

Restaurant, Food & Beverage 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 Restaurant, Food & Beverage Management bachelor's degree program provides a unique combination of culinary skills and hospitality management. The focus is on current restaurant and food service management industry topics. The program also develops proficiency in the area of beverage management. Other areas of study include critical thinking, financial analysis, industry technology, social media, leadership and customer awareness to prepare students for a management career in the food service industry. According to the National Restaurant Association, the food and beverage industry is the largest U.S. employer besides the government.

Upon completion of the program, graduates are expected to:

- Apply the major concepts, skills and values of the restaurant, food and beverage profession to address industry problems both locally and globally.
- Communicate effectively to diverse audiences, purposes and situations in the restaurant and food and beverage 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.
- Integrate current industry technologies in all aspects of food and beverage management.
- Attain relevant industry-recognized certifications.
- Integrate industry-specific knowledge and skills in managing food and beverage operations.

As part of this program, all students complete a mandatory, term-long internship.

Value-added certifications within the degree include an industry-recognized responsible alcohol service certification, the national sanitation certification (a graduation requirement) recognized by the Conference for Food Protection, and the International School of Mixology Bartending Certificate.

Restaurant, Food & Beverage Management

A four-year program leading to the bachelor of science degree

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
MRKT1001	Principles of Marketing	4.5
Major Courses		
COHM3799	College of Hospitality Management Intermediate Internship	13.5
CUL1015	Introduction to Culinary Foundations	3
CUL1035	Culinary Fundamentals	3
CUL1135	Purchasing, Product Identification & Protein Fabrication	3
CUL1325	Essentials of Dining Service	3
CUL4045	Spirits and Mixology Management	4.5
FSM1001	Introduction to the Food Service Field	4.5
FSM1065	Food Safety and Sanitation Management *	1.5
FSM2005	Technology in the Food and Beverage Industry	2.25
FSM2055	Beverage Appreciation	4.5
FSM2080	Food Service Operations	4.5
or FSM2180	Hotel Food and Beverage Operations Control	
FSM3001	Food Service Management Systems and Human Resource Applications	4.5
FSM3060	Front of the House Operations Management	4.5
FSM4061	Advanced Food Service Operations Management	4.5
FSM4160	Food and Beverage Strategies and Logistics	4.5
FSM4880	Beverage Operations Management	4.5
MRKT3045	Social Media Marketing	4.5

A&S Core Experience		
Communications Foundation Courses 13.5		
ENG1020	English Composition	
ENG1021	Advanced Composition and Communication	
ENG1030	Communication Skills	
Integrative Learning 9		
Two ILS courses, one at the 2000 level, one at the 4000 level		
Arts and Humanities 9		
PHIL3240	Ethics: A Global Perspective	
One course from ART, HIST, HUM±, LIT or REL		
Mathematics 9		
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
MATH2001	Statistics	
Science 4.5		
One course from BIO^, CHM±, PHY* or SCI		
Social Sciences 9		
ECON1001	Macroeconomics	
or ECON1002	Microeconomics	
One course from ANTH°, LEAD, PSCI, PSYC or SOC		
A&S Electives 9		
Two courses with an EASC attribute, at least one at 3000 level or higher.		
Free Electives #		
22.5 credits selected from 1000-4999 numbered offerings within the university. 22.5		
Total Credits 183.25		

* Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.

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.

NOTE: Students must pass MATH0010 Basic Mathematics or have equivalent placement scores to enroll in required math course(s).

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.