

# FAMILY AND CONSUMER SCIENCES

## Hospitality and Culinary Management

Name: \_\_\_\_\_ Student Number: \_\_\_\_\_ Catalog year: \_\_\_\_\_

Address: \_\_\_\_\_ Phone: \_\_\_\_\_

### Humanities – 15 Hours

|        |                     | Credits | Completed | Grade | Quality Pts |
|--------|---------------------|---------|-----------|-------|-------------|
| EH 101 | English Composition | 3       |           |       |             |
| EH 102 | English Composition | 3       |           |       |             |
| EH 141 | Oral Communication  | 3       |           |       |             |
| *      | Literature          | 6       |           |       |             |

### Social Science – 18 Hours

|         |                              | Credits | Completed | Grade | Quality Pts |
|---------|------------------------------|---------|-----------|-------|-------------|
| EC 221  | Principles of Microeconomics | 3       |           |       |             |
| EC 222  | Principles of Macroeconomics | 3       |           |       |             |
| *       | History                      | 6       |           |       |             |
| PSY 201 | Principles of Psychology     | 3       |           |       |             |
| SY 221  | Intro to Sociology           | 3       |           |       |             |

### Science & Math – 18 Hours

|            |                             | Credits | Completed | Grade | Quality Pts |
|------------|-----------------------------|---------|-----------|-------|-------------|
| MS 112     | Pre-Calculus Algebra        | 3       |           |       |             |
|            | One higher level math       | 3       |           |       |             |
| BY 101/103 | Intro to Biology I and Lab  | 4       |           |       |             |
| BY 102/104 | Intro to Biology II and Lab | 4       |           |       |             |
| BY 283     | Health Microbiology         | 4       |           |       |             |

### Business and Computer Science – 18 Hours

|                       |  | Credits | Completed | Grade | Quality Pts |
|-----------------------|--|---------|-----------|-------|-------------|
| ACC 200               | Principles of Financial Accounting                 | 3       |           |       |             |
| ACC 210               | Principles of Managerial Accounting                | 3       |           |       |             |
| CS 201                | Intro to Information Tech                          | 3       |           |       |             |
| MGT 301               | Principles of Management                           | 3       |           |       |             |
| MGT 385 or<br>MGT 386 | Human Resource Mgt or<br>Adv Organization Behavior | 3       |           |       |             |
| MKT 301               | Principles of Marketing                            | 3       |           |       |             |

### Other – 10 Hours

|           |                      | Credits | Completed | Grade | Quality Pts |
|-----------|----------------------|---------|-----------|-------|-------------|
| *Elective | Fine Arts Elective   | 3       |           |       |             |
| Elective  | General Elective     | 4       |           |       |             |
| FCS 335   | Visual Merchandising | 3       |           |       |             |

### Family and Consumer Sciences – 19 Hours

|                                      |  | Credits | Completed | Grade | Quality Pts |
|--------------------------------------|--|---------|-----------|-------|-------------|
| FCS 215 or<br>FCS 322                | Introductory Nutrition or<br>Normal Nutrition  | 3       |           |       |             |
| FCS 300                              | Seminar in FCS   | 1       |           |       |             |
| FCS 332                              | Social Cultural Aspects of Apparel   | 3       |           |       |             |
| FCS 352 and<br>FCS 353 or<br>FCS 350 | Child Growth & Development and<br>Child Growth & Development Lab or<br>Lifespan Human Development (Dietetics, Merchandising,<br>Hospitality & Culinary Mgt only) | 3       |           |       |             |
| FCS 355                              | Family Life Education  | 3       |           |       |             |
| FCS 371                              | Management of Family Resources   | 3       |           |       |             |
| FCS 471                              | Family Housing & Interiors   | 3       |           |       |             |

### Hospitality & Culinary – 30 Hours

|  |                               | Credits | Completed            | Grade | Quality Pts |
|--|-------------------------------|---------|----------------------|-------|-------------|
| FCS 122  | Fundamentals of Food Prep     | 3       |                      |       |             |
| FCS 132  | Culinary Science              | 3       |                      |       |             |
| FCS 323  | Experimental Foods            | 3       |                      |       |             |
| FCS 325  | Qty Food Production           | 3       |                      |       |             |
| FCS 326  | Food Safety/Sanitation        | 3       |                      |       |             |
| FCS 422  | Foodservice Management        | 3       |                      |       |             |
| FCS 428  | International Foods           | 3       |                      |       |             |
| FCS 438  | Principles/Culinary Mgmt      | 3       |                      |       |             |
| FCS 453  | Practicum/Hospitality-Tourism | 6       |                      |       |             |
| Total Semester Hours<br>(128 Semester Hours required for degree program) |                               |         | Total Quality Points |       |             |

\* See Core Curriculum