PROGRAM ARTICULATION DI	EGREE PLAN				
St. Louis Community College	2022-2023		Southern Illinois University Carbondale		
AAS Culinary Arts - 65 Hours		•	BS - Hospitality, Tourism & Event Management ((HTEM) - 120 Hours	•
			UCC Capstone - 30 Hours		
		Hrs			Hrs
			UNIV 101	Saluki Success	NA
COM 101	Oral Communication I		CMST 101	Intro to Oral Communication	Т
ENG 101	College Composition I	3_	ENGL 101	English Composition I	Т
			ENGL 102	English Composition II	NA
MTH 160	Precalculus Algebra	3	MATH 108	College Algebra	T
		_	ECON 113	Economics of Contemporary Social Issues	3
			PSYC 102	Intro to Psychology	3
SOC 101	Intro to Sociology		SOC 108	Intro to Sociology	T
HST 102	United States From 1865-Present	3	HIST 110	20th Century America	T
		-	PHIL 104 -or- 105	Ethics -or- Elementary Logic	3
			HUMANITIES		NA
			PHYSICAL SCIENCE		3
			LIFE SCIENCE		3
	District Chicken		FINE ARTS		3
DIT 115	Principles of Nutrition	3	HND 101	Personal Nutrition	Т
		1.5	HTEM 256	Multicultural Foods	3
		18			21
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Program Requirements	Delication Desire for C. P. C. C.	+_	Program Requirements		
BAP 150	Bakeshop Basics for Culinarians	3	4		
BIO 177	Food Science	3	-		
CUL 201	Garde Manger	2	4		
CUL 205	Global Cuisine	2	A	La 2011 a constituit de la Carte de la constituit de la Carte de l	
CUL 210	Nutritional Cooking	2	Any courses not articulated	will be used to satisfy general elective credit	
CUL 215	American Regional Cuisine	2	4		
CUL 220	Intro to a la Carte Cooking	2	1		
HTM 120	Supervision & Leadership Hospitality Industry	3			
HTM 200	Procurement in the Hospitality Industry	3	LITEMACOO	Is 10 1 0 1 1	
CUL 101	Safety & Sanitation		HTEM 206	Food Service Sanitation	T
CUL 110, 115 -and- 120	Food Preparation Practical I, II & III		HTEM 360	Quantity Food Production	T
CUL 250	Culinary Arts Capstone			Internship A	T
HTM 100	Intro to the Hospitality Industry		HTEM 202	Intro to Hospitality & Tourism	T
HTM 210	Hospitality Financial Planning & Cost Control		HTEM 373	Food & Labor Cost Control	T
HTM 230	Bar & Beverage Management		HTEM 335	Beverage Management	Т
		47		A Maria I. Fire and all	1
		-	ACCT 220	Accounting I-Financial	3
			ACCT 230	Accounting II-Managerial	3
		-	FIN 270	Legal & Social Environment of Business	3
		-	MGMT 202	Business Communications	3
		-	MGMT 345	Computer Information Systems	3
			MKTG 304	Principles of Marketing	3
			Select 1 Course:	BSAN 401, MATH 282, MGMT 208 -or- SOC 308	3
		-	_HTEM 250	Intro to Professional Event Coordination	3
		-	HTEM 273	Hotel Administration	3
		-	HTEM 351	Destination Management	3
		-	HTEM 371B	Internship B	3
		-	_HTEM 380	Hospitality Human Resources	3
			HTEM 400	Hospitality Seminar	1
		-	HTEM 435	Hospitality Marketing Management	3
		-	_HTEM 460	Hospitality Management Capstone	4
		-	HTEM 461	Service Organization & Management	3
		-	HTEM 465	Convention Management & Services	3
		+	HTEM 470	Facilities Management	3
		+	Electives	300/400 level	10
		-			63
Total competer has complete	w/AAS dograa	e E	Total competer has completed w/DC downs		0.4
Total semester hrs completed	wiAA3 degree:	65	Total semester hrs completed w/BS degree:		84
					+
			Total hro to DC dograc:		
			Total hrs to BS degree:		149
Degree Plan updated on 9/14/2	2 hu CC		Total hrs to BS degree:		149