

HOSPITALITY MANAGEMENT (FSM)

FSM 103 - Hospitality and Resort Operations (3 Credits)

3 lecture, 0 lab, 3 total contact hours

Provides students with an overview of principles and practices of managing a variety of resort facilities and their affiliated recreational activities. A wide range of topics including guest services, front office operations, housekeeping management, and food and beverage operations.

Typically offered: Fall

FSM 104 - Event Management and Special Tourism (3 Credits)

3 lecture, 0 lab, 3 total contact hours

Dives into the details of planning, organizing, and executing events in the tourism industry. Students will learn the fundamentals of destination management, international tourism, and event planning. Topics include budgeting, marketing and logistics for festivals and large-scale events. Students will discover how to create memorable experiences that meet the needs and expectations of event attendees.

Typically offered: Spring

FSM 107 - Basic Quantity Bread and Pastry Arts (4 Credits)

2 lecture, 5 lab, 7 total contact hours

Introduces basic quantity baking of breads and pastries. Students will learn the fundamentals of baking science, terminology, ingredients, weights and measures, formula conversion, and storage. Sanitation and hygienic work habits conforming to health regulations are emphasized.

Typically offered: Fall

FSM 108 - Advanced Quantity Bread and Pastry Arts (4 Credits)

2 lecture, 5 lab, 7 total contact hours

Continues instruction in the finer arts of breads and pastry preparation, including emphasis on pastry arts work, pastries and breads as used in exclusive establishments and ornamental skills for culinary exhibits. Prerequisite: FSM 107 with a grade of C or better.

Typically offered: Spring

FSM 109 - Introduction to Food Prep/Production (4 Credits)

2 lecture, 5 lab, 7 total contact hours

Introduces basic cooking skills that can be developed to produce quality food products. Students will learn fundamentals of cooking and baking through daily assignments and production. All aspects of the industry will be covered including proper handling and storage, heating and holding, weights and measures, safety, sanitation, and personal hygiene.

Typically offered: Fall, Spring

FSM 110 - Advanced Quantity Culinary Arts (4 Credits)

2 lecture, 5 lab, 7 total contact hours

Continues FSM 109 with special emphasis in the dining experiences. Students will prepare meals for the College dining room, banquets, catered functions and special culinary arts events. Students will discuss theory as well as procedures in the "back of the house."

Typically offered: Fall, Spring

FSM 111 - Introduction to the Hospitality Industry (3 Credits)

3 lecture, 0 lab, 3 total contact hours

Orients students to the hospitality industry, its organizational structure and integration of the modern industry components. Operational considerations are discussed. Career opportunities are explored. Start Smart

Typically offered: Fall, Spring

FSM 113 - Dining Room Operations (3 Credits)

1 lecture, 5 lab, 6 total contact hours

Introduces theory and practice of quantity food serving including practical experience in dining rooms and catering services. Involves set-up, tableside preparation and presentation of food and beverage. Examines various roles of dining room personnel.

Typically offered: Fall, Spring

FSM 114 - Food Standards and Sanitation (2 Credits)

2 lecture, 0 lab, 2 total contact hours

Introduces safe food handling practices and discusses the standardized procedures involved in the procurement, storage, preparation, holding, and service of safe food. Prepares students for the State of Illinois-approved Food Service Sanitation Manager's Certification test.

Typically offered: Fall, Spring

FSM 115 - Menu Planning (3 Credits)

3 lecture, 0 lab, 3 total contact hours

Studies menu planning theory and principles for various types of food service operations. Examines the relationship of menu planning to the functional areas within food facilities. Menu planning and its importance as a determination of food cost, selling price, and profitability is also emphasized.

Typically offered: Fall, Spring

FSM 120 - Front Office Operations (3 Credits)

3 lecture, 0 lab, 3 total contact hours

Establishes a systematic approach to front office operations detailing the flow of business through the hotel from reservations to checkout. Front office management is placed within the context of the overall operation of the hotel. Methods of handling guest folios, reservation systems, property management systems, and cash controls are discussed.

Typically offered: Spring

FSM 153 - Convention Sales and Services (3 Credits)

3 lecture, 0 lab, 3 total contact hours

Equips students with the knowledge and skills needed to excel in the field of trade show and meeting sales and services. Students will learn key topics in the industry including revenue management and contracting.

Typically offered: Spring

FSM 162 - Classical Cuisines (4 Credits)

2 lecture, 5 lab, 7 total contact hours

Introduces comprehensive integration of previous culinary production course work or work experience and provides food production for the department's special events, culinary competitions, and the College dining room. Demonstrations, food labs, and lectures are used to present the material. Prerequisite: FSM 109 and FSM 110 with grades of C or better.

Typically offered: Fall

FSM 163 - Garde Manger (2 Credits)

1 lecture, 3 lab, 4 total contact hours

Provides students with skills and knowledge in the preparation of cold hors d'oeuvres, sandwiches, salads, garnishes, pates, terrines, mousses, vegetable carving, chaud froid sauce, tallow and ice carving. Prerequisite: FSM 109 with a grade of C or better.

Typically offered: Fall

FSM 172 - Classical Baking (2 Credits)*1 lecture, 3 lab, 4 total contact hours*

Concentrates on methods and procedures for producing high quality specialty tortes and buffet items for bakeries and fine dining clubs, hotels and restaurants. Pulled sugar, pastillage, nougat, marzipan, chocolate, ice cream, candies and desserts are included. Emphasis is on individual skill development through practice. Prerequisite: FSM 108 with a grade of C or better.

Typically offered: Fall**FSM 173 - Cake Decoration (2 Credits)***1 lecture, 3 lab, 4 total contact hours*

Presents methods and procedures for producing high quality wedding and specialty cakes for bakeries and fine dining clubs, hotels and restaurants. Emphasis is on individual skill development through practice.

Typically offered: Fall, Spring**FSM 210 - Hospitality Facility Maintenance (3 Credits)***3 lecture, 0 lab, 3 total contact hours*

Focuses on the organization, duties and administration of a restaurant and lodging facility maintenance department. Discusses purchasing, furniture, carpeting, linens and supplies. Identifies and evaluates care and maintenance techniques of the areas serviced by a facility maintenance department.

Typically offered: Fall**FSM 211 - Purchasing and Storage (3 Credits)***3 lecture, 3 total contact hours*

Standards and identification of quality meats, dairy products, produce, groceries, frozen foods and supplies. Methods of purchasing, purveyer relations and proper storage techniques and purchase standards for convenience foods.

Typically offered: Spring**FSM 212 - Hospitality Supervision (3 Credits)***3 lecture, 3 total contact hours*

Studies the theory and techniques of supervision as related to the hospitality industry.

Typically offered: Fall**FSM 213 - Seminar and Internship (3 Credits)***1 lecture, 15 clinical/other, 16 total contact hours*

Furnishes participation in a supervised cooperative work experience program in a College approved hospitality operation. Enrollment is restricted to sophomores in the Hospitality Management program. Prerequisite: FSM 212 with a grade of C or better.

Typically offered: Spring**FSM 214 - Hospitality Operations Analysis (3 Credits)***3 lecture, 3 total contact hours*

Provides practical application of operational analysis used by food, lodging and travel-related fields. Use of ledgers, automated information systems and basic financial statements are discussed.

Typically offered: Spring**FSM 215 - Restaurant Layout and Equipment (3 Credits)***3 lecture, 3 total contact hours*

Maximizing employee productivity through various types of food equipment and proper equipment arrangement. Effects of use of convenience foods on equipment planning.

Typically offered: Fall**FSM 216 - Introduction to Wines, Spirits and Beverage Management (3 Credits)***3 lecture, 3 total contact hours*

Studies alcoholic beverage classifications, alcoholic beverage laws, wine regions, purchasing and control, promotion and service. Beverage management principles and theories are presented which support and reinforce the practical aspects. Students 18 years of age may register for the class according to State Law 235 ILCS 5/Article 6-1. Prerequisite: Students 18 and over may enroll in this class.

Typically offered: Fall**FSM 220 - Hospitality Promotions (3 Credits)***3 lecture, 3 total contact hours*

Provides Hospitality Management majors with a solid background in hospitality promotions. Focuses on promoting highly perishable, people-intensive intangibles in a highly competitive environment.

Typically offered: Fall**FSM 230 - Hospitality Law and Risk Management (3 Credits)***3 lecture, 3 total contact hours*

Surveys our legal system as applied to the hospitality industry. Examines contracts, torts and various labor laws pertinent to the industry. Analyzes insurance costs, including fire, accident, worker's compensation and employee liability and their effect on various types of facilities.

Typically offered: Spring**FSM 256 - Sustainable Tourism (3 Credits)***3 lecture, 0 lab, 3 total contact hours*

Explores the principles, practices, and challenges of sustainable tourism development. This course provides students with a comprehensive approach to how tourism can be managed in a way that respects the environment, supports local communities, and preserves cultural heritage for future generations.

Typically offered: Spring**FSM 260 - Tourism and Destination Management (3 Credits)***3 lecture, 0 lab, 3 total contact hours*

Provides students with a business perspective on issues most important to the tourism industry by exploring destination management, the economic and social impacts of tourism, and global issues in tourism. Best practices through international insights are also discussed.

Typically offered: Fall**FSM 262 - Cultural Tourism (3 Credits)***3 lecture, 0 lab, 3 total contact hours*

Provides a comprehensive overview of the six categories of cultural tourism: visual arts, rituals, traditions, performing arts, events, and nature are discussed. Students will learn the principles, practices, and philosophies that affect the cultural, social, economic, psychological, and marketing aspects of human travel and the tourism industry.

Typically offered: Spring**FSM 299 - Topics in Hospitality Management (0.5-3 Credits)***.5 - 3 lecture, .5 - 3 total contact hours*

Studies selected issues or topics in hospitality management. The exact content and instructional methodology will vary semester to semester depending on the material to be studied. A syllabus or course outline containing additional information will be available with pre-registration materials each time that the course is offered. This course may be repeated two times to a maximum of three credit hours.

Typically offered: Spring