

# Culinary Arts and Food Service Management - B.S.

**Effective Fall 2020, Johnson & Wales University will complete its transition from a term calendar to a semester calendar. Starting with the 2020–21 catalog, all programs will represent course requirements in semester credit hours rather than quarter credit hours. Students who started on terms and will finish their degree requirements on semesters should consult with their assigned academic counselor in Student Academic Services or faculty advisor on semester transition academic planning.**

The Culinary Arts and Food Service Management bachelor's degree program combines the strengths of culinary arts and management to prepare students for a management career in front- or back-of-the-house. Graduates of the Culinary Arts and Food Service Management program with sufficient experience may obtain positions in a variety of areas that include, but are not limited to restaurant manager, kitchen manager, executive chef, food and beverage director, catering manager, room service manager, sous chef, beverage manager and dining room manager.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of the food service management profession to address industry problems both locally and globally.
- Communicate effectively to diverse audiences, purposes and situations in food service operations.
- Analyze and interpret insights gained from decision-support tools and relevant sources to solve problems and improve organizational performance within the food service operations.
- Comprehend and apply industry specific operational standards.

The curriculum provides opportunities for students to build upon their leadership and management abilities, cooking techniques, critical thinking, personal accountability and ethical behavior, problem-solving techniques, strong financial analysis skills and customer awareness. The Culinary Arts and Food Service Management degree develops a culinary foundation and management philosophy in its graduates.

The program allows students to receive a world-class culinary arts and hospitality education. The program's strength is that students receive several senior-level capstone experiences in culinary arts, hospitality operations and strategic management.

## Culinary Arts and Food Service Management

A four-year program leading to the bachelor of science degree for two-year Culinary Arts program graduates

First two years: 90

in Culinary Arts

Third and fourth years:

### Business Foundations

ACCT1210	Financial Accounting	4.5
CAR0010	Career Management	1
FISV2000	Finance	4.5
FIT1040	Spreadsheet Design for Business Solutions	4.5
LAW2001	The Legal Environment of Business I	4.5

### Major Courses

FSM2005	Technology in the Food and Beverage Industry	2.25
FSM3001	Food Service Management Systems and Human Resource Applications	4.5
FSM3075	Food Service and Hospitality Strategic Marketing	4.5
FSM4061	Advanced Food Service Operations Management	4.5
FSM4160	Food and Beverage Strategies and Logistics	4.5

### A&S Core Experience

Integrative Learning		4.5
One ILS course at the 4000 level		
Arts and Humanities		9.0
PHIL3240	Ethics: A Global Perspective	
One course from ART, HIST, HUM‡, LIT or REL		
Mathematics		4.5
MATH2001	Statistics	
Social Sciences		9.0
ECON1001	Macroeconomics	
or ECON1002	Microeconomics	
One course from ANTH°, LEAD, PSCI, PSYC or SOC		

A&S Electives	4.5
One course with an EASC attribute, at 3000 level or higher.	
Free Electives #	
22.5 credits selected from 1000-4999 numbered offerings within the university.	22.5
Total Credits	93.25
Four-Year Credit Total	183.25

Visit Courses by Subject Code for a listing of all campus courses.

‡HUM courses are not offered in North Miami or Online.

^BIO courses are not offered in North Miami, Charlotte or Online.

¶CAD courses are only offered in Providence.

±CHM courses are not offered in North Miami or Online.

°PHY courses are not offered in Charlotte.

°°ANTH courses are not offered in North Miami or Charlotte.

# In addition to classes, free elective credit can be applied to a number of options such as Directed Experiential Education (DEE), Internship, Minor or Study Abroad. For Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact an adviser before scheduling free elective credits.

Students who graduate with a bachelor's degree must leave Johnson & Wales University with effective writing skills to fulfill the graduation writing requirement. These writing skills will be assessed at the completion of ENG1021 Advanced Composition and Communication. Students who have met the requirement of ENG1021 Advanced Composition and Communication or ENG1027 Honors Advanced Composition and Communications: Civic Discourse outside of Johnson & Wales University must fulfill the graduation writing requirement through successful completion of ENG0001 Writing Workshop.

In collaboration with academic colleges across all JWU campuses, JWU Study Abroad programs offer a variety of international options for major, minor, Arts & Sciences, and elective credit at many price points for students during the academic year and summer. Faculty-led, exchange, affiliate, and direct-enroll programs range in duration from one week to a full semester. Financial aid is applicable and scholarships are available. Visit the study abroad website for information, program descriptions and online applications.