
CULINARY MANAGEMENT

Culinary Management, AS (CLNY-AS)

Communications Area	3 Credit Hours
ENC 1101 English Composition I	3
Humanities Area	3 Credit Hours
See General Education Core Requirements	3
Mathematics Area	
See General Education Core Requirements	
Natural Sciences Area	3 Credit Hours
See General Education Core Requirements	3
Social Sciences Area	3 Credit Hours
POS 2041 Amer National Government	3
OR	
AMH 2020 United States History II	3
Major Courses	45 Credit Hours
FOS 2201 Food Serv Sanitation/Safety	2
FSS 1202C Basic Food Preparation	4
FSS 1063C Food Specialties: Baking	3
HFT 1000 Intr Hotel/Restaurant Man	3
HFT 2840C Dining Room Operations	3
FSS 2224L Advanced Food Preparation	3
FSS 1105 Food Purchasing	3
FSS 2380 Culinary Mgt Practicum I	3
FSS 2381 Culinary Mgt Practicum II	3
FSS 1942 Culinary and Hospitality Extrn	1
HUN 1001 Survey of Nutrition	2
FSS 1248L Food Spec: Garde Man I	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

- 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.
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