

CULINARY MANAGEMENT (CULM) - 120 CREDITS REQUIRED FOR BPS

NAME:					DOE:	ADV:
GRAD:	LEOS:	WD:	SUSP:	REINST:	REENT:	T
PROGRAM CHANGE	FROM:	TO:	DATE:	DUAL MAJOR WITH:		

TRANSFERRED FROM:	CREDIT HRS TRANSF IN:
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The column with the "L" indicates Liberal Arts/Science Courses

COMP#	L	REQUIREMENTS	GE	SEM	COURSE	LV	HRS	GR	ADDITIONAL/REPEAT CRS	GR
CUL 101		PROF COOK FUND I				100	4			
CUL 102		PROF COOK FUND II				100	4			
CUL 123		FARM TO TABLE - PT 1	SC-F			100	1			
CUL 150		INTERN CUISINE	SC-R			100	4			
CUL 280	X	NUTRITION FD SCIEN	AR-F			200	3			
FYS 102	X	FIRST YEAR SEM: PROF	RE-F			100	4			
BAK 150		FOUND OF BAKING I				100	4			
CUL 220		CONTEMP CUISINE				200	4			
CUL 240		GARDE MANG &CHARC				200	4			
MAT 110	X	FINITE MATH	QP-F			100	3			
RES 170		FOOD SERV SANIT	AR-R			100	3			
SOC 120	X	SOC & CULT FOOD STDI				100	3			
CUL 124		FARM TO TABLE - PT 2	SC-F			100	2			
CUL 245		SPEC CUISINE & SERV	WC-R			200	4			
CUL 230		FD SERV OPS MGT	QP-R			200	3			
CUL 270		FRONT HOUSE MGT				200	4			
CUL 295		CULIN EXTERN (400hrs) &				200	7			
WRK 290		WORK EXP HRS (400hrs)				200	0			
OR										
WRK 490		*WORK EXP HRS (800hrs)					0			

* 7 CREDIT HOURS OF ADDITIONAL ELECTIVES WILL BE NEEDED IF STUDENT CHOOSES TO DO
WORK EXPERIENCE-800HRS INSTEAD OF CULINARY EXTERNSHIP-400HRS & WORK EXPERIENCE-400 HRS

	HRS COMPLETED OF THE 120 MINIMUM CREDIT HOURS NEEDED FOR GRADUATION
	HRS COMPLETED OF THE 45 CREDIT HOURS OF UPPER DIVISION 300/400 LEVEL COURSES NEEDED FOR GRADUATION
	HRS COMPLETED OF THE 30 CREDIT HOURS OF LIBERAL ARTS COURSES NEEDED FOR GRADUATION

WIPE OUTS	SEM	ATTEMPTED	COMPLETED	QUALITY POINTS	SEM GPA	CUM GPA	PROB	SUSP

GENERAL EDUCATION REQUIREMENTS					
	WRITTEN COMMUN (WC)	QUANTITATIVE PROBLM (QP)	ANALYTICAL REASON (AR)	RESPONSIBILITY & EXPRESSION (RE)	SOCIAL CULTURAL (SC)
FOUNDATION (F)					
REINFORCING (R)					
INTEGRATED (I)					

COMP#	L	REQUIREMENTS	GE	SEM	COURSE	LV	HRS	GR	ADDITIONAL/REPEAT CRS	GR
BAK 332		ADV PATISSERIE				300	4			
CUL 320		AMER GASTRONOMY	SC-I			300	4			
MGT 200		PRINC OF MANAGEMEN				100	3			
	X	LANG SEQUENCE	SC-R				3			
SOC 220	X	SOCIAL RESEARCH				200	3			
HOS 300	X	THE SERVICE ECONOMY				300	3			
HOS 331		HOSP FUTURES	AR-I			300	3			
	X	LANG SEQUENCE	SC-R				3			
		ELECTIVE				1/200	3-4			
		MGT ELECTIVE - UD				3/400	3			
CUL 341		CUL FUT/FD TECH	AR-I			300	4			
MAT 335	X	FIN DEC MAKING	QP-I			300	3			
		MGT ELECTIVE - UD				3/400	3			
		ELECTIVE - UD				3/400	3-4			
		RESPON & EXPRESS - I	RE-I			3/400	3-4			
CUL 465		CAPST EXECUT CHEF EX				400	6			
RES 431	X	CULTURAL ENOLOGY	SC-I			400	3			
		ELECTIVE - UD				3/400	3-4			
		*					3			
		*					4			

* 7 CREDIT HOURS OF ADDITIONAL ELECTIVES WILL BE NEEDED IF STUDENT CHOOSES TO DO
WORK EXPERIENCE-800HRS INSTEAD OF CULINARY EXTERNSHIP-400HRS & WORK EXPERIENCE-400 HRS

NATIONAL RESTAURANT ASSOC SERV SAFE CERTIFICATION	YES	NO
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Food Safety Managers or National Rest Assoc Serv Safe Cert required for graduation

Transfer students with Serv Safe Cert already completed must have an expiration date that goes beyond at least 6 months after graduation from at PSC.

MANAGEMENT CLUSTER COURSES (ALL UPPER DIVISION) - CHOOSE FIVE COURSES
Advertising & Promotion, The Family Enterprise, Project Management, Recreation & Resort Mkt Mgt