

APPENDIX A

Associate of Applied Science degree (A.A.S.), Hotel/Restaurant Management, Culinary Arts Option

Course Number	Course Title	AACC Credits	ACF Articulated Credits
General Education Requirements		21 Credits	
ENG 101	Academic Writing and Research 1	3	
ENG 102	Academic Writing and Research 2	3	
COM 111 or COM 116	Fundamentals of Oral Communication or Fundamental of Oral Communication for Non-Native Speakers	3	
Biological and Physical Sciences	See College Catalog for list of approved courses	3	
CTA 100	Computing and Information Technology	3	
Mathematics	See College Catalog for list of approved courses	3	
HRM 232	World Culture and Cuisine: A Social Science Perspective	3	
Program Requirements		16 Credits	
HRM 111	Introduction to the Hospitality Industry		3
HRM 119*	Certification in Sanitation	1	
HRM 121	Introduction to Cooking		3
HRM 251	Food and Beverage Operations Management		3
HRM 260	Purchasing and Cost Controls		3
HRM 275	Internship in Hotel/Restaurant Management	3	
Culinary Arts Concentration		24 Credits	
HRM 123	Cooking Techniques 1		3
HRM 124	Introduction to Baking and Pastry		3
HRM 190	Food Science and Nutritional Cooking	3	
HRM 205	Cooking Techniques 2		3
HRM 220	Garde Manger		3
HRM 223	International Cuisine		3
HRM 225	Restaurant Production and Simulation		3
HRM Elective		3	
Total Number of Credits from AACC/ACF Articulated Credits		31 credits	30 credits
Total Credits Required		61 credits	