

# FOOD AND BEVERAGE MANAGEMENT (FBM)

## FBM A100 3 Units (54 lecture hours)

### Introduction to the Food and Service Industry

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

This course provides an overview of culinary and service history concentrating on working in the food and beverage industry, creating superior guest experiences, and practicing industry related job search skills. Same as FSM A100. Students who complete FSM A100 may not enroll in FBM A100.

## FBM A102 2 Units (36 lecture hours)

### Sanitation and Safety

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

This course introduces students to food safety and sanitation issues facing professionals in the food and beverage industry. The material is based on regulatory code and covers major foodborne illnesses, time and temperature controls, equipment sanitation, and food safety management systems, such as HACCP. Same as FSM A160. Students who complete FSM A160 may not enroll in FBM A102.

## FBM A115 3 Units (36 lecture hours; 54 lab hours)

### Fundamentals of Food Production

**Prerequisite(s):** FBM A102 or FSM A160 or concurrent enrollment.

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

This course introduces students to the fundamentals of food preparation and cooking techniques, as well as the identification and safe usage of commercial kitchen equipment. Students will apply safety and sanitation principles to food production and equipment handling. Not required for Culinary Arts students. Hospitality dress standards are required. Same as FSM A150/CA A150. Students who complete FSM A150 or CA A150 may not enroll in FBM A115.

## FBM A140 1.5 Units (27 lecture hours)

### Bar Management and Profitability

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

This course examines the management of beverage operations and provides a brief history and function of wines, beer, spirits, and non-alcoholic beverages in the foodservice industry. The California State required Responsible Beverage Service (RBS) Training Program and Certification Exam will be administered. Same as FSM A275. Students who complete FSM A275 may not enroll in FBM A140.

## FBM A145 2 Units (27 lecture hours; 27 lab hours)

### Introduction to Wines

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

This course will explore the foundation of wine characteristics, grape varieties, and labeling from the major wine regions of the world while exploring wine tasting, service and handling of wine, and purchasing wine for the food and beverage industry. Students must be at least 18 years of age by the first scheduled class meeting. Class tastings will adhere to the California State tasting legislation, AB 1989. Same as FSM A187. Students who complete FSM A187 may not enroll in FBM A145.

## FBM A146 3 Units (36 lecture hours; 54 lab hours)

### Introduction to Fermented Beverages

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

This course will introduce students to the fermented beverage industry and explores the basic production methods of beer, cider, hard seltzer and kombucha while assessing the factors contributing to flavor development and flavor defects through sensory evaluation of taste and aroma. Students must be at least 18 years of age by the first scheduled class meeting. Class tastings will adhere to the California State tasting legislation, AB 1989.

## FBM A147 2.5 Units (36 lecture hours; 27 lab hours)

### Distilled Spirits and Introduction to Mixology

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

This course provides an overview of the history, traditions and production methods behind each major category of distilled spirits (vodka, gin, rum, tequila, whiskey, bourbon and scotch), discuss their flavor profiles, along with a hands-on learning covering an overview of classic and contemporary cocktails focusing on mixology and beverage service. mixing techniques for both classic and modern cocktails. Students must be at least 18 years of age by the first scheduled class meeting. Class tastings will adhere to the California State tasting legislation, AB 1989.

## FBM A175 2 Units (36 lecture hours)

### Food Law and Policy

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

This course will explore the history, development, and enforcement of food laws and regulations in the United States. There will be emphasis on the Federal Food, Drug, and Cosmetic Act (FDCA), the Food and Drug Administration (FDA), and the US Department of Agriculture (USDA). Same as FSM A175. Students who complete FSM A175 may not enroll in FBM A175.

## FBM A190 1.5 Units (9 lecture hours; 54 lab hours)

### Buffet and Catering Service

**Prerequisite(s):** FBM A102 or FSM A160 or concurrent enrollment.

**Grading Mode:** Standard Letter

**Transfer Credit:** CSU.

This course familiarizes students with the essential knowledge and skills required for professional food and beverage front-of-the-house service, encompassing buffet and catering operations.

**FBM A195** **2 Units (18 lecture hours; 72 lab hours)**  
**Dining Room Service**  
**Prerequisite(s):** FBM A190.

**Grading Mode:** Standard Letter  
**Transfer Credit:** CSU.

The course aims to enhance students' existing knowledge and skills by focusing on the service quality of dining room and banquet management at the Captain's Table Restaurant. Training will encompass essential service techniques, sanitation protocols, reservation procedures, and operational systems. Topics covered will range from seating arrangements, proper table settings, and communication etiquette with both the culinary team and patrons, to point-of-sale transactions, and credit card processing systems. Same as FSM A190. Students who complete FSM A190 may not enroll in FBM A195.

**FBM A215** **2 Units (18 lecture hours; 72 lab hours)**  
**Quantity Food Production Management**  
**Prerequisite(s):** FBM A115 or all of the following; CA A120, CA A124, CA A149.

**Grading Mode:** Standard Letter  
**Transfer Credit:** CSU.

Techniques and practice managing individuals responsible for producing quantity food including supervision in planning, organizing, supervising, and controlling food production is discussed. Students will be required to follow the hospitality department dress code standards. Same as FSM A151. Students who complete FSM A151 may not enroll in FBM A215.

**FBM A220** **4 Units (72 lecture hours)**  
**Food and Beverage Cost Control**  
**Prerequisite(s):** Successful completion of a course at the level of beginning algebra or Appropriate OCC math placement.

**Grading Mode:** Standard Letter  
**Transfer Credit:** CSU.

This course introduces students to the principles of cost control relating to concepts of food, beverage, and labor in the food & beverage industry including budgeting, forecasting, financial analysis, food and labor costs, beverage control, and inventory control. Same as FSM A240. Students who complete FSM A240 may not enroll in FBM A220.

**FBM A221** **3 Units (54 lecture hours)**  
**Menu Planning and Purchasing**  
**Grading Mode:** Standard Letter  
**Transfer Credit:** CSU.

This course introduces students to the principles of menu development with an overview of purchasing cycles to include selection, procurement, and equipment specification while examining the design and layout relationships of food and beverage facilities. Same as FSM A250. Students who complete FSM A250 may not enroll in FBM A221.

**FBM A222** **3 Units (54 lecture hours)**  
**Management, Leadership, and Training**  
**Grading Mode:** Standard Letter  
**Transfer Credit:** CSU.

This course introduces students to management, leadership, legal considerations, and problem-solving in the professional food and beverage workplace. Same as FSM A260. Students who complete FSM A260 may not enroll in FBM A222.

**FBM A245** **2 Units (27 lecture hours; 27 lab hours)**  
**Advanced Wine Studies**  
**Grading Mode:** Standard Letter, Pass/No Pass  
**Transfer Credit:** CSU.

This course is designed to give students extensive knowledge of the different wine-producing nations of the world while preparing them for the Certified Sommelier (level 2) Certification. Students will have opportunities to learn and be tested on "blind tasting" techniques and strategies. Students must be at least 18 years of age by the first scheduled class meeting. Class tastings will adhere to the California State tasting legislation, AB 1989. Graded or Pass/No Pass option.

**FBM A270** **3 Units (36 lecture hours; 72 lab hours)**  
**Sustainable Food Systems**  
**Grading Mode:** Standard Letter  
**Transfer Credit:** CSU.

This course explores the economic and environmental impacts of our local and global food systems with an emphasis on the movement towards a sustainable food system. This course also examines issues on justice, sovereignty, equity, access, and inclusion within the food systems. Students will learn how to grow food sustainably, utilize the entire product with minimal waste and compost the remaining food waste safely. Same as FSM A170. Students who complete FSM A170 may not enroll in FBM A270.

**FBM A280** **2 Units (5 lecture hours; 108 lab hours)**  
**Directed Practice for Food and Beverage Management 1**  
**Prerequisite(s):** FBM A102 or FSM A160 and FBM A115 or FSM A150 and FBM A195 or FSM A190 and FBM A190.

**Grading Mode:** Standard Letter  
**Transfer Credit:** CSU.

Directed practice for Food and Beverage Management students includes on campus practical training of management duties in the dining room and other foodservice operations. Same as FSM A283. Students who complete FSM A283 may not enroll in FBM A280.