

CLEARY UNIVERSITY

ABA | FOOD SERVICE MANAGEMENT

OVERVIEW

To be successful in food service management means wearing many hats and being involved in many aspects: menu planning, operations, revenue management, human resources, training, marketing, merchandising, and customer service. Many skills are required that can encompass menu planning, purchasing and receiving, storage, productions, and delivery. It takes exacting skills to analyze and manipulate client flow, meal durations, table mix, and pricing. Food service management professionals must also be on the lookout to improve operational efficiency through smart personnel and business management while delivering good customer service. Whether involved in managing a new restaurant or working to improve an existing one, professionals must possess many skills to be successful.



THE PROGRAM

The associate's in Food Service Management (FSM) degree provides the student with a well-rounded degree in food service management and hospitality. Graduates of the FSM program will receive a foundation of fundamental cooking techniques with business focused hospitality courses to work in the industry as supervisory managers, kitchen staff, cooks, and assistant manager positions. Through a well-balanced curriculum, graduates are introduced to the fundamental concepts of food and beverage management, business management, nutrition, and food production.

CAREER BENEFITS AND OPTIONS

Degrees in food service offer relevant, exciting, and impactful possibilities for study and employment. Students are prepared for careers in numerous roles in a variety of organizations including restaurants, hotels, resorts, casinos, and cruise ships as well as entrepreneurs for small business opportunities. The program enables students to learn by practicing and strategically applying your classroom lessons to resolve the daily challenges of an industry based in customer service. Graduates of the food service management program can work in a variety of operations as food service managers, supervisors, cooks, dining room supervisors, servers, banquet and conference personnel, or storeroom/receiving clerks as they gain the experience necessary to become food service administrators.

FINANCIAL AID

Grants, loans, and scholarships are available to qualified students. Financial aid counseling is available through the Financial Aid Office at 800.686.1883 or finaid@cleary.edu. Apply for financial aid by visiting fafsa.ed.gov. The Cleary University school code is: 002246

TAUGHT BY EXPERTS

Our instructors are thought leaders and experts in their respective fields. Cleary professors provide relevant and practical experience and knowledge that can be applied in the workplace.

ADMISSION

Applicants must meet Cleary University admission standards and provide official high school transcripts. When applicable, candidates may require SAT test score submission.

APPLICATION REQUIREMENTS

1. Complete online application (Fees may apply)
2. Forward official transcripts to the records office
3. Apply for Financial Aid

Apply online at CLEARY.EDU



BUSINESS STRONG™

COURSES AND SAMPLE TIMELINE

FIRST YEAR

Fall Semester

BAC 1000	Foundations in Undergraduate Studies	1 credit
BAC 1010	Academic Communication, Technology, and Success Essentials	3 credits
CAS 1500	Microsoft Office Applications	3 credits
CUL 1000	Introduction to Culinary Arts	3 credits
CUL 1200	Culinary Fundamentals	3 credits
HOS 1100	Food Safety and Sanitation	3 credits
Total		16 credits

Spring Semester

ENG 1600	Business Composition	3 credits
MTH 1800	Introduction to Business Statistics	3 credits
HOS 1200	Recipes and Menu Planning	3 credits
FSM 2000	Introduction to the Food Service Industry	3 credits
	Elective Credit	3 credits
Total		15 credits

SECOND YEAR

Fall Semester

ACC 2411	Principles of Accounting I	4 credits
MKT 1500	Enterprise Marketing	3 credits
HOS 1300	Food and Beverage Controls	3 credits
FSM 2200	Food Service Management	3 credits
COM 2400	Speech and Presentation Techniques	3 credits
Total		16 credits

Spring Semester

MGT 1600	Introduction to Management	3 credits
FIN 2000	Introduction to Business Finance	3 credits
HOS 1400	Nutrition for Food Service	3 credits
FSM 2800	Food Service Externship	3 credits
	Elective Credit	3 credits
Total		15 credits
Total Credits		60-62 credits

All successfully completed Associate of Business Administration (ABA) coursework is fully transferrable to one of the following Bachelor of Business Administration (BBA) pathways:

- BBA | Hospitality Management
- BBA | Nutrition and Dietary Business Management
- BBA | Tourism and Sport Hospitality Management

Information provided is accurate at the time of production. Please see the full Academic Catalog on our website for complete degree and course information. Cleary reserves the right to change academic programs, policies, regulations, fees, calendars, courses, and/or degree requirements as needed or required. April 2017.



Apply online at CLEARY.EDU