

## CULINARY MANAGEMENT

### Culinary Management, AS (CLNY-AS)

<b>Communications Area</b>		<b>3 Credit Hours</b>
ENC 1101	English Composition I	3
<b>Humanities Area</b>		<b>3 Credit Hours</b>
<a href="#">See General Education Core Requirements</a>		3
<b>Mathematics Area</b>		
<a href="#">See General Education Core Requirements</a>		
<b>Natural Sciences Area</b>		<b>3 Credit Hours</b>
<a href="#">See General Education Core Requirements</a>		3
<b>Social Sciences Area</b>		<b>3 Credit Hours</b>
POS 2041	Amer National Government	3
OR		
AMH 2020	United States History II	3
<b>Major Courses</b>		<b>45 Credit Hours</b>
FOS 2201	Food Serv Sanitation/Safety	2
FSS 1202C	Basic Food Preparation	4
FSS 1063C	Food Specialties: Baking	3
HFT 1000	Intr Hotel/Restaurant Man	3
HFT 2840C	Dining Room Operations	3
FSS 2224L	Advanced Food Preparation	3
FSS 1105	Food Purchasing	3
FSS 2380	Culinary Mgt Practicum I	3
FSS 2381	Culinary Mgt Practicum II	3
FSS 1942	Culinary and Hospitality Extn	1
HUN 1001	Survey of Nutrition	2
FSS 1248L	Food Spec: Garde Man I	3
FSS 2240L	Food Spec: Cuisines of World	3
HFT 2264C	Banquet/Convention Mgmt	3
FSS 2065L	Food Spec: Pastry Spec	3
HFT 2867C	Wine Essentials	3

- General Education Core.
- + Prerequisites and/or corequisites required. See course descriptions.
- # Applies to AS degree and certificate programs.
- = Career Certificate course.
- \* Minimum grade of "C" required.
- @ Civic Literacy.