

# FOOD AND BEVERAGE MANAGEMENT, ASSOCIATE IN SCIENCE DEGREE

**Banner Code:** 1\_AS\_FBM

**Control Number:** 08664

**Financial Aid Eligible**

According to the US Bureau of Labor Statistics, "Employment of food service managers is projected to grow 11 percent from 2018 to 2028, much faster than the average for all occupations. Those with several years of work experience in food service and a degree in hospitality, restaurant, or food service management will have the best job opportunities." Whether you choose to work in a restaurant, hotel, or private club, Food and Beverage Management is an exciting and dynamic field that requires a variety of hard and soft skills to execute successfully. OCC's certificate, advanced certificate, and AA degree in Restaurant Management prepare students for employment in this field through training in everything from culinary arts and dining room service to cost control systems and leadership skills. In addition to completion of the prerequisite and required courses below, this program requires completion of the Associate in Science General Education as listed in the catalog.

## Program Outcomes

The outcome of the program is to prepare students for employment as a competent Food & Beverage managers and to uphold industry standards among self and staff.

## Associate in Science Degree Requirements

- UNIT REQUIREMENT** - 60 UNITS, with at least a 2.0 grade point average. At least 12 of the units must be earned at OCC, with a minimum of one course taken for a letter grade. At least 3 units in an advanced course from the program must be completed at OCC. A student must be enrolled at the time of application for graduation. Units earned at an accredited college or university on a credit/no credit basis will be counted toward the degree requirements of the college, to a maximum of 15 units.
- MAJOR REQUIREMENT** - Complete the AS major requirements.
- MATHEMATICS REQUIREMENT** - Demonstrate competence in mathematics by either obtaining a satisfactory grade (grade of "C" or better or "pass") in a mathematics course at or above the level of Intermediate Algebra as demonstrated by prior coursework, or by demonstrating competency that is comparable through the completion of a college-level math course that has Intermediate Algebra as a prerequisite: Psychology A160 or Math A100 or higher, with the exception of Math A220.
- GENERAL EDUCATION REQUIREMENT** - Students may choose to complete Option 1 (OCC AS GE) (<https://catalog.cccd.edu/orange-coast/general-education-patterns/associate-science-general-education-option-1/>), Option 2 (CSU GE) (<https://catalog.cccd.edu/orange-coast/general-education-patterns/associate-degree-general-education-option-2/>), or Option 3 (IGETC) (<https://catalog.cccd.edu/orange-coast/general-education-patterns/associate-degree-general-education-option-3/>) (<https://catalog.cccd.edu/orange-coast/general-education-patterns/associate-degree-general-education->

option-3/) to satisfy the general education requirement. See the General Education Patterns section of this catalog for more information.

## Required Prerequisites Food and Beverage Management Certificate of Achievement (22.5 Units)

Course	Title	Units
Recommended Preparation		
CIS A100		
<b>Required Courses</b>		
FSM A100	Introduction to the Hospitality Industry	3
FSM A150	Fundamentals of Food Preparation	4
FSM A151	Food Production Management	2
FSM A160	Sanitation and Safety	2
FSM A190	Dining Room Service	2.5
FSM A240	Food & Beverage Cost Control	4
FSM A260	Supervision and Training Techniques	3
FSM A283	Directed Practice in Food Service Management 1	2
<b>Total Units</b>		<b>22.5</b>

## Required Courses

Course	Title	Units
FN A140 or FN A170	Introduction to Nutrition Concepts Nutrition	2-3
FSM A250	Menu Planning and Purchasing	3
FSM A275	Bar Management	2
HTT A285	Hospitality Operations	3
FSM A284	Catering	3
FSM A285	Restaurant Management	3
FSM A286	Directed Practice in Food Service Management	2
<b>Total Units</b>		<b>18-19</b>

Requirement	Units
Program Major Units	40.5-41.5
AS General Education Option 1, 2, or 3	Varies
Transferable electives to satisfy unit requirement	Varies
<b>Total Minimum Degree Units</b>	<b>60</b>

## 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:

CIS A100 Introduction to Computer Applications

Course	Title	Units
<b>Year 1</b>		
<b>Semester 1</b>		
FSM A100	Introduction to the Hospitality Industry	3
FSM A150	Fundamentals of Food Preparation	4
FSM A160	Sanitation and Safety	2
FSM A190	Dining Room Service	2.5
OCC AS GE Area A1- CHOOSE ONE		3
<b>Units</b>		<b>14.5</b>
<b>Semester 2</b>		
FSM A151	Food Production Management	2
FSM A240	Food & Beverage Cost Control	4
FSM A260	Supervision and Training Techniques	3
FSM A283	Directed Practice in Food Service Management 1	2
OCC AS GE Area C2- CHOOSE ONE		3
<b>Units</b>		<b>14</b>
<b>Summer</b>		
OCC AS GE Area C2- CHOOSE ONE		3
OCC AS GE Area B- CHOOSE ONE <sup>1</sup>		3-4
<b>Units</b>		<b>6-7</b>
<b>Year 2</b>		
<b>Semester 1</b>		
FN A140 or FN A170	Introduction to Nutrition Concepts <sup>2</sup> or Nutrition	2-3
FSM A250	Menu Planning and Purchasing	3
FSM A275	Bar Management	2
HTT A285	Hospitality Operations	3
MATH A030	Intermediate Algebra <sup>3</sup>	4
<b>Units</b>		<b>14-15</b>
<b>Semester 2</b>		
FSM A284	Catering	3
FSM A285	Restaurant Management	3
FSM A286	Directed Practice in Food Service Management	2
OCC AS GE Area D- CHOOSE ONE		3
OCC AS GE Area A2- CHOOSE ONE		3-4
<b>Units</b>		<b>14-15</b>
<b>Total Units</b>		<b>62.5-65.5</b>

<sup>4</sup> Required if level MATH A100+ was not taken; if Math A100+ was taken, needs to take degree applicable elective units (varies to reach 60)

<sup>1</sup> NO LAB REQUIRED- Option to take this during another semester if time permits and able to add more units or intersession

<sup>2</sup> Prerequisite for this AS Restaurant is Restaurant Supervision Certificate of Achievement.

<sup>3</sup> 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