

BAKING ARTS AND SERVICE MANAGEMENT (BASM) - 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
BAK 160		FOUND BAKING I				100	4			
BAK 165		QUANTITY BAKING I				100	4			
ENG 101	X	EFFECT COLL WRITING	WC-F			100	3			
FYS 101	X	FIRST YR SEMINAR	RE-F			100	3			
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BAK 260		FOUND OF BAKING II	QP-R			100	4			
BAK 265		QUANTITY BAKING II				100	4			
CUL 280	X	NUTRITION	AR-F			200	3			
	X	QUANTITATIVE - F	QP-F			100	3			
	X	SOCIAL CULTURAL -F	SC-F			1/200	3			
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BAK 280		RETAIL PRACT EXP				200	4			
MGT 200		PRINC OF MGT				200	3			
RES 170		FOOD SERV SANIT	AR-R			100	3			
RES 250		INTRO FOOD PRODUCT				200	4			
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BAK 270		INTN BAKING & PASTRY	SC-R			200	4			
BAK 275		CONF DECO WORK				200	4			
	X	WRITTEN COMM - R	WC-R			1/200	3			
MKT 200		PRINC OF MARKETING	SC-R			200	3			
	X	LIB ARTS ELECTIVE					3			
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	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
ACC 101		FINANCIAL ACCOUNT	QP-R			100	3			
BAK 310		GUID STDY/BAKING TEC				300	3		Individual Topic	
CUL 320		AMER GASTRONOMY	SC-I			300	4			
HOS 331		HOSP FUTURES	AR-I			300	3			
BAK 320		ADV BAKING & PASTRY	RE-I			300	4			
HOS 300	X	THE SERVICE ECONOMY				300	3			
MGT 250		SUS PRACT ENTREP				200	3			
		MGT CLUSTER CRS				3/400	3			
		ELECTIVE - UD				3/400	3-4			
BAK 410		PRACT PASTRY CHEF EX				400	4			
MAT 335	X	FINAN DEC MAKING	WC-I QP-I			300	3			
	X	LA ELECTIVE - UD				3/400	3			
		ELECTIVE - UD				3/400	3-4			
		ELECTIVE					3-4			
CUL 462		CAPST KIT MENU MGT				400	4			
		MGT CLUSTER CRS				3/400	3			
		ELECTIVE - UD				3/400	3			
		ELECTIVE					3-4			

completed

	WRK 490 WORK EXPERIENCE 800 HRS	YES	NO
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THE WORK EXPERIENCE HOURS ARE REQUIRED TO COMPLETE GRADUATION REQUIREMENTS.

completed

NATIONAL RESTAURANT ASSOC SERV SAFE CERTIFICATION	YES	NO
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FOOD SAFETY MANAGERS OR NATIONAL RESTAURANT ASSOC SERV SAFE CERTIFICATION IS 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 (UPPER DIVISION) - CHOOSE TWO COURSE
Advertising & Promo, Business Ethics & Decision Making, Change Management, Creating an Comm Value, Festival & Major Event Mgt, The Family Enterprise, Global Markets, Human Resource Management, Project Management, Recreation & Resort Mkt Mgt.