### 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

**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, Providence CE  
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

**FSM2080 Food Service Operations**  
This intermediate course is designed to complete the student’s foundation in purchasing as well as food and beverage operational controls. Emphasis is on mastering the purchasing cycle functions and back-of-the-house menu management systems and operations. Students also develop income statements using current technology and utilize spreadsheet applications to analyze food and beverage operations. Students have the opportunity to achieve two industry-recognized certifications.  
Prerequisite(s): ACCT1210 or ACCT2150 (or concurrent).  
Offered at Charlotte, Denver, North Miami, Providence, Providence CE  
3 Semester Credits

**FSM2110 Food and Beverage Operations in the Sports, Entertainment and Event Management Industry**  
This course introduces students to the management of different areas of food and beverage operations within the sports, entertainment and event industry. Emphasis is on food product and preparation types, beverage types, food and beverage delivery systems, costing and pricing strategies, and food and beverage pairings as they apply to the different divisions of the industry. Students obtain approved Food Safety Handler and Food Allergy certifications.  
Offered at Charlotte, Denver, North Miami, Providence, Providence CE  
3 Semester Credits

**FSM2130 The Businesses of Non-Commercial Foodservice**  
This course examines the non-commercial segment of the foodservice industry from the unit manager, client, guest and employment perspectives. Students explore how the operational cycle of control and the use of technologies are applied in a wide variety of businesses. The principal companies and the available career paths in the segment are discussed.  
Offered at Providence, Providence CE  
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): FSM2080 or FSM3001 or SEE3008. (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

**FSM3030 Facilities Design and Analysis**  
This intermediate course introduces students to the fundamentals of facilities planning for the commercial, institutional and industrial food service industry. Students are introduced to the need for proper planning, layout and design of production and service areas. Students become familiar with computer systems designed in restaurant planning. The major portion of the course is student involvement in individual projects on kitchen layout.  
Prerequisite(s): Sophomore status.  
Offered at Denver, 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

**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

**FSM3080 Food & Beverage Marketing and Distribution**  
This course introduces students to the many facets of food marketing in commercial applications. Students explore the various segments of the food and beverage marketing industry, including marketing for food and beverage manufacturing and distribution companies. Special emphasis is placed on the integration of food service and marketing competencies.  
Prerequisite(s): Junior status.  
Offered at Charlotte, Denver, North Miami, Providence, Providence CE  
3 Semester Credits

**FSM3111 Catering: Sales and Operations Management**  
Catering companies provide food and beverage services for clients who are hosting events, such as weddings, Bar/Bat Mitzvahs, anniversaries, graduations, rehearsal dinners and organization meetings. Catering managers meet with clients to plan events and are responsible for menu development, cooking and serving food in a variety of locations. This upper-level course examines the unique aspects of planning and executing various catered events for both on-premise and off-premise locations. Students explore the managerial and entrepreneurial aspects of developing a business model, building and maintaining a client base, operating and analyzing financial performance, and applying food and beverage management operational best practices.  
Prerequisite(s): Sophomore status.  
Offered at Charlotte, Denver, North Miami, Providence, Providence CE  
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 challenges 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

**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

**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