

**CULINARY ARTS AND MANAGEMENT 2019-2020 CATALOG YEAR  
COURSE REQUIREMENTS FOR THE ASSOCIATE IN APPLIED SCIENCE DEGREE**

The Culinary Arts and Management Degree requires General Education and Major Requirements for all students as identified below. Two areas of focus are available that prepare students for a variety of careers in the food service industry.

<b>GENERAL EDUCATION REQUIREMENTS (All students take these courses)</b>				credit hours
				27.0
Communications		credit hours	Humanities/Social Sciences	
English Level I (ENGL 1220 CA recommended)		4.5	Humanities/Social Sciences	
English Level II (ENGL 1240 CA recommended)		4.5	(HUMS 2900 recommended)	
Quantitative/Numeracy skills		credit hours	Other	
MATH 1242 Applied Math for Hospitality Industry		4.5	HMRL 1010 Human Relations Skills	
			INFO 1001 Information Systems and Literacy	
			4.5	4.5

<b>CULINARY ARTS AND MANAGEMENT (CAAS1) (All students take these courses)</b>	
<i>Major Requirements</i>	
Course Title	credit hours
CHRM 1000 Orientation	1.5
CHRM 1020 Sanitation	2.0
CHRM 1030 Intro to Professional Cooking	4.0
CHRM 1120 Soup and Sauce Basics	3.0
CHRM 1210 Baking Basics	4.0
CHRM 1550 Customer Service	3.0
CHRM 2350 Nutrition	4.5
CHRM 2460 Cost Management	4.5
CHRM 2470 Hospitality Supervision	4.5
CHRM 2480 Purchasing	4.5
CHRM 2981 Internship	3.0
	<b>38.5</b>

Choose one of these 2 options and refer to the back side for suggested Curriculum Plan to complete the degree within 2 years.

<b>CULINARY ARTS (CACA1)</b>		<b>BAKING &amp; PASTRY (CABA2)</b>	
CHRM 1035 American Cuisine	4.0	CHRM 1220 Pastries	3.0
CHRM 1130 Protein Fabrication	2.0	CHRM 1250 Artisan Bread	4.0
CHRM 1150 World Cuisine	3.0	CHRM 1260 Cakes	4.0
CHRM 1999 Practical Cooking Exam 1	0.5	CHRM 1990 Practical Baking Exam 1	0.5
CHRM 2120 Garde Manger	4.0	CHRM 2230 Baking Production	4.0
CHRM 2125 Casual Dining	3.0	CHRM 2250 International Breads	3.0
CHRM 2130 Fine Dining	4.0	CHRM 2270 Chocolate, Sugar, Décor	3.0
CHRM 2550 Table Service	3.0	CHRM 2280 Plated Desserts	4.0
CHRM 2980 Student Manager	3.0	CHRM 2982 Bakery Student Manager	3.0
CHRM 2999 Practical Cooking Exam 2	0.5	CHRM 2990 Practical Baking Exam 2	0.5
Sub-total	27.0	Sub-total	29.0
Electives*	4.5-9	Electives*	3-9
<b>TOTAL CREDIT HOURS</b>	<b>31.5-36</b>	<b>TOTAL CREDIT HOURS</b>	<b>32-38</b>
<b>TOTAL DEGREE CREDITS</b>	<b>97-101.5</b>	<b>TOTAL DEGREE CREDITS</b>	<b>97.5-103.5</b>

<b>ADDITIONAL ASSOCIATE IN APPLIED SCIENCE DEGREE/HOSPITALITY AND RESTAURANT LEADERSHIP</b>			
BSAD 1100 Business Law	4.5	CHRM 2410 Marketing & Industry Perspectives	3.0
CHRM 2465 Foodservice Financial Mngmt..	4.5	CHRM 2475 Leadership Principles	4.5
CHRM 2560 Beverage Management	3.0	CHRM 2610 Event Planning	3.0
CHRM 2650 Banquet Service	3.0		
		<b>TOTAL ADDITIONAL CREDITS</b>	<b>25.5</b>

If seeking the additional Hospitality and Restaurant Leadership associate degree, it is suggested to select the required electives from this list.

**\*ELECTIVES SHOULD BE SELECTED FROM CHRM, HLSM COURSES OR MATH 1310 FOR TRANSFER STUDENTS.**

Note: HUMS 2900 (Humanities + World Cuisine) is a contextualized Humanities course written specifically for CHRM students. CACA1 students should take HUMS 2900 and use it to count as their CHRM 1150 (World Cuisine). All CHRM students may take HUMS 2900 to count as their General Education Humanities requirements.

**TAKING OVER THE MAXIMUM NUMBER OF ELECTIVE HOURS FOR YOUR DEGREE OPTIONS MAY HAVE FINANCIAL AID RAMIFICATIONS. PLEASE SEE YOUR ACADEMIC ADVISOR FOR DIRECTION.**

## SUGGESTED CURRICULUM PLAN FOR EACH DEGREE OPTION

CULINARY ARTS AND MANAGEMENT 2017-2018 CATALOG YEAR – Suggested Curriculum Plan for CULINARY ARTS DEGREE OPTION (CACA1)							
FIRST QUARTER		SECOND QUARTER		THIRD QUARTER		FOURTH QUARTER	
CHRM 1000 Orientation	1.5	CHRM 1035 Am Cuisine	4.0	CHRM 1120 Soup & Sauce	3.0	CHRM 1150 World Cuisine	3.0
CHRM 1020 Sanitation	2.0	CHRM 1210 Baking Basics	4.0	CHRM 1130 Proteins	2.0	CHRM 1999 Practical Cooking 1	0.5
CHRM 1030 Intro to Cooking	4.0	CHRM 2350 Nutrition	4.5	CHRM 1550 Customer Svc.	3.0	CHRM 2460 Cost Management	4.5
MATH 1242 Applied Math	4.5			HMRL 1010 Hum. Relations	4.5	INFO 1001 Info Systems	4.5
<b>TOTAL CREDIT HRS</b>	<b>12.0</b>	<b>TOTAL CREDIT HRS</b>	<b>12.5</b>	<b>TOTAL CREDIT HRS</b>	<b>12.5</b>	<b>TOTAL CREDIT HRS</b>	<b>12.5</b>
FIFTH QUARTER		SIXTH QUARTER		SEVENTH QUARTER		EIGHTH QUARTER	
CHRM 2125 Casual Dining	3.0	CHRM 2120 Garde Manger	4.0	CHRM 2130 Fine Dining	4.0	CHRM 2980 Student Manager	3.0
2470 Supervision	4.5	CHRM 2480 Purchasing	4.5	CHRM Elective	4.5	CHRM 2981 Internship	3.0
Table Service	3.0	ENGL 1220 CA Tech Writing	4.5	ENGL 1240 CA Oral/Written	4.5	CHRM 2999 Practical Cooking 2	0.5
Humanities (HUMS 2900)	4.5					CHRM Elective	0-4.5
<b>TOTAL CREDIT HRS</b>	<b>15.0</b>	<b>TOTAL CREDIT HRS</b>	<b>13.0</b>	<b>TOTAL CREDIT HRS</b>	<b>13.0</b>	<b>TOTAL CREDIT HRS</b>	<b>6.5-11.0</b>
CULINARY ARTS AND MANAGEMENT 2017-2018 CATALOG YEAR – Suggested Curriculum Plan for BAKING & PASTRY DEGREE OPTION (CABA2)							
FIRST QUARTER		SECOND QUARTER		THIRD QUARTER		FOURTH QUARTER	
CHRM 1000 Orientation	1.5	CHRM 1120 Soup & Sauce	3.0	CHRM 1220 Pastries	3.0	CHRM 1250/60 Bread/Cake	4.0
CHRM 1020 Sanitation	2.0	CHRM 1210 Baking Basics	4.0	CHRM 1250/60 Bread/Cake	4.0	CHRM 1990 Practical Baking 1	0.5
CHRM 1030 Intro to Cooking	4.0	CHRM 2350 Nutrition	4.5			CHRM 2460 Cost Management	4.5
MATH 1242 Applied Math	4.5	CHRM 1550 Customer Svc.	3.0	HMRL 1010 Hum. Relations	4.5	INFO 1001 Info Systems	4.5
<b>TOTAL CREDIT HRS</b>	<b>12.0</b>	<b>TOTAL CREDIT HRS</b>	<b>14.5</b>	<b>TOTAL CREDIT HRS</b>	<b>11.5</b>	<b>TOTAL CREDIT HRS</b>	<b>13.5</b>
FIFTH QUARTER		SIXTH QUARTER		SEVENTH QUARTER		EIGHTH QUARTER	
CHRM 2230 Baking Product.	4.0	CHRM 2280 Plated Dessert	4.0	CHRM 2982 Student Mgr.	3.0	CHRM 2981 Internship	3.0
CHRM 2250/70 Interntl Bread	3.0	CHRM 2250/70 Chocolate	3.0	CHRM Elective	0-4.5	CHRM 2990 Practical Baking 2	0.5
CHRM 2480 Purchasing	4.5	ENGL 1220 CA Tech Writing	4.5	CHRM 2470 Supervision	4.5	CHRM Elective	3-4.5
				ENGL 1240 CA Oral/Written	4.5	Humanities (HUMS 2900)	4.5
<b>TOTAL CREDIT HRS</b>	<b>11.5</b>	<b>TOTAL CREDIT HRS</b>	<b>11.5</b>	<b>TOTAL CREDIT HRS</b>	<b>12-16.5</b>	<b>TOTAL CREDIT HRS</b>	<b>11-12.5</b>

## HOSPITALITY & RESTAURANT LEADERSHIP 2019-2020 CATALOG YEAR

### COURSE REQUIREMENTS FOR THE ASSOCIATE IN APPLIED SCIENCE DEGREE

The Hospitality and Restaurant Leadership Degree requires General Education and Major Requirements for **all** students as identified below. Two options of emphasis are available that prepare students for a variety of careers in the hospitality industry.

<b>GENERAL EDUCATION REQUIREMENTS (All students take these courses)</b>		credit hours
		27.0
Communications	credit hours	Humanities/Social Sciences
English Level I (ENGL 1220 CA recommended)	4.5	Humanities/Social Sciences (HUMS 2900 recommended)
English Level II (ENGL 1240 CA recommended)	4.5	4.5
Quantitative/Numeracy skills	credit hours	Other
MATH 1242 Applied Math for Hospitality Industry	4.5	HMRL 1010 Human Relations Skills
		INFO 1001 Information Systems and Literacy
		4.5
		4.5

<b>HOSPITALITY &amp; RESTAURANT LEADERSHIP (CHRAS) (All students take these courses)</b>	
<i>Major Requirements</i>	
Course Title	credit hours
CHRM 1000 Orientation	1.5
CHRM 1020 Sanitation	2.0
CHRM 1030 Intro to Professional Cooking	4.0
CHRM 1550 Customer Service	3.0
CHRM 2410 Marketing and Industry Perspectives	3.0
CHRM 2460 Cost Management	4.5
CHRM 2465 Foodservice Financial Management	4.5
CHRM 2470 Hospitality Supervision	4.5
CHRM 2475 Leadership Principles	4.5
CHRM 2480 Purchasing	4.5
CHRM 2550 Table Service	3.0
CHRM 2560 Beverage Management	3.0
CHRM 2980 Student Manager	3.0
CHRM 2989 Hospitality Management Internship	3.0
	48.0

**Choose one of these 2 options and refer to the back side for suggested Curriculum Plan to complete the degree within 2 years.**

<b>FOOD &amp; EVENT MANAGEMENT (CHFA1)</b>		<b>HOSPITALITY ENTREPRENEURSHIP (CHBA1)</b>	
BSAD 1100 Business Law I	4.5	ENTR 1050 Intro to Entrepreneurship	4.5
CHRM 1035 American Cuisine	4.0	ENTR 2040 Entrepreneurship Feasibility Study	4.5
OR	Or		
CHRM 1210 Baking Basics	4.0		
CHRM 2350 Nutrition	4.5	ENTR 2060 Entrepreneurship Legal Issues	4.5
CHRM 2610 Event Planning	3.0	ENTR 2090 Entrepreneurship Business Plan	4.5
CHRM 2650 Banquet Service	3.0		
Sub-total	19	Sub-total	18
Electives*	3-9	Electives*	3-9
<b>TOTAL CREDIT HOURS</b>	<b>22-28</b>	<b>TOTAL CREDIT HOURS</b>	<b>21 – 27</b>
<b>TOTAL DEGREE CREDITS</b>	<b>97-103</b>	<b>TOTAL DEGREE CREDITS</b>	<b>96 – 102</b>

Note: HUMS 2900 (Humanities + World Cuisine) is a contextualized Humanities course written specifically for CHRM students. All CHRM students may take HUMS 2900 to count as their General Education Humanities requirement.

<b>ADDITIONAL ASSOCIATE IN APPLIED SCIENCE DEGREE/CULINARY ARTS &amp; MANAGEMENT</b>			
CHRM 1035 American Cuisine	4.0	OR	CHRM 1210 Baking Basics
CHRM 1120 Soup and Sauce Basics	3.0		CHRM 1130 Protein Fabrication
CHRM 1150 World Cuisine	3.0		CHRM 2125 Casual Dining
CHRM 1999 Practical Cooking Exam 1	0.5		CHRM 2120 Garde Manger
CHRM 2130 Fine Dining	3.0		CHRM 2999 Practical Cooking Exam 2
			0.5
			<b>TOTAL ADDITIONAL CREDITS</b>
			<b>23.0</b>

If seeking the additional Culinary Arts and Management associate degree, it is suggested to select the required electives from this list.

**\*ELECTIVES SHOULD BE SELECTED FROM CHRM, BSAD, ENTR, HLSM COURSES OR MATH 1310 FOR TRANSFER STUDENTS.**

TAKING OVER THE MAXIMUM NUMBER OF ELECTIVE HOURS FOR YOUR DEGREE OPTIONS MAY HAVE FINANCIAL AID RAMIFICATIONS. PLEASE SEE YOUR ACADEMIC ADVISOR FOR DIRECTION.

## SUGGESTED CURRICULUM PLAN FOR EACH DEGREE OPTION

HOSPITALITY & RESTAURANT LEADERSHIP 2017-2018 CATALOG YEAR – Suggested Curriculum Plan for FOOD & EVENT MANAGEMENT DEGREE OPTION							
FIRST QUARTER		SECOND QUARTER		THIRD QUARTER		FOURTH QUARTER	
CHRM 1000 Orientation	1.5	CHRM 1035 or CHRM 1210	4.0	CHRM 1550 Customer Svc.	3.0	CHRM 2480 Purchasing	4.5
CHRM 1020 Sanitation	2.0	INFO 1001 Info Systems	4.5	CHRM 2460 Cost Management	4.5	ENGL 1020 English Comp 2	4.5
CHRM 1030 Intro to Cooking	4.0	ENGL 1010 English Comp 1	4.5	CHRM 2350 Nutrition	4.5	HMRL 1010 Hum. Relations	4.5
MATH 1242 Applied Math	4.5						
<b>TOTAL CREDIT HRS</b>	<b>12.0</b>	<b>TOTAL CREDIT HRS</b>	<b>13.0</b>	<b>TOTAL CREDIT HRS</b>	<b>12.0</b>	<b>TOTAL CREDIT HRS</b>	<b>13.5</b>
FIFTH QUARTER		SIXTH QUARTER		SEVENTH QUARTER		EIGHTH QUARTER	
CHRM 2410 Marketing & Ind.	3.0	BSAD 1100 Business Law	4.5	CHRM 2550 Table Service	3.0	CHRM 2980 Student Manager	3.0
CHRM 2560 Bev Management	3.0	CHRM 2465 Finan. Managemt.	4.5	CHRM 2650 Banquet Service	3.0	CHRM 2989 Internship CHRM	3.0
CHRM 2470 Supervision	4.5	CHRM 2610 Event Planning	3.0	Humanities (HUMS 2900)	4.5	CHRM 2475 Leadership	4.5
CHRM Elective	3-4.5					Elective	3-4.5
<b>TOTAL CREDIT HRS</b>	<b>13.5-15</b>	<b>TOTAL CREDIT HRS</b>	<b>12.0</b>	<b>TOTAL CREDIT HRS</b>	<b>10.5</b>	<b>TOTAL CREDIT HRS</b>	<b>13.5-15</b>
HOSPITALITY & RESTAURANT LEADERSHIP 2017-2018 CATALOG YEAR – Suggested Curriculum Plan for HOSPITALITY ENTREPRENEURSHIP DEGREE OPTION							
FIRST QUARTER		SECOND QUARTER		THIRD QUARTER		FOURTH QUARTER	
CHRM 1000 Orientation	1.5			CHRM 1550 Customer Service	3.0	CHRM 2480 Purchasing	4.5
CHRM 1020 Sanitation	2.0	ENTR 1050 Introduction to Entrepreneurship	4.5	CHRM 2460 Cost Management	4.5	ENGL 1020 English Comp 2	4.5
CHRM 1030 Intro to Cooking	4.0	INFO 1001 Info Systems	4.5	ENTR 2040 Feasibility	4.5	HMRL 1010 Hum Relations	4.5
MATH 1242 Applied Math	4.5	ENGL 1010 English Comp 1	4.5				
<b>TOTAL CREDIT HRS</b>	<b>12.0</b>	<b>TOTAL CREDIT HRS</b>	<b>13.5</b>	<b>TOTAL CREDIT HRS</b>	<b>12.0</b>	<b>TOTAL CREDIT HRS</b>	<b>13.5</b>
FIFTH QUARTER		SIXTH QUARTER		SEVENTH QUARTER		EIGHTH QUARTER	
CHRM 2410 Marketing & Ind.	3.0	CHRM 2465 Finan. Managemt.	4.5	CHRM 2560 Bev. Mgmt.	3.0	CHRM 2980 Student Manager	3.0
CHRM 2470 Supervision	4.5	CHRM 2550 Table Service	3.0	ENTR 2090 Business Plan	4.5	CHRM 2989 Internship	3.0
CHRM 2475 Leadership	4.5	ENTR 2060 Legal Issues	4.5	Elective	3-4.5	Humanities (HUMS2900)	4.5
						CHRM 2475 Leadership	4.5
<b>TOTAL CREDIT HRS</b>	<b>12.0</b>	<b>TOTAL CREDIT HRS</b>	<b>12.0</b>	<b>TOTAL CREDIT HRS</b>	<b>10.5 -12</b>	<b>TOTAL CREDIT HRS</b>	<b>15</b>

**CULINARY ARTS AND MANAGEMENT 2019-2020 CATALOG YEAR**  
**COURSE REQUIREMENTS FOR CERTIFICATES**

These certificates of achievement prepare students for entry-level positions in the foodservice industry. The first-year culinary certificate provides an opportunity for students to move quickly into the industry and begin working.

<b>CERTIFICATE OF ACHIEVEMENT CULINARY ARTS AND MANAGEMENT (CAMCE)</b> <i>Graduation Requirements</i>	
Course Title	credit hours
CHRM 1000 Orientation	1.5
CHRM 1020 Sanitation	2.0
CHRM 1030 Intro to Professional Cooking	4.0
CHRM 1035 American Cuisine	4.0
CHRM 1120 Soup and Sauce Basics	3.0
CHRM 1130 Protein Fabrication	2.0
CHRM 1150 World Cuisine	3.0
CHRM 1210 Baking Basics	4.0
CHRM 1550 Customer Service	3.0
CHRM 1999 Practical Cooking Exam 1	0.5
CHRM 2350 Nutrition	4.5
CHRM 2460 Cost Management	4.5
ENGL 1220 CA Tech Writing	4.5
MATH 1242 Applied Math for the Hospitality Industry	4.5
HUMANITIES/SOCIAL SCIENCES elective (HUMS 2900 recommended)	4.5
	49.5

<b>CERTIFICATE OF ACHIEVEMENT BAKING AND PASTRY (CBPCE)</b> <i>Graduation Requirements</i>	
Course Title	credit hours
CHRM 1000 Orientation	1.5
CHRM 1020 Sanitation	2.0
CHRM 1030 Intro to Professional Cooking	4.0
CHRM 1210 Baking Basics	4.0
CHRM 1220 Pastries	3.0
CHRM 1250 Artisan Bread	4.0
CHRM 1260 Cakes	4.0
CHRM 1550 Customer Service	3.0
CHRM 1990 Practical Baking Exam 1	0.5
CHRM 2350 Nutrition	4.5
CHRM 2460 Cost Management	4.5
ENGL 1220 CA Tech Writing	4.5
MATH 1242 Applied Math for the Hospitality Industry	4.5
HUMANITIES/SOCIAL SCIENCES elective (HUMS 2900 recommended)	4.5
	48.5

**CULINARY ARTS AND MANAGEMENT 2019-2020 CATALOG YEAR  
COURSE REQUIREMENTS FOR CERTIFICATES**

This career certificate demonstrates students' completion of foundational skills in culinary arts and baking.

<b>CAREER CERTIFICATE CULINARY ARTS FOUNDATIONS (CAFSD)</b> <i>Graduation Requirements</i>	
Course Title	credit hours
CHRM 1000 Orientation	1.5
CHRM 1020 Sanitation	2.0
CHRM 1030 Intro to Professional Cooking	4.0
CHRM 1035 American Cuisine	4.0
CHRM 1210 Baking Basics	4.0
CHRM 2350 Nutrition	4.5
MATH elective	4.5
HUMANITIES/SOCIAL SCIENCES Elective (HUMS 2900 recommended)	4.5
	29.0

This career certificate allows culinary and hospitality professionals an opportunity to further their education, enhance their career, improve customer service and stay competitive in the workplace. To receive the National Restaurant Association's ManageFirst Professional (MFP) credential, 800 hours of industry work must be logged and a separate application process completed.

<b>CAREER CERTIFICATE MANAGEFIRST (CHMCC)</b> <i>Graduation Requirements</i>	
Course Title	credit hours
CHRM 1020 Sanitation	2.0
CHRM 1550 Customer Service	3.0
MATH 1242 Applied Math for the Hospitality Industry	4.5
CHRM 2460 Cost Management	4.5
CHRM 2465 Foodservice Financial Management	4.5
CHRM 2470 Hospitality Supervision	4.5
CHRM 2475 Leadership Principles	4.5
CHRM 2480 Purchasing	4.5
	32.0