

Student ID: _____

Student Name: _____

Advisor Name: _____

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Catalog: 2021-2022 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
ENGLISH	Choose one (1) English course from the following: <ul style="list-style-type: none">• ENG-101 - Academic Writing and Research 1• ENG-101A - Academic Writing and Research 1	3 Credit Hours		
MATHEMATICS	Choose one (1) Mathematics General Education course from the approved list.	3-4 Credit Hours		

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