

FOOD AND BEVERAGE MANAGEMENT, ADVANCED, ASSOCIATE IN SCIENCE DEGREE

Banner Code: 1_AS_FBMA

Control Number: 08664

Financial Aid Eligible

The Food and Beverage Management Advanced Associate in Science Degree at Orange Coast College is designed to prepare students for managerial career advancement within the food and beverage industry. Each program provides learning opportunities, which introduce, develop, and reinforce occupational knowledge, skills, and attitudes required.

The Food and Beverage Management Department offers a varied curriculum focusing on food and beverage management, dining room service, bar management, sustainable food systems, food recovery, and catering.

Classroom studies are reinforced with practical experience in the Captain's Table Restaurant, Organic Waste Management through composting, and Food Repurposing Kitchen.

Program Outcomes

Prepare students with the operational and managerial capabilities needed to advance within the food & beverage industry while upholding industry standards.

Review Graduation Requirements (<https://catalog.cccd.edu/orange-coast/graduation-requirements/associate-degree/>) and General Education (<https://catalog.cccd.edu/orange-coast/general-education-patterns/>).

Required Prerequisites

Food and Beverage Management Certificate of Achievement (25.5 Units)

Course	Title	Units
Recommended Preparation		
COUN A100		
Required Courses		
FBM A100	Introduction to the Food and Service Industry	3
FBM A102	Sanitation and Safety	2
FBM A115	Fundamentals of Food Production	4
FBM A190	Buffet Service	2
FBM A220	Food and Beverage Cost Control	4
FBM A195	Dining Room Service	2.5
FBM A215	Quantity Food Production Management	2
FBM A222	Management, Leadership, and Training	3
FBM A270	Sustainable Food Systems	3
Total Units		25.5

Required Courses

Course	Title	Units
FN A140 or FN A170	Introduction to Nutrition Concepts Nutrition	2-3
FBM A221	Menu Planning and Purchasing	3
FBM A145	Introduction to Wines	2
FBM A280	Directed Practice for Food and Beverage Management 1	2
FBM A140	Bar Management and Profitability	1.5
FBM A175	Food Law and Policy	2
FBM A147	Distilled Spirits and Introduction to Mixology	2.5
FBM A285	Directed Practice for Food and Beverage Management 2	2
Total Units		17-18

Requirement	Units
Program Major Units	42.5-43.5
AS General Education Option 1, 2, or 3	Varies
Transferable electives to satisfy unit requirement	Varies
Total Degree Units	60.5-61.5

Suggested Electives

CIS A090 Beginning Computer Keyboarding 1
EMS A100 Emergency Medical Responder
KIN A203 First Aid and CPR

Program Sequence

These sequences at Orange Coast College are general course curriculum maps for students to finish all major and general education requirements for two-year completion of degrees, and/or fulfillment of transfer requirements. The course sequence may include course prerequisites and other placement requirements. **Students are advised to meet with an Orange Coast College Counselor to review course selections and sequences to ensure that completion of this program will meet a student's transfer and career goals.**

Recommended Preparation:

COUN A100 Introduction To College

Course	Title	Units
Year 1		
Semester 1		
FBM A100	Introduction to the Food and Service Industry	3
FBM A102	Sanitation and Safety	2
FBM A115	Fundamentals of Food Production	4
FBM A190	Buffet Service	2
OCC AS GE Area A1- CHOOSE ONE		3
	Units	14
Semester 2		
FBM A220	Food and Beverage Cost Control	4
FBM A195	Dining Room Service	2.5
FBM A215	Quantity Food Production Management	2
FBM A222	Management, Leadership, and Training	3

Course	Title	Units
FBM A270	Sustainable Food Systems	3
OCC AS GE Area C2- CHOOSE ONE		3
Units		17.5
Summer		
OCC AS GE Area C2- CHOOSE ONE		3
OCC AS GE Area B- CHOOSE ONE ¹		3-4
Units		6-7
Year 2		
Semester 1		
FN A140 or FN A170	Introduction to Nutrition Concepts ² or Nutrition	2-3
FBM A221	Menu Planning and Purchasing	3
FBM A145	Introduction to Wines	2
FBM A280	Directed Practice for Food and Beverage Management 1	2
Select one of the following or satisfy Math competency (completion of High School Algebra 2 with a "C" or better)		3-4
MATH A030 or MATH A045	Intermediate Algebra ³ or Combined Elementary and Intermediate Algebra	
Units		12-14
Semester 2		
FBM A140	Bar Management and Profitability	1.5
FBM A175	Food Law and Policy	2
FBM A147	Distilled Spirits and Introduction to Mixology	2.5
FBM A285	Directed Practice for Food and Beverage Management 2	2
OCC AS GE Area D- CHOOSE ONE		3
Units		11
Total Units		60.5-63.5

1

NO LAB REQUIRED- Option to take this during another semester if time permits and able to add more units or intersession

2

Prerequisite for this AS is Food and Beverage Management, Certificate of Achievement.

3

Math requirement needed if not met by HS Algebra 2, *100-level Math courses satisfy AS Math Requirement and OCC AS GE Area A2 or Degree Applicable units varies to reach 60