

CULINARY MANAGEMENT, ASSOCIATE IN SCIENCE

Program Code: CUAS

Meta-Major: BUSN

Location(s): Cocoa

Delivery Method(s): On-Campus

Previous Degree Required: HS Diploma

Eligible for Financial Aid: Yes

Additional Limited Access Application Process Required: Yes

Program Testing Requirements: CPT - Common Placement Test (PERT, ACCUPLACER, SAT, ACT)

Classification of Instructional Programs (CIP) Code: 12.0504

Florida Department of Education CIP Code: 1612050401

The Culinary Management A.S. degree is a limited access program designed to provide students with culinary schooling that prepares students for employment in production and supervisory positions in the culinary arts industry. The curriculum is designed to give the student a solid foundation of culinary nutrition, and cooking, baking, and sanitation skills.

Students are also taught kitchen and dining room operations and management, catering and buffet management, food and beverage cost control and purchasing, management and supervision of personnel, and menu and marketing management. Students participate in a food service management and customer service capstone experience incorporating both theory and practice. [Visit the program page for more details and how to apply.](#)

Program Requirements

Note: All major courses must be completed with a grade of "C" or higher.

Code	Title	Credit Hours
General Education Courses		
ENC 1101	Composition 1	3
	Humanities Core Requirement	3
	Mathematics Core Requirement	3
	Natural Science Core Requirement	3
	Social/Behavioral Science/Core-Civic Literacy Requirement	3
Major Courses		
FSSC 1100	Menu and Marketing Management	3
FSSC 1120	Management of Food and Beverage Purchasing	3
FSSC 1202	Introduction to Basic Culinary	5
FSSC 1203	Kitchen and Dining Room Operations	5
FSSC 1224	Food, Beverage, and Pastries Preparation	5
FSSC 1248	Garde-Manger	3
FSSC 1250	Dining Room Management	3
FSSC 2205	Food Service Management and Customer Service Management Capstone	5
FSSC 2284	Catering and Buffet Management	3
FSSC 2300	Supervision and Personnel Management	3
FSSC 2500	Food and Beverage Cost Control	3
FSSC 2940	Culinary Arts Practicum	1

HUNC 1203	Culinary Nutrition	3
Total Credit Hours		60

Learning Outcomes: Culinary Management A.S.

- Demonstrate proper sanitation and safety practices used in food service facilities
 - *Supports Core Ability: Process Information*
- Demonstrate proper food preparation used in various culinary service industries
 - *Supports Core Ability: Work Cooperatively*
- Demonstrate proper kitchen organization and basic cooking principles
 - *Supports Core Ability: Communicate Effectively*
- Demonstrate proper food preparation of international cuisines as assigned
 - *Supports Core Ability: Work Cooperatively*
- Create table floor plan and buffet lay-out for menu and theme specific event
 - *Supports Core Ability: Think Critically & Solve Problems*
- Demonstrate proper interviewing techniques as an employer and as a prospective employee
 - *Supports Core Ability: Communicate Effectively*
- Create working order and inventory book
 - *Supports Core Ability: Think Critically & Solve Problems*
- Demonstrate proper food preparation to create an edible centerpiece display
 - *Supports Core Ability: Work Cooperatively*