



**ASSOCIATE DEGREE IN APPLIED SCIENCE
MANAGEMENT WITH CULINARY ARTS ELECTIVES
(DAY ONLY)
FIRST YEAR**

<u>FIRST SEMESTER</u>		<u>C – L – CR</u>
CPT 101	Introduction to Computers**	3 – 0 – 3.0
ENG 101	English Composition I**	3 – 0 – 3.0
HOS 101	Principles of Food Production I**	1 – 6 – 3.0
HOS 155	Hospitality Sanitation**	2 – 3 – 3.0
MKT 101	Marketing**	<u>3 – 0 – 3.0</u>
		12 – 9 – 15.0

<u>SECOND SEMESTER</u>		
ACC 101	Accounting Principles I**	3 – 0 – 3.0
ENG 102	English Composition II	3 – 0 – 3.0
HOS 102	Principles of Food Production II**	1 – 6 – 3.0
HOS 103	Nutrition**	2 – 3 – 3.0
MGT 101	Principles of Management**	<u>3 – 0 – 3.0</u>
		12 – 9 – 15.0

<u>SUMMER TERM</u>		
ACC 102	Accounting Principles II	3 – 0 – 3.0
BAF 101	Personal Finance**	3 – 0 – 3.0
HOS 115	Quantity Food Preparation**	0 – 15 – 5.0
SPC 205	Public Speaking	<u>3 – 0 – 3.0</u>
		12 – 15 – 14.0

SECOND YEAR

<u>THIRD SEMESTER</u>		
BUS 121	Business Law I**	3 – 0 – 3.0
BUS 210	Introduction to E-Commerce in Business**	3 – 0 – 3.0
CPT 178	Software Applications**	3 – 0 – 3.0
ECO 210	Macroeconomics**	3 – 0 – 3.0
MAT 120	Probability and Statistics	<u>3 – 0 – 3.0</u>
		15 – 0 – 15.0

<u>FOURTH SEMESTER</u>		
BUS 220	Business Ethics**	3 – 0 – 3.0
MGT 201	Human Resource Management**	3 – 0 – 3.0
MGT 255	Organizational Behavior**	3 – 0 – 3.0
Elective		<u>2 – 0 – 2.0</u>
		11 – 0 – 11.0

The student must complete elective course(s) which totals at least 2.0 credit hours from the following recommended courses: HOS 104, HOS 112, HOS 135, HOS 156

**A grade of “C” or better is required.

TOTAL CREDITS: 70.0

PROGRAM ADDITIONS: HOS 115

PROGRAM DELETIONS: HOS 225