

## 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>
See General Education Core Requirements		3
<b>Mathematics Area</b>		
•+*See General Education Core Requirements		
<b>Natural Sciences Area</b>		<b>3 Credit Hours</b>
•See General Education Core Requirements		3
<b>Social Sciences Area</b>		<b>3 Credit Hours</b>
POS 2041 Amer National Government		3
OR		
AMH 2010 United States History I		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
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.