

PROGRAM ARTICULATION DEGREE PLAN				
College of DuPage	2021-2022		Southern Illinois University Carbondale	
AAS Culinology - 65 hrs			BS Hospitality, Tourism & Event Management (HTEM) - 120 hrs	
			UCC Capstone - 30 hrs	
		Hrs		Hrs
			UNIV 101	Saluki Success
SPEEC 1100	Fund of Speech Communication	3	CMST 101	Intro to Oral Communication
ENGL 1101	English Composition I	3	ENGL 101	English Composition I
			ENGL 102	English Composition II
MATH 1428	College Algebra w/Applications	3	MATH 108	College Algebra
ECONO 2200	Principles of Economics	3	ECON 113	Economics of Contemporary Social Issues
			PSYC 102	Intro to Psychology
PHILO 1110 -or- 1120	Ethics -or- Logic	3	PHIL 104 -or- 105	Ethics -or- Elementary Logic
			HUMANITIES	
	Physical Science w/Lab	4	PHYSICAL SCIENCE	
			LIFE SCIENCE	
			FINE ARTS	
			HUMAN HEALTH	
CULIN 2205	International Cuisine	3	HTEM 256	Multicultural Foods
		22		9
Program Requirements			Program Requirements	
CULIN 1101	Intro to Culinary Arts	3	Any unarticulated courses will be used to satisfy general elective credit	
CULIN 1102	Regional American Cuisine	3		
CULIN 1103	Fast Casual Dining Operations	2		
CULIN 1108	Culinary Measurements & Conversions	2		
CULIN 1109	Culinary & Baking Nutrition	1		
CULIN 1170	Baking Science & Techniques	2		
CULIN 1171	Baking Fundamentals	3		
CULIN 1172	Pastry Fundamentals	3		
CULIN 1180	Intro to Culinology & Food Science	2		
CULIN 1185	Elements of Taste & Flavor	3		
CULIN 1186	Food Manufacturing & Processing	2		
CULIN 2000	Food Laws & Regulations	2		
CULIN 2153	Garde Manger	2		
HOSP 1151	Restaurant Service & Sales	2		
CULIN 1120	Sanitation	1	HTEM 206	Food Service Sanitation
CULIN 2152	Food & Beverage Equipment Purchasing	3	HTEM 363 (elective)	Purchasing Management in the Hospitality Industry
CULIN 2863	Internship	3	HTEM 371A	Field Experience A
HOSP 1100	Intro to the Hospitality Industry	3	HTEM 202	Intro to Hospitality & Tourism
HOSP 2865 (Program Elective)	Internship	1	HTEM 371B	Field Experience B
		43		
			ACCT 220	Accounting I-Financial
			ACCT 230	Accounting II-Managerial
			FIN 270	Legal & Social Environment of Business
			MGMT 202	Business Communications
			MGMT 345	Computer Information Systems
			MKTG 304	Principles of Marketing
			Select 1 Course:	ABE 318, MATH 282, PSYC 211, QUAN 402 -or- SOC 308
			HTEM 250	Intro to Professional Event Coordination
			HTEM 273	Hotel Administration
			HTEM 351	Destination Management
			HTEM 360	Quantity Food Production
			HTEM 373	Food & Labor Cost Control
			HTEM 380	Hospitality Human Resources
			HTEM 400	Senior Seminar
			HTEM 435	Hospitality Marketing Management
			HTEM 460	Hospitality Management Capstone
			HTEM 461	Service Organization & Management
			HTEM 465	Convention Management & Services
			HTEM 470	Hospitality Facilities Management
				57
Total semester hrs completed with AAS degree:		65	Total semester hrs completed with BS degree:	
				66
			Total hrs to BS degree:	131
<i>Degree Plan updated on 8/11/2021 by SG</i>				