

Culinary Arts and Food Service Management - B.S.

Curriculum

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: in Culinary Arts *	61
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	Food Service and Hospitality Strategic Marketing 3
or HOSP3053	Hospitality Strategic Marketing
FSM4081	Advanced Food & Beverage Operations and Planning 3
FSM4160	Food and Beverage Strategies and Logistics 3
HOSP2040	Human Resources Management in Service Organizations 3
or FSM2012	Food & Beverage Human Resources
University Core Curriculum	
Connecting	3
One course with the Connecting attribute (ECNG) at the 4000 level	
Experiencing	6
PHIL3240	Ethics: A Global Perspective
Additional course with the Experiencing attribute (EEXP) in a different discipline	
Measuring	3
MATH2001	Statistics I
Interacting	6
ECON1001	Macroeconomics
or ECON1002	Microeconomics
Additional course with the Interacting attribute (EINT) in a different discipline	
A&S Electives	3
One course with the Arts & Sciences elective attribute (EASC)	
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 60 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, and courses in a specialization or minor as relevant. For students who qualify for the J2 program, up to four graduate courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

Admissions Requirements

Johnson & Wales University holistically reviews all elements of a student's application to identify those students most likely to succeed at the university.

Prior to being considered for admission into an online JWU undergraduate program, the following must be submitted:

1. A completed application for admission.
2. Official high school or GED transcript.
3. If applicable, official or certified transcripts from all previous college/university institutions attended.

All Culinary Arts and Food Service Management online bachelor's degree program students must meet the following requirements:

- All associate degree general study requirements must be met.
- Applicants must have a conferred associate degree in Culinary Arts.

Applicants with Culinary Arts Associate Degrees from Institutions Other than JWU

Applicants who have earned associate degrees from an institution other than JWU must have completed a minimum of 180 hours of cooking in their associate degree program with courses covering the 12 cooking techniques: boiling, simmering, steaming, poaching, braising, sautéing, grilling, broiling, deep-frying, shallow-frying, roasting and baking, and a cost-control and menu-planning course.

Accelerated Program Options

J2 Program

The JWU J2 program allows qualified students enrolled in a matriculating undergraduate program to take graduate level courses at JWU. Students interested in pursuing this option should meet with their academic advisor to discuss their interest, qualifications and plans. The undergraduate student may take up to four graduate courses (maximum 12 credits) and are limited to 6 credits a semester and 3 credits per session (Fall Session I and Fall Session II).

The completion of graduate credits to fulfill undergraduate program requirements does not guarantee acceptance into the graduate program

after completion of the baccalaureate degree. Matriculating undergraduate students who wish to formally enroll in a graduate program must fulfill all requirements for entrance into the intended graduate program and complete a graduate program application.

Note: Not all graduate courses are included as part of this policy. Courses offered as part of the Master of Arts in Teaching, Master of Education, Master of Science in Physician Assistant Studies and doctoral courses are excluded from this policy and are restricted to program majors only. Additional courses and/or programs as determined by individual colleges may also have restricted access.

Eligibility Criteria

To be eligible to enroll in graduate-level courses (excludes: Master of Arts in Teaching, Master of Education, Master of Science in Physician Assistant Studies, doctoral courses, Counseling graduate program courses, and other programs as outlined by the colleges), undergraduate students must meet the following criteria:

- Undergraduate cumulative GPA of 3.00 or higher
- Completed and registered undergraduate credits at least 90 credits
- Meet the individual course prerequisites

Appeal to Eligibility Criteria

College dean or designee will receive a copy of the Petition Form, Student's GPS and email requesting appeal if the student requests to appeal the GPA or earned/registered credit criteria. College dean/designee will review and determine approval.

These courses carry graduate credit and will replace undergraduate degree requirements when applicable, traditionally free-electives (maximum of 12 credits). The course will be applied to the undergraduate degree in the order in which they are taken (if required) and will also be applied towards both the students undergraduate and graduate GPA.

Students should maintain enrollment in at least 12 credits of undergraduate coursework to maintain full-time status; graduate course enrollment is not calculated into undergraduate full-time status. For students already attending full-time as undergraduates (12 credits or more) and paying the full-time tuition, the graduate credits will be included in full-time tuition fee. Students attending part-time (11 credits or less) will pay the cost per-credit undergraduate tuition for the graduate course.

Course registration will be based on space availability and students enrolled in graduate level courses will be required to maintain good academic standing at the undergraduate and graduate level.