

FOOD SERVICE MANAGEMENT (FSM)

FSM A100 **3 Units (54 lecture hours)**
Introduction to the Hospitality Industry
Grading Mode: Standard Letter
Transfer Credit: CSU.

Overview of the hospitality industry. Same as Culinary Arts A100 and Hospitality, Travel & Tourism A100. Students completing Food Service Management A100 may not receive credit for Culinary Arts A100 or Hospitality, Travel & Tourism A100.

FSM A150 **4 Units (36 lecture hours; 108 lab hours)**
Principles of Quantity Food Preparation
Prerequisite(s): FSM A160 or concurrent enrollment.

Grading Mode: Standard Letter
Transfer Credit: CSU.

The fundamentals of food preparation, and application of these principles to quantity food production. Emphasis is placed on the use of quantity food preparation equipment, work simplification, and standardized production. Not required for Culinary Arts students. Hospitality dress standards and TB clearance required.

FSM A151 **2 Units (18 lecture hours; 63 lab hours)**
Food Production Management
Prerequisite(s): FSM A150; or all of the following; CA A120, CA A124, and CA A149.

Grading Mode: Standard Letter
Transfer Credit: CSU.

Techniques and practice managing individuals responsible for producing food including supervision in planning, organizing, supervising, and controlling food production is discussed. Students will be required to follow hospitality department dress standards. TB clearance required.

FSM A160 **3 Units (54 lecture hours)**
Sanitation and Safety
Grading Mode: Standard Letter
Transfer Credit: CSU.

The basic principles of bacteriology, safety, equipment selection, and facility layout for food service operations. Includes cause and control of food-borne illnesses, cleaning materials and procedures, general safety regulations, food processing methods, first aid, and fire prevention. National food handler certification exam will be given. This course may also be offered online. **C-ID:** HOSP 110.

FSM A161 **0.5 Units (10 lecture hours)**
Basic Concepts in Sanitation
Grading Mode: Pass/No Pass
Transfer Credit: CSU.

A short course in sanitation applied to the flow of food. The course is designed to meet current professional organization certification requirements and prepares the student for the national food handler certification examination (ServSafe). Offered on a pass-no pass basis only.

FSM A190 **2 Units (18 lecture hours; 72 lab hours)**
Dining Room Service
Prerequisite(s): FSM A160 or concurrent enrollment.

Grading Mode: Standard Letter
Transfer Credit: CSU.

Orientation to all functions of restaurant dining room operations, including dishwashing, pot and pan washing, floor care, equipment maintenance, and line preparation techniques. Emphasis on dining room service techniques of table waiting and accompanying dining room skills. Students will be required to follow hospitality department dress standards. TB clearance required.

FSM A210 **3 Units (36 lecture hours; 72 lab hours)**
Dining Room Management
Prerequisite(s): FSM A190.

Grading Mode: Standard Letter
Transfer Credit: CSU.

How to manage and promote a profitable dining room. Emphasis on management activities of controlling and staffing a dining room. Students will be required to follow Hospitality Department Dress Code. TB clearance required.

FSM A240 **4 Units (72 lecture hours)**
Food Service Math/Accounting
Grading Mode: Standard Letter
Transfer Credit: CSU.

Mathematical and accounting concepts applied to food service problems such as food costing, payroll computations, recipe adjusting, gross profit analysis, guest check mechanics, metric conversions, cost reports, financial statements, budgets, break-even analysis and general financial decision making problems.

FSM A250 **3 Units (54 lecture hours)**
Menu Planning and Purchasing
Grading Mode: Standard Letter
Transfer Credit: CSU.

The basic principles of menu planning and purchasing principles will include writing specifications for food and supplies and proper receiving/storage techniques, for restaurants and institutions. Emphasis on type of operation, psychological needs, available equipment, skill of the personnel, merchandising, menu pricing, and operating budget.

FSM A260 **3 Units (54 lecture hours)**
Supervision and Training Techniques
Grading Mode: Standard Letter
Transfer Credit: CSU.

Developing personnel programs and desirable labor-management relations. Special emphasis placed on leadership skills of motivation, communication, and decision making. Same as Hotel Management A260. Students completing Food Service Management A260 may not receive credit for Hotel Management A260.

FSM A275 **2 Units (36 lecture hours; 9 lab hours)**
Bar Management
Grading Mode: Standard Letter
Transfer Credit: CSU.

How to manage a successful beverage operation. Entry level skills of preparing and serving beer, wine and spirits. Manage the bar for profitability to include cost controls, staffing, marketing, and regulations that affect operations.

FSM A283 **2 Units (6 lecture hours; 120, 150 other hours)**
Directed Practice in Food Service Management 1
Prerequisite(s): FSM A150 and FSM A160 and FSM A190.

Grading Mode: Standard Letter
Transfer Credit: CSU.

This is a directed practice opportunity for Food Service Management which includes practical training in the OCC cafeteria operation. Students will rotate through the major areas of the kitchen in supervised settings. Students will be required to follow Food Service Management Department dress standards. TB clearance required. 6 hours lecture and 120 work hours (unpaid) or 150 work hours (paid).

FSM A284 **3 Units (54 lecture hours; 9 lab hours)**
Catering
Prerequisite(s): FSM A160 or concurrent enrollment.

Grading Mode: Standard Letter
Transfer Credit: CSU.

The theory and practice of managing a catering operation. Students will be required to follow hospitality department dress standards. TB clearance required.

FSM A285 **3 Units (54 lecture hours)**
Restaurant Management
Grading Mode: Standard Letter
Transfer Credit: CSU.

The principles of operating a food service facility. Characteristics unique to different segments are explored, including quick service, full service, and institutional operations. Management principles, marketing, financial management, site location, space allocations, legal considerations, and customer relations. will be covered.

FSM A286 **2 Units (6 lecture hours; 180 other hours)**
Directed Practice in Food Service Management
Prerequisite(s): FSM A283.

Grading Mode: Standard Letter
Transfer Credit: CSU.

A directed opportunity in food service or culinary arts to gain practical training. This directed practice is repeated for each option the student elects in order to earn a Certificate of Achievement in that option. Students will be required to follow dress standards and companies policies of conduct set by the facility in which they are working. TB clearance required.