

Course Planning Guide, Associate of Applied Science, Restaurant Management – Food Service
 Students should consult with an advisor to determine approved substitutions for courses below.

Core Requirements:		Concentration requirements:	
ENGL 1010	English Composition I (3 hours)	FS 1100	Basic Food Service and Sanitation (3)
HUM and/or Fine Arts	See bulletin for listing (3)	FS 1300	Food Preparation-Breakfast (3)
Nat SCI/MATH	See bulletin for listing (3)	FS 1400	Food Preparation-Lunch (3)
SOC BEH SCI	See bulletin for listing (3/4)	FS 1500	Food Preparation-Dinner (3)
COMM 1010	Fundamentals of Public Speaking (3)	FS 2040	Cake Decorating (3)
Elective	from COMM, HUM, Fine Arts, SOC/BEH (3)	FS 2050	Ice Sculpture (3)
		FS 2100	Food Preparation-Buffer Catering (3)
		FS 2200	Gourmet Foods (3)
		FS 2300	Food Management Operation and Administration (3)
		FS 2400	Facility Layout and Volume Food Management (3)
		FS 2500	Decoration and Design (3)
		FS 2600	Nutrition and Menu Planning (3)
		FS 2980	Culinary Skills (3)
		FS 2990	Supervised Field Study (3)

Course Selection Worksheet

CRN	Subject	Crs #	Sec #	Credits	Time	Mon	Tues	Wed	Thurs	Fri	Sat	Location

- Fall Spring Summer I Summer II Year _____
 Summer 3 Spring I Spring II Fall I Fall II Maymester

Student Name: _____ ID: _____

Advisor Signature _____ Alternate PIN: _____

Advisor Comments: _____

For more information on the degree, please visit: <http://www.apsu.edu/apfc/index.htm>
 Austin Peay at Fort Campbell Phone Number: (931) 221-1400
 Undergraduate Bulletin: <http://www.apsu.edu/records/bulletin/0708/UndergradBulletin07-08.pdf>
 Restaurant Management Concentration: Undergraduate Bulletin 2007-2008 p. 418-419