

**CULINARY ARTS AND SCIENCE
W/NRAEF CERTIFICATIONS
#3425**

Suggested Sequence by Semester

SEMESTER I			TERM	CREDITS	SEMESTER II			TERM	CREDITS
Intro to Food	E7	HOS 101	3	HOS Internship	L7	HOS 229	3		
Food Management	E7	HOS 102	3	HOS Electives	15	HOS	3		
Intro to Baking	15	HOS 117	3	International Cuisines	15	HOS 123	3		
Food Production	L7	HOS 103	3	Food Science and Nutrition	15	HOS 105	3		
Intro to Hospitality	L7	HOS 118	3	English Composition I	15	ENG 111	3		
			Total	15				Total	15
SEMESTER III				SEMESTER IV					
F & B Purchasing	E7	HOS 213	3	Human Resources	E7	HOS 211	3		
Food As Art	15	HOS 233	3	Hospitality Leader	E7	HOS 255	1		
Elective (SPN 111)	15	GEN ED	3	Social Science (SOC 108)	15	SOC/	3		
English Comp. II	15	ENG 112	3	OR Humanities Elective		HUM			
Math, Science, Tech	15	MST Elec	3	Electives (BIO 127)	15	GEN ED	4		
Elective (MAT 120)				Food Truck Entrepreneur	15	HOS 250	3		
			Total	15	Comp Info Literacy	CMP 101	1		
			Total	15				Total	15

MATHEMATICS: MAT 120, Math for the Liberal Arts, is recommended. Consult your advisor for other course choices.

GENERAL EDUCATION: BIO 127, Biology of Environmental Concerns is recommended, SPN 111, Elementary Spanish (or higher-level) and CMP 101 (1CR) are recommended. Consult your advisor for other course choices.

TECHNOLOGY LITERACY: If you do not pass the Technology Literacy Placement test, CMP 101 (1 CR) is recommended.

HUMANITIES/SOCIAL SCIENCES: SOC 108, Cultural Geography is recommended. Consult your advisor for other course choices.

GENERAL EDUCATION: [Click here for the most recent General Education course list.](#)

INTERNSHIP WORK EXPERIENCE: Is taken during the Winterim or Summer semesters after your first semester at CCM. There are 1, 2, and 3 credit options available you must complete registration paperwork with Career Services at least two weeks prior to the start of the semester as you cannot register for these classes through Titans Direct. **INTENSIVE INTERSHIP OPTION:** Students can take up to 9 credits of a related work experience toward their degree; consult your Hospitality Advisor for more information.

HOSPITALITY ELECTIVES: Choose from the following:

- HOS 121 Advanced Baking
- HOS 201 Marketing & Event Planning
- HOS 210, Dining Room Operations
- HOS 230 Intensive Internship
- HOS 235 Restaurant Operations

NRAEF “Managefirst” Certification. You must take and pass the certification exams in these courses:

- Hospitality & Restaurant Management (HOS 118)
- Controlling Foodservice Costs (HOS 102)
- Human Resource Management in the Hospitality Industry (HOS 211)
- HOS 255 Hospitality Leader Capstone
- One additional certification elective (Customer Service HOS 210 is suggested).
- You must also complete 800 hours of documented work experience in a Hospitality Organization during your studies or after your graduation from CCM.

HONORS COURSES: You may be eligible to take honors courses. Discuss this option with your Academic Advisor.