

NAME _____

BCC Student ID# B00 _____

CULI—AOS Degree in Culinary Arts

Matriculation Fall 2019 to Present
Total 63 Credits Required for Degree

English/Literacy courses required as a result of placement assessment	LTR092 Academic Literacy
	ENG091 with ENG 110 College Writing I Enhanced
Math Preparation Recommended	Minimum one year of high school math or equivalent

IP	C	T	First Semester		CR.
			BHM 110	Sanitation and Safety	3
			HOS 101	Introductions for the Hospitality Freshman	3
			HOS 127	Hospitality Purchasing	3
			BHM 127 or CHM 127	Kitchen Chemistry	4
			ENG 110 or 107	College Writing I (see note)	3
IP	C	T	Second Semester		CR.
			BHM 123	Bartending and Beverage Management	3
			BHM 125w	Hospitality Law (Spring only)	3
			BHM 216	Professional Cooking	3
			CUL 200	Baking Principles	2
			HOS 115	Hospitality Marketing & Promotions	3
IP	C	T	Third Semester		CR.
			CUL 222	Specialty Cuisines	3
			CUL 218	Garde Manger	2
			BHM 101 or BIO 121	Nutrition	4
			HOS 242	Hospitality Human Resources	3
			Elective	Any BHM, CAS, CUL, EVE, HOS not already required in the program	3
IP	C	T	Last Semester		CR.
			BHM 275	Hospitality Catering & Community Service (Spring only) – See Advising Notes	3
			BHM 235	Hotel Restaurant Cost Control (Spring only) – See Advising Notes	4
			CUL 205	Menu Merchandising and Marketing	2
			CUL 290	Professional Foodservice Operations	3
IP	C	T	Summer Semesters		CR.
			CUL 201	Culinary Internship I (Summer only) – See Advising Notes	3
			CUL 297	Culinary Internship II (Summer only) – See Advising Notes	3

IP = In Progress
C = Complete
T = Transfer Credit

Advising Notes

- Use this Advisement Plan as a guide only. All students are responsible for reviewing their personal Degree Evaluation in MyCollege (under Student Records) to verify graduation requirements. Run and review your Degree Evaluation at least once a semester. If you have questions, see your advisor.
- Students should follow up with their advisor if they have questions on graduation requirements.
- Any and all substitutions need to be approved in writing by the Chair of Hospitality Programs.
- English Language Learners will take ENG107 instead of ENG110. ENG 091 co-requisite with ENG 110 may be required based on placement assessment. Consult with advisor for appropriate placement.
- Professional Cooking (BHM216) and Baking Principles (CUL 200) are taken after successfully completing Sanitation and Safety (BHM110).
- Hospitality Law (BHM125w) is taken after successfully completing ENG110.
- Garde Manger (CUL 218) and Specialty Cuisines (CUL 222) are taken after successfully completing Sanitation and Safety (BHM 110), Professional Cooking (BHM 216), and Baking Principles (CUL 200).
- Hospitality Catering & Community Service (BHM235) is typically taken in the student's last semester. Take after successfully completing Sanitation & Safety (BHM110), Professional Cooking (BHM216).
- Menu Merchandising and Marketing (CUL 205) taken after successfully completing Sanitation and Safety (BHM 110), Kitchen Chemistry (BHM 127), Bartending and Beverage Management (BHM 123), Baking Principles (CUL 200), Hospitality Law (BHM 125W), and Basic Nutrition (BHM 121).
- Professional Foodservice Operations (CUL 290) is taken after successfully completing Bartending and Beverage Management (BHM 123), Garde Manger (CUL 218), and Specialty Cuisine (CUL 222). Menu Merchandising and Marketing (CUL 205) may be taken concurrently.

NAME _____

BCC Student ID# B00 _____

- Internships are offered only during the Summer Terms. See the Chair of Hospitality Programs for more information.