



**CAMPUS: STANTON**  
**DEPARTMENT: Food Service Management Technology**

**RECOMMENDED COURSE SEQUENCE SHEET**  
**Effective: 2007-51**

Name: \_\_\_\_\_  No pre-tech requirements  MAT 005  
 SSN: \_\_\_\_\_  RDG 005  MAT 012  
 Academic Advisor: \_\_\_\_\_  ENG 005  RDG 051  MAT 015  
 Matriculation Date: \_\_\_\_\_  ESL  ENG 051  RDG 120  MAT 075

RDG 120, Critical Reading and Thinking, will be a required course unless the student attains a specific minimum score on the College Placement Test.

Curriculum: **FOOD SERVICE MANAGEMENT TECHNOLOGY** Curriculum Code Designation: **FSMAASFMS**

COURSE NUMBER AND TITLE	CL	L	CR	SEMESTER		G R	PREREQUISITES	CO- REQ.
				Offered	Completed			
<b>FIRST SEMESTER (FALL)</b>								
FSM-110, Introduction to Food Prep	2	3	3	Fall			All pre-tech courses completed.	
ENG-121, Composition	3	0	3	Fall			ENG-051*, RDG-051*	
CUL-119, Sanitation	2	0	2	Fall			All pre-tech courses completed.	
MAT-120, Math for Behavioral Sciences	3	0	4	Fall			MAT-012*	
FSM-123, Introduction to Food Service	3	0	3	Fall			All pre-tech courses completed.	
COM-111, Human Communications	3	0	3	Fall			ENG-051*, RDG-051*	
<b>TOTAL</b>	<b>16</b>	<b>3</b>	<b>17</b>					
<b>SECOND SEMESTER (SPRING)</b>								
FSM-210, Quantity Foods Production	2	3	3	Spring			FSM-110	
ENG-122, Tech. Writing & Communications	3	0	3	Spring			ENG-121	
CUL-141, Nutrition	3	0	3	Spring			All pre-tech courses completed.	
CIS-107, Computer Applications	2	2	3	Spring			MAT-012*	
PSY-121, General Psychology	3	0	3	Spring			ENG-051*, RDG-051*	
<b>TOTAL</b>	<b>13</b>	<b>5</b>	<b>15</b>					
<b>SUMMER SESSION (SUMMER)</b>								
FSM-151, Field Experience I	1	5	3	Summer			FSM-210	
<b>TOTAL</b>	<b>1</b>	<b>5</b>	<b>3</b>					
<b>THIRD SEMESTER (FALL)</b>								
CUL-251, Cost Control, Menu Plan & Purch.	3	0	3	Fall			MAT 120, ENG 121	
OMT-210, Project-Based Accounting.	3	0	3	Fall			MAT-015*, MAT-016*	
CUL-241, Planning Food Service Systems	3	0	3	Fall			All pre-tech courses completed.	
FSM-230, Hospitality Law	3	0	3	Fall			All pre-tech completed, ENG121, MAT120	
<b>TOTAL</b>	<b>12</b>	<b>0</b>	<b>12</b>					
<b>FOURTH SEMESTER (SPRING)</b>								
*CUL-245, Applied Hospitality	2	2	3	Spring			All pre-tech courses completed.	
CUL-246, Intro to Din. Rm. Mgt. & Bev. Serv.	3	0	3	Spring			All pre-tech courses completed.	
FSM-265, Effective Food Service Mkt. & Mgt.	3	0	3	Spring			All pre-tech courses completed.	
CUL-248, Culinary Supervisory Development	3	0	3	Spring			All pre-tech courses completed.	
FSM-152, Field Experience II	1	5	3	Spring			FSM-151	
<b>TOTAL</b>	<b>12</b>	<b>7</b>	<b>15</b>					
<b>GRAND TOTAL</b>	<b>54</b>	<b>20</b>	<b>62</b>					

\* CUL 245, Applied Hospitality, can be taken out of sequence. Please see advisor for details and availability

\_\_\_\_\_  
 Student's Signature

\_\_\_\_\_  
 Date

\_\_\_\_\_  
 Advisor's Signature

\_\_\_\_\_  
 Date

**Note: \* Placement Test**