



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 STUDIES

Curriculum Code Designation: FSMDIPFSS

COURSE NUMBER AND TITLE	CL	L	CR	SEMESTER		G R	PREREQUISITES	CO- REQ.
				Offered	Completed			
FIRST SEMESTER (FALL)								
FSM-110, Introduction to Food Prep	2	3	3	Fall			All pre-tech courses completed.	
CUL-119, Sanitation	2	0	2	Fall			All pre-tech courses completed.	
MAT-120, Math for Behavioral Sciences	3	0	4	Fall/Spring			MAT-012*	
TOTAL	7	3	8					
SECOND SEMESTER (SPRING)								
FSM-210, Quantity Foods Production	2	3	3	Spring			FSM-110	
ENG-121, Composition	3	0	3	Fall/Spring			ENG-051*, RDG-051*	
COM-111, Human Communications	3	0	3	Fall/Spring			ENG-051*, RDG-051*	
TOTAL	8	3	9					
THIRD SEMESTER (FALL)								
CUL-251, Cost Control, Menu Plan & Purch.	3	0	3	Fall			All pre-tech courses completed.	
CIS-107, Computer Applications	2	2	3	Fall/Spring			MAT-012*	
CUL-141, Nutrition	3	0	3	Fall			All pre-tech courses completed.	
TOTAL	8	2	9					
FOURTH SEMESTER (SPRING)								
FSM-230, Hospitality Law	3	0	3	Spring			All pre-tech completed, ENG121, MAT120	
CUL-248, Culinary Supervisory Development	3	0	3	Spring			All pre-tech courses completed.	
TOTAL	6	0	6					
GRAND TOTAL	29	8	32					

Student's Signature

Date

Advisor's Signature

Date

Note: * Placement Test