

FOOD SERVICE MANAGEMENT 2021-2022

	Name:	
	ID:	
	Date:	
	Counselor Contact:	
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Major Requirements: 34.5-38 units

A grade of "C" or better is required in the following courses

CERTIFICATE OF ACHIEVEMENT (F.5691.CA)	C-ID	Units	Completed	In Progress	Planned
ACCTG 4A, Financial Accounting <i>OR</i>		3.5-4			
BT 131, Applied Accounting		0.0 1			
BA 18, Business & the Legal Environment		4			
CIT 15, Computer Concepts		3			
ECON 40/40H, Introduction to Microeconomics		3			
FN 1, Principles of Food Preparation		3			
FN 35, Nutrition and Health <i>OR</i>		3			
FN 40, Nutrition		3			
FSM 11, Food Service Supervision		2			
FSM 15, Food Production Management		2			
FSM 19, Work Experience (Cooperative), Occupational		1-4			
FSM 25, Food and Beverage Purchase and Control		2			
FSM 35, Food Services, Sanitation, Safety & Equipment		2			
FSM 38, Quantity Food Preparation		3			
MKTG 10, Principles of Marketing		3			

Notes:

- 1. Some of the above courses may have prerequisites. See the catalog or schedule of classes.
- 2. The Certificate of Achievement requires completion of the major (34.5-38 units) with a "C" or better grade in each course.