

**Culinary Arts - Business Administration****Associate in Science****START here****1**

SEMESTER 1 – FALL	CREDITS	MILESTONE	COMPLETED
ENG 101 – English Composition I	3		<input type="checkbox"/>
MAT 120 – Math for Liberal Arts, MAT 177– Statistics –or– higher level	3		<input type="checkbox"/>
CAP 101 – Computer Applications	3		<input type="checkbox"/>
BUS 155 – Culinary Theory	3		<input type="checkbox"/>
Bus 151 – Food and Beverage Management	3		<input type="checkbox"/>
Gen Ed Seminar: IDS 101 – First Year Experience	1		<input type="checkbox"/>

TOTAL CREDITS 16

2

SEMESTER 2 – SPRING	CREDITS	MILESTONE	COMPLETED
BUS 110 – Introduction to Business	3		<input type="checkbox"/>
ENG 102 – English Composition II	3		<input type="checkbox"/>
BUS 156 – Culinary Skills	3		<input type="checkbox"/>
BUS 152 – Food and Beverage Cost & Revenue Management	3		<input type="checkbox"/>
COM 103 – Public Speaking and Professional Presentations –or– Foreign Language Elective	3		<input type="checkbox"/>

TOTAL CREDITS 15

3

SEMESTER 3 – FALL	CREDITS	MILESTONE	COMPLETED
BUS 158 – Food Science and Sanitation	3		<input type="checkbox"/>
BUS 150 – Hospitality Management –or– BUS 153 – Introduction to Hospitality	3		<input type="checkbox"/>
BUS 157 – Baking I: Bakery and Pastry Skills	3		<input type="checkbox"/>
BUS 159 – Baking II: Classical Cakes and Tortes	3		<input type="checkbox"/>
BUS 221 – Financial Accounting	4		<input type="checkbox"/>
Gen Ed Science Elective – Recommended: BIO 108 – Nutrition	3		<input type="checkbox"/>

TOTAL CREDITS 19

4

SEMESTER 4 – SPRING	CREDITS	MILESTONE	COMPLETED
BUS 211 – Entrepreneurship and Opportunities –or– BUS 212 Human Resource Management –or– BUS 130 Introduction to Entrepreneurship	3		<input type="checkbox"/>
BUS 214 – Business Internship	3		<input type="checkbox"/>
LGL 102 – Business Law	3		<input type="checkbox"/>
Gen Ed Behavioral Science Elective – Recommended PSY 101 – Intro to Psychology	3		<input type="checkbox"/>

TOTAL CREDITS 12

**Milestone Courses**

should be taken in the order shown. This will help you stay on track and graduate on time.

**Make Your Summer Matter.**

Summer is a great time to take some elective courses and get ahead.

General Advising Notes

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

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.



This is a great time to **meet with your Career & Transfer Advisor** to learn what your next steps are.

You've FINISHED!

To learn more, call us at **1-800-818-3434**
or visit **www.middlesex.mass.edu**