### Food & Beverage Management

#### Program Focus

**Quarters 1-3**
- CUL102: Fundamentals of Classical Techniques
- CUL104: Concepts and Theories of Culinary Techniques
- CUL132: Management by Menu
- CUL141: American Regional Cuisine
- CUL152: Latin Cuisine
- CUL244: Asian Cuisine
- CUL248: Introduction to Baking and Pastry Techniques
- CUL252: Food and Beverage Operations Management

**Quarters 4-6**
- CUL137: Sustainable Purchasing & Controlling Costs
- CUL201: Garde Manger
- CUL215: Management, Supervision and Career Development
- CUL261: À la Carte Kitchen
- CUL272: Capotone
- FB325: Merchandising for Food Services
- FB340: Beverage Purchasing, and Inventory Control and Menu Authoring
- HO5171: Introduction to Hospitality
- RS104: Accounting

**Program Elective:**

**Quarters 7-9**
- CUL320: Hospitality Marketing
- CUL330: Legal Issues and Ethics for Culinary Arts
- CUL340: Leadership and Organizational Development
- CUL350: Catering and Event Management
- CUL360: Quality Service Management and Training
- CUL420: Facilities Management and Design
- CUL430: Foodservice Technology and Information
- CUL460: Exploring Wines and the Culinary Arts
- FB345: Club Operations Management
- FB350: Etiquette of Professional Service
- FB470: New World Wines and Emerging Regions

**Program Elective:**

**Quarters 10-12**
- CUL410: Foodservice Financial Management
- CUL455: Management Externship
- CUL470: Senior Culinary Practicum
- CUL480: Innovation and Entrepreneurship
- CUL498: Baccalaureate Capstone
- FB335: Sales and Public Relations
- HOS361: Hospitality Law

**Program Elective:**

#### General Education

- ENGL1301: English Composition
- Foreign Language Requirement
- HECO1322: Nutrition
- MATH1310: College Mathematics
- PSYC2301: General Psychology
- SPCH1315: Public Speaking
- SOC1336: Social Problems
- Humanities English Elective
- Humanities History Elective
- Mathematics and Science Elective
- Mathematics and Science Elective
- Social Science Elective

**Start Date:**

**Length of Quarter:**

**Breaks Between Quarters:**

**Approx. Hours in Class Per Week:**

**Approx. Hours Outside of Class—Homework:**

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Please visit our Student Consumer Information page to find the average time to completion for continuously enrolled students for each credential level offered. This data is available at the average credit load, full-time or at full load. Changing programs, beginning programs at the mid-term start date, taking remedial courses, taking one or two courses per term, registering for fewer hours or unsuccessful attempts at course completion will increase the total length of the program and overall cost of education from what is disclosed. Transfer credits awarded toward your program will likely decrease the overall length and cost of education.

Course descriptions for elective and general education courses can be referenced in the catalog.

**Student Consumer Information:**
[https://www.artinstitutes.edu/san-antonio/student-consumer-information](https://www.artinstitutes.edu/san-antonio/student-consumer-information)

This is a sample schedule only. Schedule subject to change without notice at the discretion of the school.

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Course descriptions describe the learning opportunities that are provided through the classroom and coursework. It is each student’s responsibility to participate in the activities that will lead to successfully meeting the learning outcomes.

Course descriptions are provided for all courses as follows:

CUL201 GENED MANGER
CUL261 A LA CARTE KITCHEN
CUL270 CATERING & EVENT MANAGEMENT
CUL350 EXPLORING WINES & THE CULINARY ARTS
CUL360 SEVERE PURCHASING, & INVENTORY MANAGEMENT

For the full list of course descriptions, please refer to the course catalog.