

F. Y. I.

General Information:

1. All students must have a valid Food Handler's Permit. Students without a valid Food Handler's Permit will not be permitted to sit in food related modules.
2. 2nd & 3rd year students must do Internship.
3. To be awarded the Bachelor of Science degree in Food Service Management, students must **complete 133 credits** including electives.
4. Note on Pre-requisites: Students must receive a passing grade in pre-requisite before enrolment.
5. Some modules may not be available as indicated or may need to be collapsed based on viable numbers.

This Module Selection Guide is a *guide only* and is subject to change without notice. UTech, Ja. 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!



The University of Technology, Jamaica

**School of Hospitality & Tourism
Management**

Accredited by the University Council of Jamaica (UCJ)

Module Selection Guide



BSc. Food Service Management Major: Culinary Arts & Management

Student's Name:

Student's ID #:

Start Date: August, 2022

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

Revised: June 9, 2022.

Culinary Arts and Management Major								
Module Code	Module Name	Prerequisite/Co-requisite (if any)	Category	Credits	Offered			RESULTS
					Sem 1	Sem 2	Summer session	
	LEVEL 4							
HTM 4007	Professional Ethics in Hospitality Industry	COM2014 & MAN2005 & HTM3012	C	3	√	√		
CUL 4001	Garde Manger	FSM2019	C	3	√	√		
PRJ 4033	Major Project for Hospitality and Tourism 1	RES3025 or RES3001	C	2	√			
PRJ 4034	Major Project for Hospitality and Tourism 2	PRJ4033	C	1		√		
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	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	√	√	√	

Culinary Arts and Management Major								
Module Code	Module Name	Prerequisite / Co-requisite (if any)	Category	Credits	Offered			RESULTS
					Sem 1	Sem 2	Summer session	
	LEVEL 1							
NUT 1003	Nutrition for Food Service		C	3	√	√		
CUL 1001	Culinary Arts & Production 1		C	3	√			
CUL 1002	Culinary Arts & Production 2	CUL1001	C	3		√		
HTM 1008	Introduction to Hospitality & Tourism Management		C	3	√	√		
HTM 1009	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 1		G	0	√	√	√	
ACC 1007	Fundamentals of Accounting 2	ACC0001	G	3	√	√	√	
COM 1024	Academic Literacy for Undergraduates		G	3	√	√	√	
COM 2015	Business Communication for Professionals	COM1024	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	√	√	√	
	Note: 1) Students who have Grade 1 or 2 in English Language at the C-SEC level or Grade 1, 2 or 3 at the CAPE level 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 1</i> . All other students must do this module. 3) C – Core/ Specialization modules; G – General university modules.							

Culinary Arts and Management Major								
Module Code	Module Name	Prerequisite /Co-requisite (if any)	Category	Credits	Offered			RESULTS
					Sem 1	Sem 2	Summer session	
	LEVEL 2							
FSM 1002	Experimental Foods	CUL1002	C	3	√	√		
FSM 2002	Menu Planning & Purchasing	CUL1002	C	3	√			
FSM 2018	A La Carte 1/Dining Room 1	CUL1002	C	3	√			
FSM 2019	A La Carte 2/Dining Room 2	FSM2018 & FSM2002	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		C	3	√	√		
FSM 3001	Quantity Baking	CUL1002	C	3	√	√		
FSM 3005	Internship 1	HTM2010 (FSM) FSM3002 (Asc. Baking)	C	3			√	
FRE 1002 SPA 1005	French for FSM Level 1 OR Spanish for FSM Level 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	√ √	√ √	√ √	

Culinary Arts and Management Major								
Module Code	Module Name	Prerequisite /Co-requisite (if any)	Category	Credits	Offered			RESULTS
					Sem 1	Sem 2	Summer session	
	LEVEL 3							
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	73 CREDITS (SHTM) or FON2001 (FELS) or BAK1026 (Asc. Baking)	C	3	√	√		
CUL 3003	Patisserie 1	FSM3001 (SHTM) FON 3008 (FELS, SEM 2) BAK 1022 & BAK1023 (Asc. Baking)	C	3	√	√		
CUL 3004	Patisserie 2	CUL3003	C	3	√	√		
FSM 3019	Food & Culture	FSM2019	C	3	√	√		
HTM 4001	Internship 2	FSM3005	C	3			√	
FSM 3017	Food Styling, Writing & Photography	FSM2019	C	3		√		
	University Elective		G	3	√	√	√	
MAN 2005	Organizational Behaviour	SOC1001 or PSY1002	G	3	√	√	√	
RES 3025	Business Research Methods	COM2014 & completion of 61 credits	G	3	√	√	√	