

**F. Y. I.**

General information  
2<sup>nd</sup> & 3<sup>rd</sup> year student 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: Food & Beverage Management**

Student's Name: .....

Student's ID #: .....

Start Date: August 2015

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	CUL1001	3	√	√	
COM 2014	Academic Writing II	COM1020	3	√	√	√
<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.						

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/	Introduction to Sociology/ OR		3	√	√	√
PSY 1002	Introduction to Psychology		3	√	√	√
FRE 1002	French for FSM 1		3	√		
SPA 1005	Spanish for FSM 1		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	French Level 2	FRE1002	3		√	
SPA 2010	Spanish Level 2	SPA1005	3	√	√	
FSM 3005	Internship I	HTM2010	3	√	√	√

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LEVEL 3						
HTM 3012	Hospitality and Tourism Marketing	HTM2010 HTM1008	3	√	√	
FIN 3002	Financial Management for Food Service Organization	ACC2002	3		√	√
HTM 3010	Facilities Management for the Hospitality Industry	FSM2018	3	√	√	
FSM 3004	Advanced Culinary Skills (Patisserie, Garde Manger)	FSM3001	3	√		
RES 3025	Business Research Methods	COM2014 & completion of 61 credits	3	√	√	√
FSM 3003	Bar & Beverage Management*	FSM2002	3	√	√	
FSM 3015	Banquet Operations Management	FSM2019	3		√	
FSM 4004	Restaurant Operations Management	FSM1007 FSM2019	3		√	
FSM 2019	A La Carte II/Dining Room II	FSM2018 & FSM2002	3	√	√	
	University Elective	None	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	√	√	√
CUL 4002	International Cuisine *	FSM2019 & FSM3019 OR FSM4004	3	√	√	
HTM 4007	Professional Ethics in Hospitality Industry	COM2014 MAN2005	3	√	√	
FSM 4003	Contract Food Service	FSM1007	3	√	√	
HTM 4003	Food, Beverage and Labour Cost Control	FIN3002	3	√	√	
PRJ 4033	Major Project for Hospitality and Tourism I	RES3005	1	√		
PRJ 4034	Major Project for Hospitality and Tourism II	PRJ4033	2		√	
HRM 4001	Human Resource Management	MAN2005	3	√	√	√
LAW 3004 OR EPM 4001	Hospitality and Tourism Law OR Risk Management: Financial, Legal and Ethical Standards	COM2014 & MAN2005	3	√	√	√
HTM 4006	Contemporary Hospitality and Tourism Trends	HTM3012	3	√	√	