

# Associate of Applied Science in Culinary and Foodservice Management

The AAS in Culinary and Foodservice Management program combines practical culinary experience students gained serving in the U.S. military, or through formal culinary training, with theory and knowledge related to foodservice operations management.

Students will complete coursework related to foodservice sanitation, foodservice operations, purchasing, cost controls, nutrition in foodservice, and facilities design. This knowledge will complement the skills acquired through employment to help prepare students with professional interests in culinary arts or foodservice management.

This program has specific admission requirements.

## Degree Program Objectives

Upon successful completion of this program, the student will be able to:

- Demonstrate food safety practices that will ensure safe food production from purchase to service.
- Demonstrate application of theory and concepts as they relate to the various responsibilities of a foodservice manager.
- Implement strategies to effectively manage and improve restaurant performance, based on operational theory and procedures.
- Apply strategic management principles to accomplish goals and objectives of hospitality operations.

## Programmatic Admission Requirements

This program is designed for students who have practical professional culinary arts experience and training. *Culinary experience is required.* Such experience could include:

- JST with Culinary Specialist MOS
- CCAF Services Specialist AFSC with documented culinary training
- High school diploma with culinary certificate, credential, or badge
- Community college or culinary school culinary certificate
- Resume/CV with 5 years of experience in the civilian food service or culinary job markets; applicable titles could include, but are not

necessarily limited to: sous chef, line cook, prep cook, chef de partie, tournant, grill cook, junior cook

Please visit our AMU (<https://www.amu.apus.edu/admissions/undergraduate-requirements.html>) or APU (<https://www.apu.apus.edu/admissions/undergraduate-requirements.html>) undergraduate admission page for more information on institutional admission requirements.

## Need help?

If you have questions regarding a program's admission requirements, please contact an admissions representative at 877-755-2787 or [info@apus.edu](mailto:info@apus.edu).

## Degree at a Glance

Code	Title	Semester Hours
	General Education Requirements	15
	Major Required	24
	Final Program Requirements	3
	Elective Requirements	18
	Total Semester Hours	60

## Degree Program Requirements

### General Education Requirements (15 semester hours)

Code	Title	Semester Hours
<b>Arts and Humanities (3 semester hours)<sup>1</sup></b>		
Select 1 course from the following:		3
ARAB100	Arabic I	
ARAB101	Arabic II	
ARTH200	Art Appreciation	
ARTH241	Film and Literature	
DSIN141	Image Enhancement using Adobe Photoshop	
FREN100	French I	
FREN101	French II	
GERM100	German I	
GERM101	German II	
JAPN100	Introduction to Japanese	
LITR215	Literature of American Encounters, Revolution, and Rebellion	

LITR218	From Abolition to #MeToo: Literature of the American Civil Rights Movement
LITR222	Pivotal Figures in Early British Literature
LITR225	British Literature from Wordsworth through the Wasteland
LITR231	Leadership in World Literature: Antiquity to the Early Modern Period
LITR233	Literature of the Newly Globalized World: The Individual's Struggle to Adapt
MUSI200	Music Appreciation
MUSI250	World Music and Cultures
PHIL101	Introduction to Philosophy
PHIL110	Critical Thinking
PHIL200	Introduction to Ethics
PHIL202	Philosophy of Science
PORT100	Introduction to Brazilian Portuguese
RELS201	Introduction to World Religions
RUSS100	Russian I
SPAN100	Spanish I
SPAN101	Spanish II
STEM270	Thinking and Acting Ethically
<b>Civics, Political and Social Sciences (3 semester hours)<sup>1</sup></b>	
Select 1 course from the following: 3	
ANTH100	Introduction to Anthropology
ANTH202	Introduction to Cultural Anthropology
CHFD220	Human Sexuality
COMM211	Social Media and Society
COMM240	Intercultural Communication
ECON101	Microeconomics
ECON102	Macroeconomics
ECON201	Microeconomics for Business
ECON202	Macroeconomics for Business
EDUC200	Humane Education: A Global Interdisciplinary Perspective
GEOG101	Introduction to Geography
HOSP110	Practical Food Safety and Awareness
IRLS210	International Relations I
LITR212	Forgotten America--Under Represented Cultures in American Literature
LITR235	Four Points of the Compass: Culture and Society Around the World
POLS101	Introduction to Political Science
POLS210	American Government I
PSYC101	Introduction to Psychology
SOCI111	Introduction to Sociology
SOCI212	Social Problems

SOCI220	American Popular Culture
STEM280	Exploring Society and Cultures via Science Fiction

**Communication: Writing, Oral, and Multimedia (3 semester hours)**

ENGL110	Making Writing Relevant	3
---------	-------------------------	---

**History (3 semester hours)**

Select 1 course from the following: 3

HIST101	American History to 1877
HIST102	American History since 1877
HIST111	World Civilization before 1650
HIST112	World Civilization since 1650
HIST121	Western Civilization before The Thirty Years War
HIST122	Western Civilization since The Thirty Years War
HIST221	African-American History before 1877
HIST222	African-American History since 1877
HIST223	History of the American Indian
HIST270	History of Science
STEM185	The History and Context of STEM

**Mathematics and Applied Reasoning (3 semester hours)**

Select 1 course from the following: 3

ACCT100	Accounting I
ACCT105	Accounting for Non Accounting Majors
ENTD200	Fundamentals of Programming
MATH110	College Algebra
MATH111	College Trigonometry
MATH120	Introduction to Statistics
MATH125	Math for Liberal Arts Majors
MATH225	Calculus

Total Semester Hours 15

<sup>1</sup> All literature courses require successful completion of ENGL101 - Proficiency in Writing or ENGL110 - Making Writing Relevant.

**Major Requirements (24 semester hours)**

Code	Title	Semester Hours
HOSP100	Introduction to Hospitality Management	3
HOSP101	Foodservice Sanitation	3
HOSP200	Food and Beverage Management	3
HOSP202	Quantity Food Preparation	3
HOSP203	Hotel and Restaurant Purchasing	3
HOSP207	Principles of Cost Control in Foodservice Operations	3
HOSP304	Nutrition in the Food Service Industry	3

MGMT101	Principles of Supervision	3
Total Semester Hours		24

### Final Program Requirements (3 semester hours)

Code	Title	Semester Hours
HOSP295	Restaurant Operations Seminar <sup>1</sup>	3
Total Semester Hours		3

<sup>1</sup> To be taken as the last course before graduation.

### Elective Requirements (18 semester hours)

Code	Title	Semester Hours
Select any courses comprised of lower (100-200) level courses not already taken to fulfill the requirements listed above. Additional general education courses may be taken to fulfill elective requirements.		18
Total Semester Hours		18