

## CULINARY MANAGEMENT

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

#### Communications Area

ENC 1101 English Composition I

**3 Credit Hours**

3

#### Humanities Area

See General Education Core Requirements

**3 Credit Hours**

3

#### Mathematics Area

•+\*See General Education Core Requirements

#### Natural Sciences Area

•See General Education Core Requirements

**3 Credit Hours**

3

#### Social Sciences Area

POS 2041 Amer National Government

OR

AMH 2010 United States History I

OR

AMH 2020 United States History II

**3 Credit Hours**

3

3

3

#### Major Courses

**45 Credit Hours**

FOS 2201 Food Serv Sanitation/Safety

2

FSS 1202C Basic Food Preparation

4

FSS 1063C Food Specialties: Baking

3

HUN 1001 Survey of Nutrition

2

FSS 1222C Kitchen Management

3

HFT 1265C Restaurant Management

3

HFT 1000 Hospitality Industry

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

HFT 2840C Dining Room Operations

3

FSS 2224L Advanced Food Preparation

3

FSS 1248L Food Spec: Garde Man I

3

FSS 1942 Culinary Extn

1

FSS 1105 Food Purchasing

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.