



# HOSPITALITY MANAGEMENT • CULINARY ARTS

## Associate in Science in Business Administration

LOWELL CAMPUS - DAY

✓	COURSE #	COURSE TITLE	CREDITS	PREREQUISITES
_____	BUS 110	Introduction to Business	3	ENG 060 or higher placement
_____	BUS 150	Hospitality Management	3	
_____	BUS 151	Food and Beverage Management	3	
_____	BUS 152	Food and Beverage Cost and Revenue Management	3	Eligible for MAT 070
_____	BUS 211	Small Business Management <b>or</b>	3	BUS 110 or *
_____	BUS 212	Human Resource Management	3	BUS 110 or*
_____	BUS 213	Business Communications	3	ENG 101
_____	BUS 214	Cooperative Field Experience I	3	Completion of at least 12 credits in the student's degree or certificate program with a minimum GPA of 2.00 or higher and eligible for ENG 101
_____	BUS 221	Financial Accounting	4	ENG 060 or higher placement, CAP 101 and MAT 070 or higher placement
_____	CAP 101	Microcomputer Applications <b>or</b>		ENG 060 or higher placement
_____	CAP _____	Computer Applications Elective**	3	
_____	ENG 101	English Composition I	3	C- in ENG 071 or eligible for ENG 101 and placement above or successful completion of ENG 060
_____	ENG 102	English Composition II: An Introduction to Literature	3	ENG 101
_____	COM 103	Speech <b>or</b>		
_____	_____	Foreign Language Elective	3	
_____	LGL 102	Business Law	3	
_____	_____	Behavioral Science Elective	3	
_____	_____	Mathematics Elective***	3	
_____	_____	Science Elective	3-4	
_____	_____	Social Science Elective	3	

### The following courses are offered at a local culinary education facility

_____	BUS 155	Culinary Theory	3	
_____	BUS 156	Culinary Skills	3	
_____	BUS 157	Baking and Pastry Skills	3	
_____	BUS 158	Sanitation in Food Service Operation	3	
			<b>64-65</b>	

### Helpful Hints:

Specific Culinary Arts practical courses are held at a local culinary education facility. Students must have transportation to that facility.

\*Permission of instructor

\*\*Must be above CAP 100

\*\*\*Must be above MAT 070

### Program Description:

The Hospitality Management - Culinary Arts Associate in Science in Business Administration program is designed to prepare students for careers in the many specialized areas of the food and beverage industry. It provides students with valuable practical experience in culinary courses held at a state-of-the-art culinary facility. The program offers cooperative field experience opportunities to work in the restaurant industry to practice skills, gain experience and investigate career pathways. It is appropriate for individuals with or without experience in the restaurant industry.

### Career and Transfer Outlook:

Graduates of the program who plan to seek employment in the field upon completion of their requirements should find a vibrant job market. The Northeast Regional Competitiveness Council, a collaborative workforce initiative of business, industry, education and government leaders, ranks the hospitality and tourism industry within the top three employment trade clusters in the state.

**Note:** In order for a student to be eligible to participate in an academic, community or clinical program that involves potential unsupervised contact with children, the disabled, or the elderly, the student may be required to undergo a Criminal Offender Record Information (CORI) check and/or a Sex Offender Registry Information (SORI) check. See page 151 for details.

### Program Outcomes:

Graduates of the Hospitality Management Culinary Arts Option are prepared to

- Demonstrate knowledge of appropriate culinary skills in a variety of settings, including but not limited to fine dining, medium- or high-volume restaurants, hotels, assisted-living facilities, function facilities, etc.;
- Communicate effectively using written, oral and nonverbal techniques, including the use of technology in the gathering and presenting of information;
- Interpret and analyze information in order to engage in critical thinking and problem solving with regard to the performance of culinary operations;
- Comprehend how various cultural differences impact the culinary industry from a local, regional, national and international perspective;
- Work in teams and recognize the meaning of mutual responsibility, so they are prepared to join the diverse workforce of the culinary industry;
- Comprehend the rapid change taking place in the culinary industry and will demonstrate an ability to engage in ongoing professional development.

**Special Requirements:** This program contains many corequisites; see specific course descriptions for further clarification. Students are urged to meet with their academic advisor for proper course sequencing. Additional coursework may be required based on college placement testing. The following courses will not satisfy any requirements for graduation: MAT 060, MAT 065, MAT 070.