PROGRAM ARTICULATION DEGR	REE PLAN				
College of DuPage	2021-2022		Southern Illinois University Carbondale		
AAS Baking & Pastry Arts - 65 hrs			BS Hospitality, Tourism & Event Management (HTEM) - 120 hrs		
			UCC Capstone - 30 hrs		
		Hrs			Hrs
			UNIV 101	Saluki Success	N/A
SPEEC 1100	Fund of Speech Communication		CMST 101	Intro to Oral Communication	T
ENGLI 1101	English Composition I	3	ENGL 101	English Composition I	Т
			ENGL 102	English Composition II	NA
MATH 1428	College Algebra w/Applications		MATH 108	College Algebra	T
ECONO 2200	Principles of Economics	3	ECON 113	Economics of Contemporary Social Issues	T
DI III O 4440		_	PSYC 102	Intro to Psychology	3
PHILO 1110 -or- 1120	Ethics -or- Logic	3	PHIL 104 -or- 105	Ethics -or- Elementary Logic	T
	Bl. start Ostara Mark		HUMANITIES		NA
	Physical Science w/Lab	4	PHYSICAL SCIENCE		T
			LIFE SCIENCE		3
			FINE ARTS		3
CLILINI 2005 (December Flooring)	lete en etic e el Occioir e	-	HUMAN HEALTH	Marking translation	NA T
CULIN 2205 (Program Elective)	International Cuisine	3	HTEM 256	Multicultural Foods	<u>T</u>
		22			9
Program Requirements		-	Program Requirements		+-
CULIN 1103	Fast Casual Dining	2	i rogram Nequirements		
	Culinary Measurements & Conversions		-		
CULIN 1108 CULIN 1109	Culinary & Baking Nutrition	1	1		
CULIN 1109 CULIN 1170	Baking Science	2	1		
CULIN 1170	Baking Fundamentals	3	1		
CULIN 1171	Pastry Fundamentals	3	-		
CULIN 1172 CULIN 1173	Concept Dev for Bakeries	2	Any uparticulated co	ourse will be used to satisfy general elective credit	
CULIN 1173 CULIN 1174	Cake Decorating Foundations	2	Any unarticulated co	burse will be used to satisfy general elective credit	
CULIN 1174 CULIN 1175	Specialty Baking	3	-		
CULIN 1175 CULIN 2176	Inter Baking & Pastry	4	-		
CULIN 2176		4	-		
	Adv Baking & Pastry	2	-		
Program Electives HOSP 1121	Supervision in the Hospitality Industry		-		
CULIN 1120	Sanitation	1	HTEM 206	Food Service Sanitation	Т
CULIN 2152	Food & Beverage Purchasing		HTEM 363 (elective)	Purchasing Management in the Hospitality Industry	T
CULIN 2132 CULIN 2863	Internship		HTEM 371A	Field Experience A	T
HOSP 1100	Intro to the Hospitality Industry		HTEM 202	Intro to Hospitality & Tourism	T
HOSP 1100	intro to the Hospitality industry	43	N   E   W   202	intro to nospitality & Tourism	- '
		73	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:	ABE 318, MATH 282, PSYC 211, QUAN 402 -or- SOC 308	3
			HTEM 250	Intro to Professional Event Coordination	3
		1	HTEM 273	Hotel Administration	3
		1	HTEM 351	Destination Management	3
			HTEM 360	Quantity Food Production	4
			HTEM 371B	Field Experience B	3
		1	HTEM 371B	Food & Labor Cost Control	3
		1	HTEM 373	Hospitality Human Resources	3
			HTEM 400	Senior Seminar	1
			HTEM 435	Hospitality Marketing Management	3
		1	HTEM 460	Hospitality Management Capstone	4
		1	HTEM 461	Service Organization & Management	3
		1	HTEM 465	Convention Management & Services	3
		1	HTEM 470	Hospitality Facilities Management	3
		1	]	- 1.55p. aum of management	60
		1			55
Total semester hrs completed wi	th AAS degree:	65	Total semester hrs completed with	BS degree:	69
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		1	Total hrs to BS degree:		134
					+
Degree Plan updated on 8/11/2021	l by SG				+
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