

In the fall 2010 semester, FSM (Food Service Management) has changed its name to **HCM (Hospitality and Culinary Management)**. We have changed the prefix, most course names and we have added **new** and exciting courses!

<u><b>New HCM Courses (and Number of Credits)</b></u>	<u><b>FSM Equivalent (and Number of Credits)</b></u>
HCM 110 Intro to the Hospitality Industry (3) .....	FSM 110 Introduction to Professional Food Service (3)
HCM 111 Culinary Principles I (5) .....	FSM 111 Principles of Food Preparation I (4)
HCM 112 Culinary Principles II (5).....	FSM 112 Culinary Arts I (3)
HCM 113 ServSafe: Food Service Sanitation (1) .....	FSM 113 Applied Food Service Sanitation (1)
HCM 170 Patisserie I (5).....	FSM 170 Principles of Food Preparation II (4)
HCM 171 Culinary Principles III (5) .....	FSM 171 Culinary Arts II (3)
HCM 172 Patisserie II (5) - <b>NEW</b> .....	(no equivalent)
HCM 175 Nutrition (3).....	FSM 175 Nutrition (3)
HCM 185 Garde Manger (4) - <b>NEW</b> .....	(no equivalent)
HCM 212 Menu Marketing and Management (3).....	FSM 212 Menus/Merchandising/Facilities Planning (3)
HCM 213 Purchasing & Inventory Control (3).....	FSM 213 Quantity Food Purchasing (3)
HCM 214 Hospitality Supervision (3) - <b>NEW</b> .....	(no equivalent)
HCM 271 Hospitality Leadership (3).....	FSM 271 Food Service Management (3)
HCM 272 Culinary & Hospitality Internship (3) - <b>NEW</b> ..	(no equivalent)
HCM 273 Controlling Hospitality Costs (3) .....	FSM 273 Food, Beverage and Labor Control (3)
HCM 299 Selected Topics in Hospitality (1-3).....	FSM 299 Selected Topics in Food Service (1-4)

These changes do not affect new students who will follow the 2010-2011 or later catalog versions.  
 If you are following the 2009-2010, or any previous ones, you may continue taking the equivalent HCM courses to fulfill the coursework required.  
 Please see back page for degree and certificate listings.