

PROGRAM ARTICULATION DEGREE PLAN				
Joliet Junior College		Southern Illinois University Carbondale		
2023-2024		BS Hospitality, Tourism & Event Management (HTEM) - 120 Hours		
AAS Culinary Arts - 72 Hours		UCC Capstone - 30 Hours		
		Hrs	Hrs	
COMM 101	Principles of Communication	3	UNIV 101 Saluki Success	
ENG 101	Rhetoric I	3	CMST 101 Intro Oral Communication	
			ENGL 101 English Composition I	
			ENGL 102 English Composition II	
MATH 138	Pre-Calculus I: Algebra	4	MATH 108 College Algebra	
PSYC 101	General Psychology	3	ECON 113 Economics Contemporary Social Issues	
			PSYC 102 Intro to Psychology	
			HUMANITIES	
			HUMANITIES	
			PHYSICAL SCIENCE	
			LIFE SCIENCE	
			FINE ARTS	
CA 215	Nutrition	2	HLTH 2XX UCC Human Health Sub 200-level	
CA 218	Garde Manger & International Cuisine	3	HTEM 256 Multicultural Foods	
		18		
			15	
Program Requirements		Program Requirements		
Major Core Electives		8		
CA 102	Cost & Portion Management	3	Any courses not articulated will be used to satisfy general elective credit	
CA 107	Remarkable Dining Service	3		
CA 112	Principles of Food Preparation	3		
CA 113	Intro to Product Fabrication	2		
CA 115	Production ID/Food Service Purchase	3		
CA 116	Baking & Pastry I	3		
CA 156	Baking & Pastry II	3		
CA 212	A La Carte Cooking I	3		
CA 213	Culinary Supervision	3		
CA 216	Professional Cooking I	3		
CA 252	Advanced A La Carte Cooking	3		
CA 256	Advanced Professional Cooking	3		
CA 272	Advanced Culinary	3		
CA 106	Applied Food Service Sanitation	2		HTEM 206 Food Service Sanitation
CA 152	Quantity Food Preparation II	3		HTEM 360 Quantity Food Production
CIS 126	Microsoft Office	3	ITEC 229 (not required for BS degree) Computing for Business Admin	
		54		
			ACCT 220 Accounting I-Financial	
			ACCT 230 Accounting II-Managerial	
			BUS 101 Open For Business	
			FIN 270 -or- 280 Legal & Social Environment of Business -or- Business Law I	
			MGMT 202 Business Communications	
			MGMT 345 -or- CS 200B Computer Information Systems -or- Computer Concepts	
			MKTG 304 Principles of Marketing	
			Select 1 Course: BSAN 401, MATH 282, MGMT 208 -or- SOC 308	
			HTEM 202 Intro to Hospitality & Tourism	
			HTEM 250 Intro to Professional Event Coordination	
			HTEM 273 Hotel Administration	
			HTEM 351 Destination Management	
			HTEM 371A Internship A	
			HTEM 371B Internship B	
			HTEM 373 Food & Labor Cost Control	
			HTEM 380 Hospitality Human Resources	
			HTEM 400 Hospitality Seminar	
			HTEM 435 Hospitality Marketing Management	
			HTEM 460 Hospitality Management Capstone	
			HTEM 461 Service Organization & Management	
			HTEM 465 Convention Management & Services	
			HTEM 470 Facilities Management	
			Electives	
			300/400 level to reflect 42 senior institution hours	
			71	
Total semester hrs completed w/AAS degree:		72	Total semester hrs completed w/BS degree:	
			86	
			Total hrs to BS degree:	
			158	
Degree Plan updated on 5/19/23 by SG				