

F. Y. I.

General information

2nd & 3rd year students must do Internship

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 Module Selection Guide School of Hospitality & Tourism Management



BSc. Food Service Management Major: Culinary Arts & Management

Student's Name:

Student's Id #:

Start Date:

Name Academic Advisor/ PL/PD:

Revised: June 2015

Module Code	Module Name	Prerequisite /Co-requisite (if any)	CREDITS	Sem 1	Sem 2	Sem 3
LEVEL 1						
COM 0001	Developmental English		0	√	√	√
ACC 0001	Fundamentals of Accounting 1		0	√	√	√
NUT 1003	Nutrition for Food Service		3	√	√	
MAT 1044	College Mathematics		4	√	√	√
CUL 1001	Culinary Arts & Production I		3	√	√	
HTM 1008	Introduction to Hospitality & Tourism Management		3	√	√	
COM 1020	Academic Writing 1		3	√	√	√
COM 1021	Critical Thinking in Hospitality & Tourism		1	√	√	√
CSP 1001	Community Service Project		1	√	√	√
INT 1001	Information Technology		3	√	√	√
ECO 1004	Elements of Economics		3	√	√	√
FSM 3002	Customer Service Management		3	√	√	√
ACC 1007	Fundamentals of Accounting II	ACC0001	3	√	√	√
CUL 1002	Culinary Arts & Production II	CUL 1001	3	√	√	
COM 2014	Academic Writing II	COM1020	3	√	√	√

Module Code	Module Name	Prerequisite /Co-requisite (if any)	CREDITS	Sem 1	Sem 2	Sem 3
LEVEL 2						
FSM 1002	Experimental Foods	CUL1002	3	√	√	
FSM 2002	Menu Planning & Purchasing	CUL1001	3	√	√	√
FSM 2018	A La Carte I/Dining Room I	CUL1001	3	√	√	
ACC 2002	Accounting for Food Service Organizations	ACC1007	3	√	√	√
SOC 1001/ PSY 1002	Introduction to Sociology/ OR Introduction to Psychology		3 3	√ √	√ √	√ √
FRE 1002 OR SPA 1005	French Level 1 OR Spanish Level 1		3 3	√ √	 √	
HTM 2010	Professional Development Seminar	FSM3002	1	√	√	
FSM 2003	Food Service Information Systems	INT1001	3	√	√	
FSM 1007	Food Service System Management	None	3	√	√	
FSM 3001	Quantity Baking	CUL1002	3	√	√	
MAN 2005	Organizational Behaviour	SOC1001 or PSY1002	3	√	√	√
FRE 2005 OR SPA 2010	French Level 2 OR Spanish Level 2	FRE 1002 OR SPA1005	3 3	 √	√ √	
FSM 3005	Internship I	HTM2010	3	√	√	√

Note:

- 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, *Developmental English*. 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, *Fundamentals of Accounting 1*. All other students must do this module.

Module Code	Module Name	Prerequisite /Co-requisite (if any)	CREDITS	Sem 1	Sem 2	Sem 3
LEVEL 3						
HTM 3012	Hospitality and Tourism Marketing	HTM2010 HTM1008	3	√	√	
FIN 3002	Financial Management for Food Service Organizations	ACC2002	3		√	√
HTM 3010	Facilities Management for the Hospitality Industry	FSM2018	3	√	√	
CUL 3003	Patisserie I	FSM3001	3	√		
FSM 3019	Food & Culture	CUL1002	3	√	√	
RES 3025	Business Research Methods	COM2014 & completion of 61 credits	3	√	√	√
CUL 3004	Patisserie II	CUL3003	3		√	
CUL 4001	Garde Manger	CUL1002	3		√	
FSM 2019	A La Carte II/Dining Room II	FSM2018 & FSM2002	3	√	√	
	University Elective		3	√	√	√
HTM 4001	Internship II	FSM3005	3	√	√	√

Module Code	Module Name	Prerequisite /Co-requisite (if any)	CREDITS	Sem 1	Sem 2	Sem 3
LEVEL 4						
ENT 3001	Entrepreneurship	MAN2005	3	√	√	√
HTM 4007	Professional Ethics in Hospitality Industry	COM2014 & MAN2005	3	√	√	
FSM 3017	Food Styling, Writing & Photography	CUL1002	3	√		
PRJ 4033	Major Project for Hospitality and Tourism I	RES3025	1	√		
LAW 3004 OR EPM 4001	Hospitality and Tourism Law OR	COM2014	3	√	√	√
	Risk Management: Financial, Legal and Ethical Standards	COM2014 & MAN2005	3	√	√	
PRJ 4034	Major Project for Hospitality and Tourism II	PRJ4033	2		√	
HRM 4001	Human Resource Management	MAN2005	3	√	√	√
CUL 4002	International Cuisine	FSM2019 & FSM3019 or FSM4004	3	√	√	
HTM 4006	Contemporary Hospitality and Tourism Trends	HTM3012	3	√	√	
HTM 4003	Food, Beverage and Labour Cost Control	FIN3002	3	√	√	