



Wayne
County
Community
College
District

Foodservice Systems Management

PAY

The median annual wage for food service managers was \$48,690 in May 2015. Most food service managers work full time. Managers at fine-dining and fast-food restaurants often work long hours. Managers of institutional food service facilities in schools, factories, or office buildings usually work traditional business hours. Those who oversee multiple locations of a chain or franchise may be called in on short notice, including evenings, weekends, and holidays.

JOB OUTLOOK

Employment of food service managers is projected to grow 5 percent from 2014 to 2024, about as fast as the average for all occupations. Population and income growth are expected to result in greater demand for food at a variety of dining establishments. People will continue to dine out, purchase take-out meals, or have food delivered to their homes or workplaces. In response, more restaurants will open, and cafeterias, catering services, and nontraditional food services, such as those found inside grocery or retail stores, will serve more prepared dishes.

Bureau of Labor Statistics, U.S. Department of Labor, Occupational Outlook Handbook, 2016-17 Edition, Food Service Managers, on the Internet at <http://www.bls.gov/ooh/management/food-service-managers.htm>



ABOUT THE PROGRAM

The Foodservice Systems Management Associate of Applied Science Degree and College Certificate program offers career opportunities across a broad spectrum of options that include schools, hotels, restaurants, hospitals, nursing homes, extended care and assisted living communities, correction facilities, casinos, resorts, etc. Wherever people eat in groups, there is an opportunity for a position as a foodservice manager. The Foodservice Systems Management program is designed to train the beginning student, as well as presently employed individuals who are seeking advancement in the foodservice industry. Students prepare themselves for a management position by gaining knowledge and skills in volume food preparation, menu design, cost control, purchasing and management of human and material resources. Graduates qualify to take the examination for the Foodservice Management Professional (FMP) credential and level-one certification through the American School Foodservices Association (ASFSFA).



WHAT DO FOODSERVICE SYSTEMS MANAGERS DO?

Foodservice managers are responsible for the daily operations of restaurants and other establishments that prepare and serve food and beverages to customers. Managers ensure that customers are satisfied with their dining experience.

WHERE DO THEY WORK?

Foodservice Managers work in restaurants, hospitals, and other establishments that prepare and serve food and beverage.

For more information about our graduation rates, the median debt of students who have completed this program, and other important gainful employment information, please click the following link:
<http://www.wcccd.edu/dept/FoodSev/FoodSev.html>

Recommended Sequence of Courses

Foodservice Management: College Certificate

CR. No.	COURSE TITLE	CREDITS
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PREREQUISITE COURSES

MAT 110	Business Mathematics	.3
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PREREQUISITE TOTAL3

CR. No.	COURSE TITLE	CREDITS
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SEMESTER 1

BUS 225	Computer Applications in Business	.3
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FSM 105	Principles of Foodservice Systems Management	.3
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FSM 110	Food Safety and Sanitation (ServSafe)	.2
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FSM 118	Nutrition	.3
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SEMESTER TOTAL11

SEMESTER 2

FSM 120	Customer Service	.3
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FSM 125	Controlling Foodservice Costs	.2
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FSM 132	Foodservice Purchasing	.2
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FSM 135	Hospitality Accounting	.3
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SEMESTER TOTAL10

SEMESTER 3

FSM 142	Hospitality and Restaurant Marketing	.2
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FSM 205	Special Events and Catering Management	.3
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FSM 215	Hospitality Human Resources Management and Supervision	.3
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FSM 222	Bar and Beverage Management	.2
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FSM 225	Hospitality and Restaurant Management	.3
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SEMESTER TOTAL13

CERTIFICATE TOTAL34

Note: Certificate total hours may not include prerequisites.

Foodservice Management: A.A.S.

CR. No.	COURSE TITLE	CREDITS
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PREREQUISITE COURSES

MAT 110	Business Mathematics	.3
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PREREQUISITE TOTAL3

SEMESTER 1

BUS 225	Computer Applications in Business	.3
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ENG 119	English I	.3
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FSM 105	Principles of Foodservice Systems Management	.3
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FSM 110	Food Safety and Sanitation (ServSafe)	.2
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FSM 118	Nutrition	.3
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SEMESTER TOTAL14

SEMESTER 2

FSM 120	Customer Service	.3
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FSM 125	Controlling Foodservice Costs	.2
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FSM 132	Foodservice Purchasing	.2
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FSM 135	Hospitality Accounting	.3
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FSM 145	Financial Practicum	.3
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SEMESTER TOTAL13

SEMESTER 3

FSM 142	Hospitality and Restaurant Marketing	.2
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ENG 134	Technical Communications	.3
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FSM 205	Special Events and Catering Management	.3
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FSM 210	Food Preparation and Production Lab	.2
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PS 101	American Government	.3
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SEMESTER TOTAL13

SEMESTER 4

Elective:	Humanities	.3
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Elective:	Natural Science w/Lab	.4
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Elective:	Social Science	.3
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FSM 215	Hospitality Human Resources Management and Supervision	.3
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SEMESTER TOTAL13

SEMESTER 5

FSM 222	Bar and Beverage Management	.2
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FSM 225	Hospitality and Restaurant Management	.3
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FSM 232	Management Practicum	.3
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SPH 101	Fundamentals of Speech	.3
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SEMESTER TOTAL11

A.A.S. PROGRAM TOTAL64

Note: Program total hours may not include prerequisites.

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