundamentals of Garde Manger 2 CULN125-Kitchen Foundations: Stocks, Soups, Sauces 2 CULN134-Breakfast Cookery 1 CULN145-Vegetable and Plant-Based Cuisine 2 CULN165-Meat Cookery 2 CULN170-Poultry and Seafood Cookery 2 HOSP134-Restaurant Operations 3 HOSP215-Beverage Operations: Wine, Beer and Spirits 3 HOSP250-Catering and Events Planning 3 Management Related Program Courses (13 credits) ACCT130-Financial Accounting 4 BUSN202-Principles of Marketing 3 Choose BUSN222-Principles of Management or HOSP205-Human Resources Management 3 Choose BUSN210-Business Law or HOSP225-Hospitality Law 3 TOTAL PROGRAM CREDITS 38 TOTAL CREDITS REQUIRED FOR DEGREE: 60 (CFSM) EFFECTIVE FALL 2022 Recommended Sequence of Courses Course Code Course Name Course Credits First Semester (11 credits) HOSP132 Food Service Sanitation 1 CULN111 Culinary Fundamentals 2 CULN125 Kitchen Foundations: Stocks, Soups, Sauces 2 CULN145 Vegetable and Plant-Based Cuisine 2 CULN134 Breakfast Cookery 1 ENGL101 Composition I 3 Second Semester (17 credits) CUBP110 Foundations of the Bakeshop 2 BUSN202 Principles of Marketing 3 CISM125 Introduction to Computers 3 CULN113 Fundamentals of Garde Manger 2 CULN165 Meat Cookery 2 CULN170 Poultry and Seafood Cookery 2 ENGL102 Composition II 3 Third Semester (16 credits) ACCT130 Financial Accounting 4 HOSP134 Restaurant Operations 3 HOSP215 Beverage Operations: Wine, Beer and Spirits 3 HOSP250 Catering and Events Planning 3 Choose BUSN210 or HOSP225 3 Fourth Semester (16 credits) Choose BUSN222 or HOSP205 3 Choose General Education course 3 Choose HIST101, HIST102, HUMT201 or HUMT202 3 Gen Ed Science course 4 Gen Ed Social Science course 3 View All Details View All Details View All Details View All Details View All Details View All Details View All Details Total Colleges: 15(Page No. 1 of 2) If you are someone who has a love of business, customer service, and food, you may be interested in learning more about food service management. A career in food service management is ever changing, and always exciting. If you are embarking on your journey to becoming a food service manager, it is important to know what is expected of you. First off, it is important to know what food service managers actually do. What does a food service manager do? Those who work in food service management are responsible for the day-to-day operations of their business, which is mainly a restaurant or a cafeteria. They make sure that guests are satisfied with the service they receive. Food service managers are also in charge of ensuring that their business maintains profitability. Food service managers are also responsible for the following duties: The hiring and firing of staff Training and overseeing staff Staying on top of food and supply orders Inspecting all supplies and equipment Staying on top of the budget and payroll Listening to guest complaints, and working to improve their experience Establishing standard of employee performance Ensuring staff maintain a high level of customer service Food service managers are responsible for overseeing the kitchen staff. It is important to make sure that the kitchen staff is putting out quality food and in a timely manner. If food is delayed, the food service manager is in charge of remedying the delay. Managers are responsible for arranging for maintenance and cleaning services. This may include arranging for trash to be removed, pest control, and other major cleaning duties. How can a formal degree help me in the FSM field? Having a formal degree can help set you apart from others in the food service management field. It can also provide you some validity within your community. In other words, people will be more inclined to dine at your establishment, and people will want to work for you. For many restaurant chains and cafeterias, it is preferred that you have a formal degree and training in food service management. The formal instruction will provide you with what you will need to know about all aspects of the business. This includes food prep, policies, recordkeeping, management skills, nutrition, and sanitation. Many of these degree programs will set you up with a combination of class study and internships, that way you get a full training and understanding of what will be expected of you. Your education and training will help you stand out from other job applicants. Many employers in the food industry recruit their managers from programs such as food service management. They may even make it a requirement that you complete an internship. Work experience in the food service industry is a major requirement for many employers in the food service industry. If you are looking to become a food service manager in a restaurant, you may be required to complete a food safety exam. All of these tools will help you in obtaining your dream job as a food service manager. How do I know if I'm right for food service management? Before starting any food service management program, ask yourself the following questions: Are you willing to learn all aspects of the restaurant business, including business skills? As a food service manager, you will be required to budget money, employee hours, set the prices for items on the menu, and set the standard of quality for your employees to emulate. Your restaurant depends on your business skills. Do you have exceptional communication skills? Food service managers must have quality communication skills in order to provide quality service to guests. You will also need to communicate effectively to your employees. Do you have leadership ability? As a food service manager, you will be in charge of all aspects of your business. A business is only as strong as its leaders. Do you have the physical ability to run your own food service business? Food service managers are required to work very long shifts. During busy shifts, food service managers will be required to help with prep, serving, and cleaning. Do you have great problem-solving skills? Food service managers will be required to solve the problems of guests and employees quickly, in a calm and professional manner. Am I ready to take the next step? If you want to earn a Bachelor of Science in Food Service Management, consider ECPI University's Culinary Institute of Virginia for the education you need. For more information on this accelerated program, connect with a knowledgeable admissions advisor today. It could be the Best Decision You Ever Make! DISCLAIMER - ECPI University makes no claim, warranty, or guarantee as to actual employability or earning potential to current, past or future students or graduates of any educational program we offer. The ECPI University website is published for informational purposes only. Every effort is made to ensure the accuracy of information contained on the ECPI.edu domain; however, no warranty of accuracy is made. No contractual rights, either expressed or implied, are created by its content. Gainful Employment Information - Food Service Management - Bachelor's For more information about ECPI University or any of our programs click here: or .

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