Hospitality Management — Culinary Science Option (CULI)

Freshman

FallHoursSpringHoursENGL 1100 English Composition I3ENGL 1120 English Composition II3Core Social Science3MATH 1120 Pre-Calculus Algebra3HOSP 1010 Introduction to Hospitality Management3HOSP 2600 Event Operations3HOSP 2350 Culinary Fundamentals3HOSP 2940 Professional Development in Hospitality2COMM 1000 Public Speaking3Core Science w Lab ¹ 415Sophomore15	
Core Social Science3 MATH 1120 Pre-Calculus Algebra3HOSP 1010 Introduction to Hospitality Management3 HOSP 2600 Event Operations3HOSP 2350 Culinary Fundamentals3 HOSP 2940 Professional Development in Hospitality2COMM 1000 Public Speaking3 Core Science w Lab141515	
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Hospitality Management 3 HOSP 2940 Professional 2 HOSP 2350 Culinary 3 HOSP 2940 Professional 2 Fundamentals Development in Hospitality 4 COMM 1000 Public Speaking 3 Core Science w Lab ¹ 4 15 15	
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Fall Hours Spring Hours	
ACCT 2810 Fundamentals Of 3 ECON 2030 Principles of 3 Accounting 3 Macroeconomics	
ECON 2020 Principles of Microeconomics3 HDFS 2040 Analytics for the Social and Behavioral Sciences3	
Literature Core 3 Core Philosophy 3	
HDFS 2000 Marriage and Family 3 HOSP 2300 Hospitality Law 3 in a Global Context	
HOSP 2400 Food Production and4 HOSP 2500 Lodging Operations3Service	
16 15	
Junior	
Fall Hours Spring Hours Summer	Hours
MNGT 3810 Management 3 Core Science w Lab II ¹ 4 HOSP 4920 Internship In Foundations Hospitality ²	4
HOSP 3450 Advanced Culinary3FINC 3810 Foundations of Business Finance3Arts3	
HOSP 3800 Hospitality 3 Core History I 3 Information Technology 3	
HOSP 4300 Food and Beverage3 HOSP 3200 Hospitality Financial3ManagementManagement	
Core Fine Arts 3 HOSP 3750 Baking and 3 Patisserie 3	
15 16	4
Senior	
Fall Hours Spring Hours	
MKTG 3810 Foundations of3HRMN 3420 Human Resource3Business MarketingManagement3	

NTRI 2000 Nutrition And Health	3 HOSP 4480 Global Gastronomy	3
HOSP 4200 Hospitality Facilities Management	3 HOSP 4500 Strategic Hospitality Management	3
	HOSP 4600 Beverage Appreciation	3
	UNIV 4AA0 Creed to Succeed ³	0
	12	15

Total Hours: 123

³ Seniors must register for UNIV 4AA0 the term they plan to graduate (non-credit class for clearing graduation).

¹ Choose from: BIOL 1000/BIOL 1001 & BIOL 1010/BIOL 1011; CHEM 1010/CHEM 1011 & CHEM 1020/CHEM 1021; GEOL 1100 & GEOL 1110; CSES 1010 & CSES 1020; GEOG 1020 & GEOG 1030.

² Requires approval which includes proof of having 600 hours (during collegiate experience) work experience in hospitality and a GPA of 2.2.