

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

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

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

<http://catalog.aacc.edu>

**Catalog:** 2023-2024 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 in this planner are designed to lead students to a major listed. The listed majors may prepare for career entry or for transfer to four-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	<b>Choose one 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		
MATHEMATICS	<b>Choose one 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 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 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 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 (ENG-102 - Academic Writing and Research 2), 3 credits of Wellness general education requirement, 6 credits of Social & Behavioral Science general education requirement (two different disciplines), 6-7 credits of Biological & Physical Sciences general education requirement (including one lab), 3 credits of Arts & Humanities general education requirement (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