

Student ID: \_\_\_\_\_

Student Name: \_\_\_\_\_

Advisor Name: \_\_\_\_\_

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**Catalog:** 2020-2021 CATALOG

**Program Name:** Planner for Explore Hospitality Management and Culinary Arts

# PLANNER FOR EXPLORE HOSPITALITY MANAGEMENT AND CULINARY ARTS

**TOTAL CREDIT HOURS:** 60

**PURPOSE:** The courses on this planner are designed to lead students to a major listed. The listed majors may prepare for career entry or for transfer to 4-year colleges. Students who are interested in a 'Career Entry Major' but intend to transfer to a four-year college must consult with Academic Advising and may need to follow a transfer agreement (see Transfer Services.)

**CODE:** AA.TRANSFER.HRM

## Career Entry Majors (A.A.S)

- Baking & Pastry
- Culinary
- Hospitality Management

## TERM 1

COURSE NAME	CREDITS	TERM TAKEN	GRADE
<b>ENGLISH</b> <b>Choose one (1) English course from the following:</b> <ul style="list-style-type: none"><li>• ENG 101 - Academic Writing and Research 1</li><li>• ENG 101A - Academic Writing and Research 1</li></ul>	3 Credit Hours		
<b>MATHEMATICS</b> <b>Choose one (1) Mathematics General Education course from the approved list.</b>	3-4 Credit Hours		

COURSE NAME	CREDITS	TERM TAKEN	GRADE
<b>COMMUNICATION</b>  <b>Choose one (1) Communications course from the approved list.</b> <ul style="list-style-type: none"> <li>• COM 111 - Fundamentals of Oral Communication</li> <li>• COM 116 - Fundamentals of Oral Communication for Non-Native Speakers</li> </ul>	3 Credit Hours		
<b>HRM</b>  <b>Take the following one (1) Hotel / Restaurant Management course:</b> <ul style="list-style-type: none"> <li>• HRM 111 - Introduction to the Hospitality Industry</li> </ul>	3 Credit Hours		
<b>EXPLORE</b>  <b>Choose one (1) EXPLORE course from the following:</b> <b>Note: Each explore course will meet a requirement only in the major(s) listed next to it.</b> <ul style="list-style-type: none"> <li>• HRM 119 - Certification in Sanitation</li> <li>• HRM 121 - Introduction to Cooking</li> <li>• HRM 124 - Introduction to Baking and Pastry (Baking/Pastry and Culinary)</li> <li>• BPA 142 - Principles of Management (Hospitality Management)</li> <li>• BPA 171 - Principles of Supervision (Hospitality Management)</li> </ul>	1-3 Credit Hours		

## TERMS 2-4

Below are the 44-47 credit hours of course requirements that should be met during Terms 2-4.

**Students must meet with an Academic Advisor before choosing any of these classes.**

3 credits of English General Education Requirement Composition (ENG 102 - Academic Writing and Research 2), 3 credits of Wellness General Education Requirement, 6 credits of Social & Behavioral Science GER (two different disciplines), 6-7 credits of Biological & Physical Sciences GER (including one lab), 3 credits of Arts & Humanities GER (other than COM), 12 credits from a single discipline, and electives. (Students must take the amount of elective credits to achieve a minimum of 60 credits that are required for this degree.)

### RECOMMENDED COURSES:

CTA 100 - Computing and Information Technology

HRM 232 - World Culture and Cuisine

HRM 251 - Food and Beverage Operations Management

HRM 190 - Food Science and Nutritional Cooking (Applies only to Baking/Pastry and Culinary major)

OR any course from EXPLORE list in Term 1