

GUIDED PATHWAY

The following sequence is a suggested pathway to complete the degree in two years. This sequence is based on satisfaction of all basic skills requirements and prerequisites and presumes a fall start date. An individual's program may vary depending on transfer institution, career objectives, or individual needs. See your academic advisor for other options and to monitor your progress.

Program Name: Culinary and Hospitality Management, AAS

Program Student Learning Outcomes (SLOs):

1. Secure various positions in the food service industry as front-of-house and back-of-house employees. (2, 6)
2. Demonstrate correct technique in the use of knives, kitchen tools and equipment. (6)
3. Demonstrate problem solving and critical thinking skills specific to the food service industry. (3)
4. Display an understanding of the cultural dynamics of food. (4, 1)
5. Demonstrate professionalism and communication skills necessary for successful interaction within the food service industry. (2, 5)

Courses – Asterisk (*) indicates required program courses	AGEC course?	Terms**	Credits
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First Semester:

CUL 111*		F, SP	4
CUL 115*		F, SP	3
CIS 110*	YES	F, SP, SU	3
CUL 114*		F	4

Second Semester:

CUL 112*		SP	4
CUL 113*		SP	4
CUL 116*		SP	3
ENG 101*	YES	F, SP, SU	3

Third Semester:

CUL 117*		F	3
CUL 211*		F	3
CUL 212*		F	4
BUE 175*		F, SP	3
COM 151*	YES	F, SP	3

Fourth Semester:

CUL 118*		SP	3
CUL 213*		SP	4
CUL 214*		SP	3
CUL 216*		SP	4
PSY 101*	YES	F, SP, SU	3

Key:

- SP= Spring F= Fall SU= Summer
1. Aesthetic Sensibilities: An awareness of creative expression in the world around us.
 2. Communication Skills: The ability to effectively convey meaning through various media on both personal and professional levels.
 3. Critical Thinking Skills and Problem-Solving: The ability to analyze data and arrive at logical and defensible conclusions.
 4. Cultural Diversity and Global Awareness: An appreciation of relationships and differences in values, customs, and norms of diverse global communities.
 5. Techniques of Inquiry: Use of standardized methodological framework to collect, analyze, interpret, and present findings.
 6. Technological Competency: A proficiency in evolving technology to compete and flourish in society.

Total credits

61

**terms not guaranteed