

Culinary Arts and Food Service Management - B.S.

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: 61
in Culinary Arts *

Third and fourth years:

Business Foundations

ACCT2150	Accounting for Hospitality Service Organizations	3
ACCT3150	Financial Management for Hospitality Service Organizations	3
LAW2005	Hospitality Law	3

Major Courses

FSM2007	Food and Beverage Technology & Application Systems	3
FSM3075 or HOSP3053	Food Service and Hospitality Strategic Marketing Hospitality Strategic Marketing	3
FSM4081	Advanced Food & Beverage Operations and Planning	3
FSM4160	Food and Beverage Strategies and Logistics	3
HOSP2040 or FSM2012	Human Resources Management in Service Organizations Food & Beverage Human Resources	3

A&S Core Experience

Integrative Learning	One ILS course at the 4000 level	3
Arts and Humanities	PHIL3240 Ethics: A Global Perspective One course from ART, HIST, HUM, LIT or REL	6
Mathematics	MATH2001 Statistics I	3
Social Sciences	ECON1001 Macroeconomics or ECON1002 Microeconomics One course from ANTH, GEND, LEAD, PSCI, PSYC, RES or SOC	6
A&S Electives	One course with an EASC attribute	3

Free Electives

15 credits selected from 1000-4999 numbered offerings within the university	15
Total Credits	60.0
Four-Year Credit Total	121.0

* First two years: Associate in Science Degree in Culinary Arts: minimum 61 credits (Associate degree general education requirements must be met.)

**General Education Requirements

All students are required to complete a science course i.e. PHY, BIO, CHM, SCI and MATH1002 A Survey of College Mathematics (or higher, based on student's placement) or its equivalent

For students without an awarded Associate in Science degree from a regionally accredited institution, the following courses are required in order to meet minimum accreditation standards.

Transcripts for these students will be evaluated to determine transfer credit eligibility for the following courses:

ENG1020	Rhetoric & Composition I	3
ENG1021	Rhetoric & Composition II	3
ENG1030	Communication Skills	3
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	3
Science	One course from BIO, CHM, PHY or SCI	3
A&S Electives	Two courses with an EASC attribute	6

** Students must complete 14 courses (at least 42 credits) of general studies within the B.S. degree.

In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For Accelerated Master's program students, up to three graduate-level courses may be applied. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

In collaboration with academic colleges across all JWU campuses, JWU Global Study Abroad programs offer a variety of international options for major, minor, arts and sciences, and elective credit at many affordable price points for students during the academic year, break periods, and summer. Faculty-led, exchange, affiliate, and direct-enroll programs range in duration from one week to a full semester or full year. Financial aid may be applied and scholarships are available. Visit the study abroad website for information, program descriptions and online applications. Where will you go?