

Food Service Management (FSM) Courses

FSM1001 Introduction to the Food Service Field

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
4.5 Quarter Credit Hours

FSM1065 Food Safety and Sanitation Management

Students explore the fundamentals of food safety and environmental sanitation. Students will identify the origins of food contamination and recognize proper food safety practices used to keep food safe during the flow of food from vendor to consumer. Students must pass a national food safety manager certification exam that is recognized by the Conference for Food Protection (CFP) to fulfill the graduation requirement. (HY)
Offered at Charlotte, Denver, Denver CE, North Miami, Providence, Providence CE
1.5 Quarter Credit Hours

FSM2005 Technology in the Food and Beverage Industry

This course prepares students for the current trends in food service technologies. Emphasis is placed on emerging technologies used in the industry from both a managerial and strategic perspective.
Prerequisite(s): FIT1003 or FIT1040 (or concurrent). (OL)
Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
2.25 Quarter Credit Hours

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, Providence
4.5 Quarter Credit Hours

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, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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 and use of the proper tools and documents needed to control 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, Denver CE, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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
4.5 Quarter Credit Hours

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
4.5 Quarter Credit Hours

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.
Prerequisite(s): ACCT1210 or ACCT2004 (or concurrent).
Offered at Charlotte, Denver, North Miami, Providence, Providence CE
4.5 Quarter Credit Hours

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
4.5 Quarter Credit Hours

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
4.5 Quarter Credit Hours

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
4.5 Quarter Credit Hours

FSM2210 Operational Management in Healthcare

This course introduces students to the responsibilities of a food service operations manager within healthcare organizations and other adjacent career paths. Through the examination of financial and human resource management principles, as well as organizational structure and governance, the student will be able to demonstrate and apply the functions expected of an operations manager.
Prerequisite(s): FSM2045.
Offered at Denver, Providence
4.5 Quarter Credit Hours

FSM3001 Food Service Management Systems and Human Resource Applications

This course prepares students to apply sound human resource management principles to situations encountered within the hospitality industry. Students examine the complex and integrated nature of the hospitality industry and how various segments, such as lodging and tourism, impact the operation of food service establishments.

Prerequisite(s): BPA2626 or CUL2626 or CUL2386 or FSM1001. (HY) (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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 Denver, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3022 Baking Science

This upper-level laboratory course focuses on the functionality of ingredients in baking and pastry applications. Students learn about ingredients and their interactions through lecture, exercises, and hands-on execution of controlled experiments. Emphasis is placed on the chemical and physical structure of ingredients and how this affects their function in foods. This course is conducted in a non-production laboratory and includes the assessment of food quality.

Prerequisite(s): Junior status.

Offered at Providence

4.5 Quarter Credit Hours

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): FSM1001 or HOSP1001 or SEE1001 or Associate degree in Culinary Arts or Baking Pastry Arts.

Offered at Denver, Providence, Providence CE

4.5 Quarter Credit Hours

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 it applies 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.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

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.

Offered at Charlotte, Denver, North Miami, Providence

4.5 Quarter Credit Hours

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): ACCT1210. (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE

4.5 Quarter Credit Hours

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): FSM3001 or HOSP2011, junior status. (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

FSM3080 Food & Beverage Marketing and Distribution

This course introduces students to the many facets of food marketing in commercial applications. Students will explore the various segments of the food and beverage marketing industry, including marketing for food and beverage manufacturing and distribution companies. Special emphasis will be placed on the integration of food service and marketing competencies.

Prerequisite(s): MRKT1001.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

4.5 Quarter Credit Hours

FSM3175 Advanced Food Safety, HACCP and Special Processes

This course provides students with advanced training in food safety concepts and special processes, while they simultaneously develop workplace skills that are highly valued by employers. Students explore the framework and imperative steps of Hazard Analysis Critical Control Point (HACCP) as a control for safe food production. Students also explore safe food processing and recognize proper food safety practices utilized to keep food safe through the flow of food. Common special processes and template HACCP plans are analyzed to ensure safe production of these special processes, thus keeping the consumer from risk. At the completion of this course, students are prepared to sit for a nationally recognized HACCP certification exam.

Prerequisite(s): FSM1065, CUL2215, CUL2245, CUL2255, CUL2265.

Offered at Charlotte, Denver, North Miami, Providence

4.5 Quarter Credit Hours

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 influences 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.

Offered at Charlotte, Denver, North Miami, Providence

4.5 Quarter Credit Hours

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): FSM2080 or FSM3001 or SEE3008. (HY) (OL)

Offered at Denver, Online, Providence, Providence CE

4.5 Quarter Credit Hours

FSM4060 Hospitality Operations Management

This upper-level capstone course combines a working knowledge of food production techniques and management skills necessary to operate a food service facility. Students further enhance these skills in a small-quantity food service setting in which they have full control over the food service operation.

Prerequisite(s): FSM1065 or approved sanitation certificate (or concurrent), FSM2080, senior status.

Offered at Charlotte, Denver, North Miami, Providence, Providence CE

9 Quarter Credit Hours

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): FSM1065 or approved sanitation certificate (or concurrent), FSM2080 or FSM3099 or FSM3001, senior status. (HY) (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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): CUL1365 or CUL3092 or FSM2055 or MRKT1001. (OL)

Offered at Charlotte, Denver, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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): FISV2000, FSM3075 or MRKT1001. (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours

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): CUL4045 or FSM4070. (HY) (OL)

Offered at Charlotte, Denver, North Miami, Online, Providence, Providence CE
4.5 Quarter Credit Hours