

Associate of Science in Foodservice Management Completion Proposal Submission to the Vice President for Academic Affairs

Foodservice Management Enrollment & Student Background Information

- Foodservice Management and Culinary “Cookery” and Baking & Pastry track students generally double and triple major as program and course outcomes are supported and are aligned. As students double and triple major, this poses a challenge for time to completion. In an effort to help students complete program requirements in a timely manner, the department has recommended a program schedule modification.
- Foodservice Management Program Enrollment: 6 students
- All 6 students are currently part-time students
- All 6 students have expressed the need for both online and face-to-face modalities to meet their needs
- All 6 students have declared Foodservice Management as their second/third major and are on track to graduate in Spring 2025, either in the Culinary "Cookery" or "Baking & Pastry" tracks.

Culinary/Foodservice Spring 2025 Course Schedule Survey

Based on the Culinary Foodservice Spring 2025 Course Schedule Survey, the students in the FSM Program have expressed interest in completing all their required courses in order to graduate this spring. To meet this need, the department would need to offer the following courses on a quarterly schedule. The proposed schedule is as follows:

CYCLE	COURSE#	SEC	CR	TITLE	TIME	DAY	CAP	INSTRUCTOR	DATE	LOCATION	COMMENTS	Instruct Days	Hours	Contact Hours
FSM GRADS	FSM155	1	3	FSM ACCOUNTING	3:00-4:30 PM	MTWR	20	SCHRAGE	1/8/25 - 3/04/25	3117	45 HOURS	30	1.5	45
FSM GRADS	FSM254	1	3	FSM MARKETING	4:31-6:00 PM	MTWR	20	SCHRAGE	3/05/25 - 4/23/25	3117	45 HOURS	30	1.5	45
FSM GRADS	FSM269	1	3	FSM LEADERSHIP	4:31-6:00 PM	MTWR	20	SCHRAGE	1/8/25 - 3/04/25	3117	45 HOURS	30	1.5	45
FSM GRADS	FSM299	1	3	FSM CAPSTONE	3:00-4:30 PM	MTWR	20	MIRANDA	3/05/25 - 4/23/25	E103	45 HOURS	30	1.5	45
FSM GRADS	FSM292	1	3	FSM PRACTICUM	8:00A-1:00 PM	F	20	MIRANDA	1/10/25 - 3/07/25	E103	45 HOURS	9	5	45

Instructor Availability & Curriculum Updates

The instructors for the Foodservice Management Program are M. Schrage and K. Miranda. After discussing with the students, we propose offering the schedule in a hybrid format. Face-to-face classes would take place on Mondays and Wednesdays, while Tuesdays and Thursdays would be reserved for scheduled field trips or online synchronous sessions. M. Schrage and K. Miranda are Quality Matters TOC Certified, and we are committed to providing high-quality instruction and engagement to ensure student success. Hybrid courses will only be taught by TOC-certified instructors to maintain this standard. M. Schrage and K. Miranda are currently revising the course curriculum to better support student learning in a hybrid format. Additionally, the department is

scheduled to meet with their advisory committee on October 10th at 5 PM to discuss these changes and receive input along with meeting the CRC committee on October 18th from 9-10 AM to discuss these updates.

**Conclusion**

This scheduling approach will better support our students' needs and encourage greater enrollment in the Foodservice Management Program. Based on the survey responses, and meeting with the students, they are eager to pursue various opportunities after graduation, such as continuing their education, starting their own businesses, or seeking promotions within their current roles. Achieving the FSM degree will be a key step in helping them reach these goals, and offering the necessary courses in this format ensures they can graduate on time and move forward with their plans. The department anticipates that open enrollment to all students will increase program enrollment.