

CURRICULUM STANDARD

<i>Effective Term</i> Fall 2011 [2011*03]

Curriculum Program Title	Foodservice Technology (Diploma)	Program Code	D55250
Concentration	(not applicable)	CIP Code	12.0508

Curriculum Description

This curriculum is designed to introduce students to the foodservice industry and prepare them for entry-level positions in industrial, institutional or commercial production foodservice operations.

Courses include sanitation, basic and intermediate foodservice production skills, baking, menus, purchasing and basic cost control.

Graduates should qualify for employment as line cooks, prep cooks, or bakers in production foodservice settings or entry-level kitchen management in an institutional foodservice setting.

Curriculum Requirements*

[for associate degree, diploma, and certificate programs in accordance with 1D SBCCC 400.10]

- I. General Education.** Degree programs must contain a minimum of 15 semester hours including at least one course from each of the following areas: humanities/fine arts, social/behavioral sciences, and natural sciences/mathematics. Degree programs must contain a minimum of 6 semester hours of communications. Diploma programs must contain a minimum of 6 semester hours of general education; 3 semester hours must be in communications. General education is optional in certificate programs.
- II. Major Hours.** AAS, diploma, and certificate programs must include courses which offer specific job knowledge and skills. Work-based learning may be included in associate in applied science degrees up to a maximum of 8 semester hours of credit; in diploma programs up to a maximum of 4 semester hours of credit; and in certificate programs up to a maximum of 2 semester hours of credit. *(See second page for additional information.)*
- III. Other Required Hours.** A college may include courses to meet graduation or local employer requirements in a certificate, diploma, or associate in applied science program. These curriculum courses shall be selected from the Combined Course Library and must be approved by the System Office prior to implementation. Restricted, unique, or free elective courses may not be included as other required hours.

	AAS	Diploma	Certificate
Minimum General Education Hours	15	6	0
Minimum Major Hours	49	30	12
Other Required Hours	0-7	0-4	0-1
Total Semester Hours Credit (SHC)	64-76	36-48	12-18

*Within the degree program, the institution shall include opportunities for the achievement of competence in reading, writing, oral communication, fundamental mathematical skills, and basic use of computers.

Major Hours

- A. Core.** The subject/course core is comprised of subject areas and/or specific courses which are required for each curriculum program. A diploma program offered under an approved AAS program standard or a certificate which is the highest credential level awarded under an approved AAS program standard must include a minimum of 12 semester hours credit derived from the subject/course core of the AAS program.
- B. Concentration (if applicable).** A concentration of study must include a minimum of 12 semester hours credit from required subjects and/or courses. The majority of the course credit hours are unique to the concentration. The required subjects and/or courses that make up the concentration of study are in addition to the required subject/course core.
- C. Other Major Hours.** Other major hours must be selected from prefixes listed on the curriculum standard. A maximum of 9 semester hours of credit may be selected from any prefix listed, with the exception of prefixes listed in the core or concentration. Work-based learning may be included in associate in applied science degrees up to a maximum of 8 semester hours of credit; in diploma programs up to a maximum of 4 semester hours of credit; and in certificate programs up to a maximum of 2 semester hours of credit.

Foodservice Technology (Diploma) D55250

	AAS	Diploma	Certificate
Minimum Major Hours	N/A	29-32 SHC	16 SHC
<p>A. CORE <i>Courses required for the certificate are designated with *</i></p> <p>*Introduction. Select one course:</p> <p style="padding-left: 20px;">FST 100 Intro to Foodservice 3 SHC</p> <p style="padding-left: 20px;">HRM 110 Intro to Hosp & Tourism 3 SHC</p> <p>*Safety and Sanitation. Select one course:</p> <p style="padding-left: 20px;">FST 103 Foodservice Sanitation 2 SHC</p> <p style="padding-left: 20px;">CUL 110 Safety and Sanitation 2 SHC</p> <p>*Basic Foodservice Skills. Select one course or group:</p> <p style="padding-left: 20px;">FST 102 Foodservice Skills I 8 SHC</p> <p style="padding-left: 20px;"><i>or</i></p> <p style="padding-left: 20px;">CUL 140 Culinary Skills I 5 SHC <i>and</i></p> <p style="padding-left: 20px;">CUL 170 Garde Manger I 3 SHC</p> <p style="padding-left: 20px;"><i>or</i></p> <p style="padding-left: 20px;">CUL 142 Fundamentals of Food 5 SHC <i>and</i></p> <p style="padding-left: 20px;">CUL 170 Garde Manger I 3 SHC</p> <p>Intermediate Foodservice Skills. Select one course:</p> <p style="padding-left: 20px;">FST 106 Foodservice Skills II 5 SHC</p> <p style="padding-left: 20px;">CUL 240 Culinary Skills II 5 SHC</p> <p>*Basic Baking. Select one course:</p> <p style="padding-left: 20px;">FST 101 Quantity Baking I 3 SHC</p> <p style="padding-left: 20px;">CUL 160 Baking I 3 SHC</p> <p>Intermediate Baking. Select one course:</p> <p style="padding-left: 20px;">FST 107 Quantity Baking II 3 SHC</p> <p style="padding-left: 20px;">CUL 260 Baking II 3 SHC</p> <p>Purchasing/Cost Control. Select one course or group:</p> <p style="padding-left: 20px;">FST 108 Purchasing & Cost Control 3 SHC</p> <p style="padding-left: 20px;"><i>or</i></p> <p style="padding-left: 20px;">CUL 120 Purchasing 2 SHC <i>and</i></p> <p style="padding-left: 20px;">HRM 220 Cost Control-Food & Bev 3 SHC</p> <p style="padding-left: 20px;"><i>or</i></p> <p style="padding-left: 20px;">HRM 260 Procurement for Hosp 3 SHC</p> <p>Menus. Select one course:</p> <p style="padding-left: 20px;">FST 105 Menu Planning 3 SHC</p> <p style="padding-left: 20px;">CUL 130 Menu Design 2 SHC</p>			
B. CONCENTRATION <i>(Not applicable)</i>			
<p>C. OTHER MAJOR HOURS</p> <p><i>To be selected from the following prefixes: ACC, AGR, ART, BPA, BUS, CIS, CSC, CUL, ENT, ETR, FRE, FST, HOR, HRM, ISC, MAT, NUT, OMT, RSM, SPA, SST, and WBL</i></p> <p><i>Up to two semester hour credits may be selected from ACA.</i></p> <p><i>Up to three semester hour credits may be selected from the following prefixes: ARA, ASL, CHI, FRE, GER, ITA, JPN, LAT, POR, RUS and SPA.</i></p>			