

Food & Beverage Industry Management (2+2 program) - B.S.

Building upon previous dining, beverage service and kitchen laboratory experiences the Food & Beverage Industry Management bachelor's degree program prepares students for a management career across the career spectrum in the food and beverage industry.

Areas of management study also include critical thinking, financial analysis, industry technology, social media, marketing, food and beverage strategy and logistics, human resources and customer awareness.

As part of this program, all students are provided the opportunity to apply free electives to a variety of on and off campus learning activities.

Upon completion of the program, graduates are expected to:

- Apply food and beverage industry concepts, skills and values to current industry issues.
- Communicate effectively to diverse audiences, purposes and situations in food and beverage operations.
- Use data and other relevant sources to improve organizational performance within food and beverage operations.
- Produce and implement comprehensive management plans for food industry operations.
- Create business plans for beverage operations.

Graduates with sufficient experience, a professional attitude, and technical expertise 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.

According to the National Restaurant Association, the food and beverage industry is the largest U.S. employer besides the government.

Food & Beverage Industry Management

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

First two years: 62
in Baking & Pastry Arts

OR

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
FSM2055	Beverage Appreciation	3
FSM4061	Advanced Food Service Operations Management	3
FSM4160	Food and Beverage Strategies and Logistics	3
FSM4880	Beverage Operations Management	3
HOSP2040	Human Resources Management in Service Organizations	3
HOSP3053	Hospitality Strategic Marketing	3
Related Professional Studies		
CAR0010	Career Management	1
A&S Core Experience		
Integrative Learning		3
One ILS course at the 4000 level		
Arts and Humanities		6
PHIL3240	Ethics: A Global Perspective	
One course from ART, HIST, HUM, LIT or REL		
Mathematics		3
MATH2001	Statistics I	
Social Sciences		6
LEAD1010	Foundations of Leadership Studies	
One course from ANTH, ECON, GEND, PSCI, PSYC, RES or SOC		
A&S Electives		3
ECON1001	Macroeconomics	
Free Electives #		

9 credits selected from 1000-4999 numbered offerings within the university	9
Total Credits	61.0
Four-Year Credit Total	123.0

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 apply. 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?