

Culinary Arts***** Effective Fall 2011*****

AA Degree #1581 (75 credits)

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

Business, Hospitality, and Tourism (BHT)

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 020*
 ENGL 001* ENGL 003* ENGL 051* MATH 010* MATH 051*

** (Placement below Math 010 options: study and successfully retest- College fees apply; Take HD 107/retake math placement test (no fee for retest) and successfully place MATH 010 or higher)

One 3 credit Diversity (D) course is required; One 1 credit PE/Wellness (W) course is required. See HACC website, www.hacc.edu, for current list of diversity and Wellness courses.

Requirements:

First Semester

COURSE	DESCRIPTION	PRE or CO-REQUISITE	CREDITS
<u>HRIM 101</u>	Intro to Hospitality & Tourism Industry	Pre: eligible for ENGL 101 & 003	3
<u>HRIM 102</u>	Applied Hospitality Math	Pre: MATH 010 with a C or higher	2
<u>HRIM 113</u>	Sanitation and Safety ¹		2
CIS 105	Computer Software for Business	Pre: ENGL 003 & 051	3
ENGL 101	English Composition I	Pre: ENGL 051 with C or higher	<u>3</u>
		Pre/Co: ENGL 003	
		Total Credits	13

Second Semester

<u>HRIM 125</u>	Dining Room Management		3
<u>HRIM 122</u>	Food Purchasing, Receiving, & Storing	Pre: HRIM 102	3
<u>HRIM 133</u>	Culinary Arts I* ²	Pre: HRIM 102 & 113	5
<u>HRIM 110</u>	Menu Design and Marketing		3
<u>ENGL 106</u>	Written Business Communication	Pre: ENGL 051 & ENGL 003 with C or higher	<u>3</u>
		Total Credits	17

Third Semester

<u>HRIM 143</u>	Culinary Arts II*	Pre: HRIM 133, Co: HRIM 205	5
<u>HRIM 205</u>	Restaurant Operations I* ³	Pre: HRIM 113, 133 Co: HRIM 143	2
SPCH 101	Effective Speaking	Pre: ENGL 051 & ENGL 003 with C or higher	<u>3</u>
		Total Credits	10

Fourth Semester

<u>HRIM 100</u>	World of Wine		1
<u>HRIM 104</u>	Nutrition for Food Service Professionals	Pre: ENGL 003 & 051	3
HRIM 231	Cost Control: Food and Labor	Pre: HRIM 102	3
<u>HRIM 153</u>	Culinary Arts III*(D) ⁴	Pre: HRIM 143, 205, Co: HRIM 206	5
<u>HRIM 206</u>	Restaurant Operations II*	Pre: HRIM 143 and 205	2
_____	Physical Education/Wellness (W) ⁵		<u>1</u>
		Total Credits	15

Fifth Semester

<u>HRIM 251</u>	Hospitality Supervision		3
<u>HRIM 207</u>	Restaurant Operations III: Culinary*	Pre: HRIM 206	2
_____	Core B Elective		3
_____	Core C Elective (MATH 100 suggested)		3
_____	Free Elective ⁶		<u>3</u>
		Total Credits	14

Sixth Semester

_____	Core A Elective		3
HRIM 291	Culinary Arts Practicum	Pre: HRIM 207	<u>3</u>
		Total Credits	6

Total Program Credits 75

Continued on the Next Page

Advising Comments

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

¹HRIM 113, Sanitation and Safety, is a prerequisite for HRIM 133, Culinary Arts I. Students must also pass the ServSafe Certification test in order to take HRIM 133, Culinary Arts I.

²Culinary Arts is a selective program with special application requirements. BEFORE enrolling in HRIM 133, the prospective culinary arts student must attend a *Culinary/Restaurant Advising Session*. Please call the Department Faculty Secretary at 717-780-3248 to schedule a session

³ Students must pass a drug test prior to starting this course.

⁴One 3 credit Diversity (D) course is required. See HACC website, www.hacc.edu, for current list of Diversity Courses. HRIM 153 will fulfill the Diversity requirement.

⁵ (W) designates PE & Wellness; Physical Education and Wellness course needs to meet (W) requirement. See HACC website, www.hacc.edu, for current list of Wellness courses.

⁶Students 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.

HRIM 205: Students must register for a 10:00AM – 4:00PM time slot and a 4:00PM – 10:00PM time slot.

HRIM 206: Students must register for a 10:00AM – 4:00PM time slot and a 4:00PM – 10:00PM time slot.

HRIM 207: Students must register for a 10:00AM – 4:00PM time slot and a 4:00PM – 10:00PM time slot.

Contacts: Harrisburg: Michele Kieff mckieff@hacc.edu; Jim Switzenberg jeswitze@hacc.edu; Lebanon: Ann Burris amburris@hacc.edu; Lancaster: Jennifer Alleman jlallema@hacc.edu; Gettysburg: Mary Arnold mfarnold@hacc.edu; York: Janet Rich, jerich@hacc.edu

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