Food Service Management (FSM) Courses

FSM1001 Introduction to the Food & Beverage Industry
This introductory course examines career opportunities, organizational structures, history, and front- and back-of-the-house operations in the food service industry. Specific segments are also examined in commercial, industrial and institutional areas of food service. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
3 Semester Credits

FSM2007 Food and Beverage Technology & Application Systems
This course prepares students for the understanding of current applications and trends in technology that are impacting the food and beverage industry. Emphasis is placed on emerging technologies used in the industry from both a managerial and an analytical perspective. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
3 Semester Credits

FSM2010 Medical Food Service
This course introduces students to the principles of food service management in healthcare organizations. The food service manager’s involvement in patient care and related areas of healthcare organizations is examined. (OL)
Offered at Denver, Online
3 Semester Credits

FSM2012 Food & Beverage Human Resources
This course prepares students with the knowledge and skills to apply sound human resource management and workforce development principles to situations encountered within the food and beverage/hospitality industry. Students examine the transition from a line-level employee to supervisory and management-level positions. (OL)
Offered at Online
3 Semester Credits

FSM2025 Food and Beverage Cost Control
Food and Beverage Cost Control is an introductory course designed to acquaint the student with the control problems of the food and beverage industry. Emphasis is placed on profit planning through menu planning, the control cycle and forecasting.
Prerequisite(s): MATH0010 (or concurrent) or math placement, sophomore status. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
3 Semester Credits

FSM2033 Food Service in Hospitality and Tourism
This course introduces the principles of how food and beverage operations interact with other departments found in hospitality and tourism properties. Managerial concepts include industry regulations, financial and operational controls, and matching foodservice venues and menus to targeted customer markets.
Prerequisite(s): HOSP1001. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
3 Semester Credits

FSM2045 Introduction to Menu Planning and Cost Controls
This course allows students the opportunity to evaluate sales menus and apply the skills relevant to the development and design of the sales menu in a food service operation, while also learning the importance of the sales menu in the food service industry, perceptions of food and beverage costs and analyze sales. Additionally, the course introduces a practical approach to managerial accounting through the exploration of labor and overhead expenses, as well as an introduction to the income statement as a method of evaluating a business’s success.
Prerequisite(s): MATH0010 (or concurrent) or math placement, sophomore status. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence
3 Semester Credits

FSM2055 Beverage Appreciation
This intermediate course refines the student’s knowledge of beverages served in a variety of hospitality operations. Emphasis is on beverage sensory perception and food pairings. Students develop and analyze strategies to effectively manage, market and set standards for beverage operations. Both alcoholic and non-alcoholic beverages are examined.
Prerequisite(s): Online students must be of legal drinking age - 21 years of age in the US- or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth. (HY) (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
3 Semester Credits

FSM2065 Food and Beverage in the Hospitality Industry
This course introduces students to the significance of food and beverage as it relates to the hospitality industry. Students build a fundamental knowledge to effectively communicate with travel/tourism/hospitality planners and food service staff. Emphasis is on linking food, wine and tourism, and the impact related to destination development internationally. This course also examines international service styles, cultural etiquette, food terminology, and basic food and wine pairings. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
3 Semester Credits

FSM2165 Food Code and Policy
This course introduces students to the FDA Model Food Code. Emphasis is on reading and interpreting the code content and implementing the statutes of the code in a restaurant simulation.
Prerequisite(s): FSM1165 or approved sanitation certificate. (OL)
Offered at Online
3 Semester Credits

FSM2180 Hotel Food and Beverage Operations Control
This course introduces students to the roles and standard operating procedures used for food and beverage operations in lodging settings. Emphasis is placed on food preparation techniques, basic purchasing procedures, kitchen and dining equipment, product identification and guest service styles and standards used in various lodging operations. Additionally, methods used by hotel managers to increase food and beverage operational profits through maximizing revenues and controlling costs are explored. Students utilize spreadsheet applications in developing and analyzing operational income statements.
Prerequisite(s): ACCT1210. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
3 Semester Credits

FSM3012 Advanced Menu Analysis
This course focuses on researching current market trends and discovering their impact on commercial food service operations. Students analyze the effectiveness of current menu designs to specific operational data. Students also apply basic menu design techniques to enhance classroom assignments.
Prerequisite(s): FSM2080 or FSM3001 or SEE3008. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
3 Semester Credits

FSM3035 Supervision for Food Service Professionals
This course is designed to allow students the opportunity to learn and explore human resource management theory and procedures as they apply to the food service industry. Students learn proper procedures to hire, train, motivate and discipline employees, as well as to perform employee appraisals. Current human resource management issues and labor legislation law are discussed as they apply to preparing future chefs and managers for successful leadership roles in the food service industry. (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
3 Semester Credits
FSM3040 Food Service Financial Systems
This course allows students the opportunity to learn and experience an in-depth analysis of financial information within the food service industry. Emphasis is placed on exploration of accounting, sales, purchasing, inventory and budgetary systems. The course offers an overall view of financial management and its related areas through manual applications and the use of computers in the food service industry. Students recognize business problems, provide viable solutions and evaluate the effect of those solutions. Prerequisite(s): FSM2025 or FSM2045. Offered at Charlotte, Denver, North Miami, Online, Providence 3 Semester Credits

FSM3060 Front of the House Operations Management
This intermediate course focuses on the comprehensive study of dining service management within the food and beverage industry. Emphasis is placed on service theory and delivery, current technology and its application, customer feedback and process improvement, human resource development and training, staffing, physical space and layout, marketing, and fiscal accountability. Students have the opportunity to obtain industry-specific certification. Prerequisite(s): Junior status. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 3 Semester Credits

FSM3075 Food Service and Hospitality Strategic Marketing
This upper-level course provides students with a broad scope of food service and hospitality marketing. Emphasis is on the analysis, structure and strategy of food service and hospitality marketing; departmental budgeting, allocation of resources; market research; media selection; and effectiveness of the marketing plan. Case studies and assigned readings examine current marketing issues. A directed work project may be incorporated into this course. Prerequisite(s): Junior status. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 3 Semester Credits

FSM3215 Culinary Operations and Facility Management
This course is designed to enhance the student’s understanding of how a foodservice operation’s concept and menu influence back-of-the-house functions and costs. A task analysis is performed to design a workflow and identify the equipment and smallwares needed to receive and store product, and to produce and serve the menu. Overhead costs including direct operating expenses, furniture, fixtures and equipment (FFE), repairs and maintenance, and facilities layout and design are explored and evaluated to determine costs and the effect on profitability. Prerequisite(s): FSM2045, completion of all sophomore culinary labs. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence 3 Semester Credits

FSM4040 On-Site Foodservice
This upper-level course emphasizes the contract or noncommercial segment of the food service industry. The traditional contract fields of business/industry, university/school, healthcare, recreation areas and catering are explored in depth. Contracts for these food service areas are evaluated from the client, contractor, guest and unit manager’s perspectives. Prerequisite(s): Junior status. (HY) (OL) Offered at Denver, Online, Providence, Providence CE 3 Semester Credits

FSM4061 Advanced Food Service Operations Management
This upper-level capstone course concentrates on integrating critical competencies of management in a small food service setting. Emphasis is placed on menu development, marketing, staff scheduling, production planning and implementation, service, and fiscal accountability. Students manage the food and beverage service operations. Prerequisite(s): Senior status. (HY) (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 3 Semester Credits

FSM4070 The Business of Alcohol Distribution, Retail and Sales
This course offers the student a comprehensive overview of the costs of producing, distributing and selling licensed alcoholic beverages in the U.S. and the relationship between costs, profit margins and sales. Each segment of the three-tiered distribution system is analyzed and the legal aspects of producing, distributing and selling licensed beverages are examined. Internet sales and the challenge it poses to the current system are also evaluated. The impact of the current system on the consumer and how the consumer’s needs are addressed is the focus of the course. Prerequisite(s): Junior status. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 3 Semester Credits

FSM4081 Advanced Food & Beverage Operations and Planning
This capstone course concentrates on integrating critical competencies of management in a small food service setting. Emphasis is placed on concept creation, menu development, marketing, staffing, operational strategy, and fiscal accountability. Prerequisite(s): FSM2012 or FSM3001, senior status. (OL) Offered at Online 3 Semester Credits

FSM4160 Food and Beverage Strategies and Logistics
This senior-level capstone course is designed to give students insight into strategic management and decision making in the food and beverage industry. Students develop critical-thinking and decision-making skills by employing a variety of methods to examine the strategies of a number of food and beverage organizations. Special emphasis is on the impact of internal and external factors on strategy, current market conditions in the food and beverage industry, and the unique importance of the supply chain as it relates to food and beverage organizations. Prerequisite(s): (FSM3075 or HOSP3053 or MRKT1001), (ACCT3150 or FISV2000), junior status. (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 3 Semester Credits

FSM4250 Food Industry Compliance Capstone
This upper-level course serves as the culminating integrative experience in the Food Industry Compliance Management program. This course provides students the opportunity to apply previously completed coursework to address food compliance issues in commercial and non-commercial organizations that serve or sell food. Students learn to address concerns and offer solutions through a scientific, managerial and leadership perspective. Prerequisite(s): FSM2165, FSM3060, MGMT2020, senior status. (OL) Offered at Online 3 Semester Credits

FSM4880 Beverage Operations Management
This upper-level course examines the creation and management of a beverage operation. Planning topics include concept, identification of target market and bar business creation. The creation of a business plan is discussed. Management topics include bar layout and operations, trend identification and product selection, basic production methods, costing and pricing, inventory methods and human resources management. The creation of wine lists, beer lists and cocktail menus is also discussed. Responsible Beverage Service is stressed. Prerequisite(s): Junior status. (HY) (OL) Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE 3 Semester Credits