

## F. Y. I.

### General Information:

1. 2<sup>nd</sup> & 3<sup>rd</sup> year students must do Internship.
2. To be awarded the Bachelor of Science degree in Food Service Management, students **must complete 131 credits** including electives.
3. Note on Pre-requisites: Students must receive a passing grade in a pre-requisite before enrollment.

This Module Selection Guide is a *guide only* and is subject to change without notice. UTech will not be liable for any direct or indirect losses or delays incurred due to changes implemented on this Module Selection Guide.

**Remember your Academic Advisor is here to support you in making your academic decisions!**



University of Technology, Jamaica

School of Hospitality & Tourism  
Management

## Module Selection Guide



## BSc. Food Service Management Major: Culinary Arts & Management

Student's Name: .....

Student's ID #: .....

Start Date: August, 2017

Name - Academic Advisor/PL/PD:.....

Revised: June 2017



Module Code	Module Name	Prerequisite /Co-requisite (if any)	Category	CREDITS	Offered			RESULTS
					Sem 1	Sem 2	Sem 3	
<b>LEVEL 4</b>								
HTM 4007	Professional Ethics in Hospitality Industry	COM2014 & MAN2005	C	3	√	√		
FSM 3017	Food Styling, Writing & Photography	FSM2019	C	3		√		
PRJ 4033	Major Project for Hospitality and Tourism I	RES3025	C	1	√			
PRJ 4034	Major Project for Hospitality and Tourism II	PRJ4033	C	2		√		
LAW 3004 OR EPM 4001	Hospitality and Tourism Law OR	COM2014 & MAN2005	C	3	√	√		
	Risk Management: Financial, Legal and Ethical Standards			3	√	√		
CUL 4002	International Cuisine	FSM2019 & FSM3019	C	3	√	√		
HTM 4006	Contemporary Hospitality and Tourism Trends	HTM3012	C	3	√	√		
HTM 4003	Food, Beverage and Labour Cost Control	FIN3002	C	3	√	√		
ENT 3001	Entrepreneurship	MAN2005	G	3	√	√	√	
HRM 4001	Human Resource Management	MAN2005	G	3	√	√	√	

Module Code	Module Name	Prerequisite /Co-requisite (if any)	Category	CREDITS	Offered			RESULTS
					Sem 1	Sem 2	Sem 3	
<b>LEVEL 1</b>								
NUT 1003	Nutrition for Food Service		C	3	√	√		
CUL 1001	Culinary Arts & Production I		C	3	√			
CUL 1002	Culinary Arts & Production II	CUL1001	C	3		√		
HTM 1008	Introduction to Hospitality & Tourism Management		C	3	√	√		
COM 1021	Critical Thinking in Hospitality & Tourism		C	1	√	√		
FSM 3002	Customer Service Management		C	3	√	√	√	
MAT 1044	College Mathematics		G	4	√	√	√	
ACC 0001	Fundamentals of Accounting I		G	0	√	√	√	
ACC 1007	Fundamentals of Accounting II	ACC0001	G	3	√	√	√	
COM 1020	Academic Writing 1		G	3	√	√	√	
COM 2014	Academic Writing II	COM1020	G	3	√	√	√	
CSP 1001	Community Service Project		G	1	√	√	√	
INT 1001	Information Technology		G	3	√	√	√	
ECO 1004	Elements of Economics		G	3	√	√	√	
COM 0001	Developmental English		G	0	√	√	√	
	<b>Note:</b> 1) Students who have Grade 1 in English Language at the C-SEC level or who have been successful in the Proficiency English Test are exempt from the zero credit module, <i>Developmental English</i> . All other students must do this module. 2) Students who have a Pass in Accounts at the CAPE Level or who have Grade 1 at the C-SEC Level are exempt from the zero credit module. <i>Fundamentals of Accounting I</i> . All other students must do this module. 3) C – Core/ Specialization modules: G – General university modules.							

Module Code	Module Name	Prerequisite /Co-requisite (if any)	Category	CREDITS	Offered			RESULTS
					Sem 1	Sem 2	Sem 3	
<b>LEVEL 2</b>								
FSM 1002	Experimental Foods	CUL1002	C	3	√	√		
FSM 2002	Menu Planning & Purchasing	CUL1002	C	3	√	√		
FSM 2018	A La Carte I/Dining Room I	CUL1002	C	3	√	√		
ACC 2002	Accounting for Food Service Organizations	ACC1007	C	3	√	√		
HTM 2010	Professional Development Seminar	FSM3002	C	1	√	√		
FSM 2003	Food Service Information Systems	INT1001	C	3	√	√		
FSM 1007	Food Service System Management	None	C	3	√	√		
FSM 3001	Quantity Baking	CUL1002	C	3	√	√		
FSM 3005	Internship I	HTM2010	C	3	√	√	√	
FRE 1002 SPA 1005	French for FSM 1 OR Spanish for FSM 1		G	3	√			
FRE 2005 SPA 2010	French Level 2 OR Spanish Level 2	FRE1002 OR SPA1005	G	3		√		
SOC 1001/ PSY 1002	Introduction to Sociology/ OR Introduction to Psychology		G	3	√	√	√	
MAN 2005	Organizational Behaviour	SOC1001 or PSY1002	G	3	√	√	√	

Module Code	Module Name	Prerequisite /Co-requisite (if any)	Category	CREDITS	Offered			RESULTS
					Sem 1	Sem 2	Sem 3	
<b>LEVEL 3</b>								
HTM 3012	Hospitality and Tourism Marketing	HTM2010 & HTM1008	C	3	√	√		
FIN 3002	Financial Management for Food Service Organization	ACC2002	C	3		√	√	
HTM 3010	Facilities Management for the Hospitality Industry	FSM2018	C	3	√	√		
CUL 3003	Patisserie I	FSM3001	C	3	√			
CUL 3004	Patisserie II	CUL3003	C	3	√	√		
FSM 3019	Food & Culture	FSM2019	C	3	√	√		
HTM 4001	Internship II	FSM3005	C	3	√	√	√	
CUL 4001	Garde Manger	FSM2019	C	3	√	√		
FSM 2019	A La Carte II/Dining Room II	FSM2018 & FSM2002	C	3	√	√		
	University Elective		G	3	√	√	√	
RES 3025	Business Research Methods	COM2014 & completion of 61 credits	G	3	√	√	√	