

Culinary Arts***** Effective Fall 2008*****

AA Degree #1581 (75 credits)

Certificate #1261 (47 credits) **bold and underlined**

Business, Hospitality, Engineering and Technology (BHET)

NAME: _____ Advisor: _____

Developmental Courses as determined through College Placement Testing:

Please note: 0-level courses do not transfer and do not count toward graduation requirements; however, they are required to enter college level courses.

Any ENGL ESL classes* ENGL 002* ENGL 050* MATH 005* MATH 020*
 ENGL 001* ENGL 003* ENGL 051* MATH 010* MATH 051*

Requirements:

First Semester

COURSE	DESCRIPTION	PRE or CO-REQUISITE	CREDITS
<input type="checkbox"/> <u>HRIM 101</u>	Introduction to Hospitality Industry		3
<input type="checkbox"/> <u>HRIM 102</u>	Applied Hospitality Math*	Pre: MATH 010	2
<input type="checkbox"/> <u>HRIM 113</u>	Sanitation and Safety*		2
<input type="checkbox"/> <u>HRIM 131</u>	Culinary Fundamentals I* ¹	Co: HRIM 132	3
<input type="checkbox"/> <u>HRIM 132</u>	Culinary Techniques I* ¹	Co: HRIM 131	2
<input type="checkbox"/> ENGL 101	English Composition I	Pre: ENGL 051 with C or higher Pre/Co: ENGL 003	3
	Total Credits		15

Second Semester

<input type="checkbox"/> <u>HRIM 125</u>	Dining Room Management		3
<input type="checkbox"/> <u>HRIM 122</u>	Food Purchasing, Receiving, & Storing	Pre: HRIM 102	3
<input type="checkbox"/> <u>HRIM 141</u>	Culinary Fundamentals II*	Pre: HRIM 131, 132 Co: HRIM 142	3
<input type="checkbox"/> <u>HRIM 142</u>	Culinary Techniques II*	Pre: HRIM 131, 132 Co: HRIM 141	2
<input type="checkbox"/> <u>HRIM 205</u>	Restaurant Operations I* ²	Pre: HRIM 113, 131, 132 Co: HRIM 141 and 142	2
<input type="checkbox"/> CIS 105	Computer Software for Business	Pre: ENGL 003 & 051	3
	Total Credits		16

Third Semester

<input type="checkbox"/> <u>HRIM 104</u>	Nutrition for Food Service Professionals		3
<input type="checkbox"/> <u>HRIM 151</u>	Culinary Fundamentals III* (D) ³	Pre: HRIM 141 and 142 Co: HRIM 152	3
<input type="checkbox"/> <u>HRIM 152</u>	Culinary Techniques III*	Pre: HRIM 141 and 142 Co: HRIM 151	2
<input type="checkbox"/> <u>HRIM 206</u>	Restaurant Operations II*	Pre: HRIM 141, 142, and 205	2
<input type="checkbox"/> <u>ENGL 106</u>	Written Business Communication	Pre: ENGL 051 & ENGL 003 with C or higher	3
	Total Credits		14

Fourth Semester

<input type="checkbox"/> <u>HRIM 100</u>	World of Wine		1
<input type="checkbox"/> <u>HRIM 110</u>	Menu Design and Marketing		3
<input type="checkbox"/> HRIM 231	Cost Control: Food and Labor	Pre: HRIM 102	3
<input type="checkbox"/> <u>HRIM 251</u>	Hospitality Supervision		3
<input type="checkbox"/> <u>HRIM 207</u>	Restaurant Operations: Culinary III	Pre: HRIM 206	2
<input type="checkbox"/> _____	Core A Elective		3
<input type="checkbox"/> _____	Physical Education (W) ⁴		1
	Total Credits		15

Fifth Semester

<input type="checkbox"/> HRIM 291	Culinary Arts Internship	Pre: HRIM 207	3
<input type="checkbox"/> _____	Core B Elective		3
<input type="checkbox"/> _____	Core C Elective (MATH 100 suggested)		3
<input type="checkbox"/> _____	Free Elective ⁵		3
<input type="checkbox"/> SPCH 101	Effective Speaking	Pre: ENGL 051 & ENGL 003 with C or higher	3
	Total Credits		15
	Total Program Credits		75

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Students are encouraged to see their advisor to develop and review their individual educational plans.

For more information – visit our web site at <http://www.hacc.edu/index.cfm?fuseaction=Academics.Courses%20and%20Programs>
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Advising Comments

* Indicates this course requires a "C" or better.

¹Culinary Arts is a selective program. BEFORE enrolling in this major, a student portfolio must be completed and presented to Michele Kieff, Hall 122, 717-780-3249 or Jim Switzenberg, Hall 213, 717-221-1737

² Students must pass a drug test prior to starting this course.

³ (D) designates Diversity; one 3 credit diversity course is required for every AA/AS/AAS degree offered at HACC.

⁴ (W) designates PE & Wellness; Physical Education and Wellness course needs to meet (W) requirement; select from the following courses: PE 119, 131, 135, 137, 138, 139, 141, 142, 143, 165, 166, 169, 178, 179, 180.

⁵Students may choose any 100-200 level courses so long as they do not exceed the credit limits on courses in physical education, military science, or cooperative work experience.

Contacts: Michele Kieff 717-780-3249 H-122 , Jim Switzenberg 717-221-1737 H-213; Lebanon: Ann Burris amburris@hacc.edu; Lancaster: Jennifer Allman jlallema@hacc.edu; Gettysburg: Mary Bottorf 337-3855; York: Jeff Newhard jnewhar@hacc.edu

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