

ASSOCIATE OF APPLIED SCIENCE DEGREE (AAS)

This program is designed to provide quality education to those seeking to begin a career or further their career in the food service industry. The program consists of course work in food and beverage management, culinary arts and general education which enable students to obtain the necessary knowledge and skills to be successful in the work environment.

STUDENT LEARNING OUTCOMES – Graduates of this program will have the opportunity to:

- Demonstrate proficiency in the operation of a Restaurant.
- Demonstrate proficiency in food service sanitation and nutrition by passing the prescribed National Restaurant Association exams.
- Learn the basic functions of a professional Kitchen.
- Demonstrate a basic understanding of commercial food and beverage purchasing.
- Demonstrate proficiency in the use and application of food service math.

GENERAL EDUCATION REQUIREMENTS (25 Credits):

	CR	SEMESTER
COMMUNICATIONS: BUS 108, COM 101, 102, 215, ENG 100, 101, 102, 107, 113, 114, 205, JOUR 102, THTR 105	3-5	_____
ENGLISH: ENG 100, 101, 107, 113	3-5	_____
HUMAN RELATIONS: ALS 101, ANTH 101, 112, 201, 205, HIST 105, 106, 107, 150, 151, 210, 247, 260, HMS 130, 135B, 265B, MGT 100B, 283, PHIL 135, PSC 201, PSY 101, 102, 207, 208, 261, SOC	3	_____
MATHEMATICS: MATH 115B, 124	3	_____
SCIENCE: AST, BIOL, CHEM, EGG 131, 132, ENV, GEOG 103, 104, 117, GEOL, HHP 123B, 124B, PHYS	6	_____
FINE ARTS/HUMANITIES/ SOCIAL SCIENCES: AM, ANTH, ART, COM, ECON, ENG 223 or above, GEOG 106 or above, HIST, International Languages, Music, PHIL, PSC, PSY, SOC, THTR, WMST 113	3	_____
U.S. AND NEVADA CONSTITUTIONS: PSC 101 or HIST 101 and HIST 102 or HIST 101 and HIST 217	4-6	_____

SPECIAL PROGRAM REQUIREMENTS (39 Credits):

	CR	SEMESTER
ACC 201 Financial Accounting	3	_____
CUL 110 Basic Cookery	4	_____
FAB 102 Food Service Sanitation II	2	_____
FAB 112 Restaurant Management I	3	_____
FAB 160 Hospitality Purchasing	3	_____
FAB 167 Food Service Nutrition	2	_____
FAB 210 Fundamentals of Food and Beverage Control	3	_____
FAB 230 Menu Planning	3	_____
FAB 272 Liquor and Bar Management	3	_____
FAB 285 Catering Management	3	_____
FAB 295 Work Experience in Food Service	1	_____
HMD 101 Introduction to the Hospitality Industry	3	_____
HMD 235 Hotel, Restaurant and Gaming Law	3	_____
HMD 259 Human Resources Management in the Hospitality Industry	3	_____

ASSOCIATE OF APPLIED SCIENCE

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Total Credits

Students may elect to graduate using the degree requirements in effect at the time of matriculation, or when they declared or changed major or the current catalog. If a program is official after a student has matriculated, the student may choose the degree requirements of the new program. In no case may a student use a catalog which is more than six years old at the time of graduation.