

**HOSPITALITY MANAGEMENT
RESTAURANT MANAGEMENT OPTION
ASSOCIATE IN SCIENCE DEGREE
CREDITS REQUIRED - 65**

NAME: _____
First Last

STUDENT ID# _____

Advanced Credits:

Transfer Credits _____ Name(s) of transfer college(s) _____
#CLEP/DANTES _____
#Credit by Exam _____
#APL Credits _____
#Military credits _____

A combined maximum of 30 credits may be used to satisfy degree requirements.

<u>DEPT & NO.</u>	<u>TITLE OF COURSE</u>	<u>CREDITS</u>	<u>PLANNED</u>	<u>COMPLETED</u>
ACC 111*	Principles of Accounting I	4	_____	_____
ENG 111*	College Composition	3	_____	_____
ENG 129	Desktop Publishing	3	_____	_____
ENG 221*	Managerial Communication	3	_____	_____
HM 101*	Basic Foods	4	_____	_____
HM 102*	Quantity Food I	4	_____	_____
HM 111	Introduction to the Hospitality Industry	3	_____	_____
HM 141	Certification in Food Sanitation and Safety	2	_____	_____
HM 201*	Quantity Food Production II	4	_____	_____
HM 202*	Catering Management	4	_____	_____
HM 204*	Baking: Pastry Arts	4	_____	_____
HM 210	Introduction to Wines, Beers, Spirits, and Beverage Management	3	_____	_____
HM 250*	Hospitality Practicum	3	_____	_____
MAT 106*	Business Applications or higher	3	_____	_____
MGT 111	Principles of Management	3	_____	_____
MGT 212	Human Resources Management	3	_____	_____
MRK 111	Principles of Marketing	3	_____	_____
PSY 111	Introduction to Psychology	3	_____	_____
LIBERAL ARTS & SCIENCES ELECTIVES#				
_____	_____	3	_____	_____
_____	_____	3	_____	_____

* Course has a prerequisite or corequisite. Students should check course description in the catalog or semester class schedule.
LAS Elective 1 - directed to take BIO 127; LAS Elective 2 - open

DEVELOPMENTAL COURSES COMPLETED:

Writing Workshop _____
Semester/Year _____
Effective Reading _____
Semester/Year _____
Basic Math Skills _____
Semester/Year _____
Basic Algebra _____
Semester/Year _____

PLAN OF STUDY REVIEWED BY:

Advisor _____ Date _____
Student _____ Date _____
Graduation Audit Completed by:
Signature _____ Date _____