FOOD SERVICE MANAGEMENT
A.A.S.

Tom Campbell, Director

The Food Service Management program culminates in an Associate of Applied Science Degree. This program combines theory, practical training, and industry experience to prepare students for entry-level and management positions in the diverse and dynamic hospitality industry. The degree program is designed to continue principles taught in the Culinary Arts certificate program. The spectrum of learning is expanded to include more in-depth professional studies thereby enhancing employment options. Accreditation by the American Culinary Federation ensures graduates’ eligibility for certification as an ACF “Certified Culinarian”.

Technical subject areas include introduction to the industry, basic baking, patisserie, cost control, dining room service, Garde manger, nutritional cooking, fundamental cooking principles, short order cookery, a la carte stations, menu planning, supervised internship, and the recognized sanitation certificate awarded by the National Restaurant Association Educational Foundation.

Associate of Applied Science - Food Service Management

Missoula College

Degree Specific Credits: 65

Required Cumulative GPA: 2.0

Catalog Year: 2018-2019

Note: See Program Director for scope and sequence advising. Please refer to online schedule for online course availability.

Summary

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Food Service Management Required Courses</td>
<td>65</td>
</tr>
<tr>
<td></td>
<td>Total Hours</td>
<td>65</td>
</tr>
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### Food Service Management Required Courses

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
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<tbody>
<tr>
<td>CULA 165</td>
<td>Baking &amp; Pastry</td>
<td>3</td>
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<tr>
<td>CULA 205</td>
<td>Catering Management</td>
<td>2</td>
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<tr>
<td>CULA 210</td>
<td>Nutritional Cooking</td>
<td>3</td>
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<td>CULA 270</td>
<td>Purchasing and Cost Controls</td>
<td>5</td>
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<tr>
<td>CULA 275</td>
<td>Patisserie</td>
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<td>CULA 298</td>
<td>Food Service Internship</td>
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<tr>
<td>CULA 299</td>
<td>Culinary Arts Capstone</td>
<td>4</td>
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<tr>
<td>M 105</td>
<td>Contemporary Mathematics</td>
<td>3</td>
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<tr>
<td>PSYX 100S</td>
<td>Intro to Psychology</td>
<td>3</td>
</tr>
<tr>
<td>WRIT 121</td>
<td>Intro to Technical Writing</td>
<td>3</td>
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<tr>
<td>or WRIT 101</td>
<td>College Writing I</td>
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Total Hours: 65

Minimum Required Grade: C-