

AAS Food Service Management

Advisor: Michelle Boller

Credits 63

First Year			
Fall Semester		Spring Semester	
Course Name	Credits	Course Name	Credits
COMX 115S Introduction to Interpersonal Communications	3 credits	Laboratory Experiences from Following Courses (assigned by advisor): A la Carte Block	
CULA 100 Culinary Arts Fundamentals	2 credits	CULA 160 Soups, Stocks, and Sauces	3 credits
CULA 101 Introduction to Knife Skills and Butchery	2 credits	CULA 158 Breakfast and Sandwich Cookery	3 credits
CULA 105 Food Service Sanitation	2 credits	CULA 161 Meats and Vegetables	3 credits
WRIT 121 Introduction to Technical Writing	3 credits	CULA 157 Pantry and Garde Manger	3 credits
M 105 Contemporary Mathematics	3 credits		
		CULA 210 Nutritional Cooking	3 credits
Total: 15		Total: 15	
Additional Comments		Additional Comments	
CULA 100 is a Co-Req with CULA 101. CULA 101 and 105 are Pre-requisites into the other CULA courses		Complete Graduation Application Certificate of Applied Science in Culinary Arts	
WRIT 101 can be taken in place of WRIT 121			
Second Year			
Fall Semester		Spring Semester	
Course Name	Credits	Course Name	Credits
Laboratory Experiences from Following Courses (assigned by advisor): Bakery/Dining Room Block		ANTY 133X Food and Culture	3 credits
CULA 156 Dining Room Procedures	3 credits	BMGT 235 Management	3 credits
CULA 162 Storeroom Management and Receiving Ops	2 credits	CULA 204 Bakery and Espresso Retail Management	2 credits
CULA 165 Baking and Pastry	5 credits	CULA 205 Catering Management	2 credits
CULA 255 Montana Meats and Charcuterie	2 credits	CULA 206 Restaurant Management	3 credits
		CULA 298 FSM Internship	3 credits
CULA 270 Purchasing and Cost Controls	3 credits	CULA 299 Culinary Arts Capstone	2 credits
Total: 15		Total 18	
Additional Comments		Additional Comments	
		Internships are advised to be completed during the summer between 1st and 2nd years	
Complete Graduation Application Associate of Applied Science Certificate of Applied Science Awarded: Culinary Arts		Associate of Applied Science Awarded Food Service Management	

Business Technology

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