

Culinary Management Program Number 233

Student Name: _____

GPA _____

Catalog Year: 2008-2009

Student ID Number: _____

Advisor _____

Date _____

GENERAL EDUCATION CORE

| Course Number | General Education Core | Credits Required | Credits Earned | Planning |
|--|---|------------------|-----------------|----------|
| ENGL 121 | College Composition I: Expository Writing | 3 | | |
| Arts & Humanities | Arts & Humanities Core Course (one course from Literature, Fine Arts, OR Humanities) | 3-4 | | |
| | SPCH 105 Fundamentals of Public Speaking <u>or</u> SPCH 110 Interpersonal Communications | 3 | | |
| Social Science | History Core Course | 3 | | |
| Science | Science Core Course (must include one lab) | 4 | | |
| Mathematics | MATH 121, 122, 131 or higher | 3-4 | | |
| Interdisciplinary | CMSY 126 Introduction to the Internet <u>or</u> | 1 | | |
| | CMSY 129 Principles of Internet | 3 | | |
| Total Core Credits - minimum of 20 required for degree completion | | | Program Credits | 62 - 66 |

REQUIRED COURSES RELATED TO MAJOR

| Course Number | Required Course | Credits Required | Credits Earned | Planning |
|--------------------------------|---|------------------|----------------|----------|
| ACCT 111 | Principles of Accounting I | 3 | | |
| BMGT 100 | Introduction to Business and Organization | 3 | | |
| CMSY 110 | Software Applications for Micros | 3 | | |
| BMGT 130 | Principles of Marketing | 3 | | |
| CMGT 101 <u>or</u> HMGT 101 | Introduction to Culinary Arts <u>or</u> Introduction to Hospitality Management | 3 | | |
| HMGT 111 | Food Service Sanitation and Safety | 1 | | |
| HMGT 120 | Food Preparation I | 3 | | |
| HMGT 220 | Food Preparation II | 3 | | |
| HMGT 225 | Hospitality Purchasing and Cost Control | 3 | | |
| CMGT 120 | Culinary Supervision | 3 | | |
| CMGT 130 | Garde Manger | 3 | | |
| CMGT 135 | Baking and Pastries | 3 | | |
| CMGT 210 | Culinary Management Internship | 2 | | |
| HEED-211 | Nutrition | 3 | | |
| Electives | Selective 3 credits from the following courses | | | |

Culinary Electives

| | | Credits |
|----------|--|---------|
| BMGT 120 | Small Business Management | 3 |
| BMGT-240 | Human Resource Management | 3 |
| CMGT 145 | Foodservice Facility Planning | 3 |
| HMGT 250 | Food and Beverage Management and Service | 3 |

NOTES:

Developmental Courses

- English**
 ___ ENGL-093
 ___ ENGL-096*
 ___ ENGL-094
 ___ ENGL-097

- English ESL**
 ___ ENGL-083
 ___ ENGL-084
 ___ ENGL-085
 ___ ENGL-086*
 ___ ENGL-087

- *Co-requisite**
 ___ FYEX-100

- Math**
 ___ MATH-060
 ___ MATH-061
 ___ MATH-064
 ___ MATH-065
 ___ MATH-067
 ___ MATH-070

Students are responsible for fulfilling all graduation requirements, including a 2.0 cumulative GPA in all coursework completed at HCC. 4/08