



FOOD SERVICE MANAGEMENT

Immaculata's Foodservice Management programs are designed for those interested in the traditional role of restaurant management, i.e., the focus will be on managing the front-of-the-house dining and banquet areas along with the beverage operations. While students will receive some culinary training, the main emphasis is on managing the guest service experience.

DEGREES OFFERED

Bachelor of Science in Food Service

Management– 126 Credits

Associate of Science in Food Service Management

– 63 Credits

MAJOR REQUIREMENTS –

Bachelor's Degree

Fundamentals of Food and Its Preparation
Normal Nutrition
Culture & Diversity in Foods & Nutrition
Experimental Foods
Foodservice Operations
Foodservice Management
Experience in Foodservice Operations
Beverage Service & Control
Consumer Economics
Personal & Family Resource Management
Human Development
Principles of Economics
Group and Organizational Behavior
Accounting & Budgeting
International Business
Business Law I
Business Management
Marketing Principles & Practice
Computer Literacy I, II
Multimedia Concepts & Design *or*
Internet Use & Web Design

MAJOR REQUIREMENTS –

Associate's Degree

Fundamentals of Food and Its Preparation
Normal Nutrition
Culture & Diversity in Foods & Nutrition
Foodservice Operations
Foodservice Management
Experience in Foodservice Operations
Beverage Service & Control
Consumer Economics
Business Law I
Business Management
Principles of Economics
Accounting & Budgeting
Business and Technical Writing
Introduction to Microbiology
Independent study in Foods and Nutrition
Organizational Behavior

Degrees can be completed entirely in the evening