

PROGRAM ARTICULATION DEGREE PLAN					
McHenry County College 2022-2023		Southern Illinois University Carbondale			
AAS Baking & Pastry Management- 65 Hours		BS Hospitality, Tourism & Event Management (HTEM) - 120 Hours			
		(UCC) CAPSTONE OPTION - 30 Hrs			
		Hrs			Hrs
		UNIV 101	Saluki Success		NA
SPE 151	Intro to Speech	3	CMST 101	Intro to Oral Communication	T
ENG 151	Composition I	3	ENGL 101	English Composition I	T
			ENGL 102	English Composition II	NA
MAT 161	College Algebra	3	MATH 108	College Algebra	T
ECO 150	Intro to Economics	3	ECON 113	Econ Contemporary Social Issues	T
PSY 151	Intro to Psychology	3	PSYC 102	Intro to Psychology	T
			PHIL 104	Ethics	3
			PHIL 105	Elementary Logic	3
			PHYSICAL SCIENCE		3
			LIFE SCIENCE		3
			FINE ARTS		3
HFE 250	Nutrition for Wellness	3	HND 101	Personal Nutrition	T
			HTEM 256	Multicultural Foods	3
		18			18
Program Requirements		Program Requirements			
Program Elective		3	Any courses not articulated will be used to satisfy general elective credit		
CLM 100	Intro to Professional Hospitality	2			
CLM 107	Culinary & Hospitality Supervision	3			
CLM 130	Inventory, Purchasing & Costing	3			
CLM 160	Menu Planning	3			
MCC 101	The College Experience	1			
PAS 101	Pastry Skills I	7			
PAS 102	Pastry Skills II	7			
PAS 103	Advanced Pastry Skills	5			
PAS 208	Bakery Operations	5			
PAS 240	Decorative Pastry Skills	3			
PAS 250	Confections & Chocolates	3			
CLM 105	Sanitation & Safety	2			
		47			
		HND 206			
		ACCT 220	Accounting I-Financial		3
		ACCT 230	Accounting II-Managerial		3
		BUS 101	Open for Business		2
		FIN 270 -or- 280	Legal & Social Environment of Business -or- Business Law I		3
		MGMT 202	Business Communications		3
		MGMT 345 -or- CS 200B	Computer Information Systems -or- Computer Concepts		3
		MKTG 304	Principles of Marketing		3
		Select 1 Course:	BSAN 401, MATH 282, MGMT 208 -or- SOC 308		3
		HTEM 202	Intro to Hospitality & Tourism		3
		HTEM 250	Intro to Professional Event Coordination		3
		HTEM 273	Hotel Administration		3
		HTEM 351	Destination Management		3
		HTEM 360	Quantity Food Production		4
		HTEM 371A	Internship A		3
		HTEM 371B	Internship B		3
		HTEM 373	Food & Labor Cost Control		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
					68
Total semester hrs completed w/AAS degree:		65	Total semester hrs completed w/BS degree:		86
			Total hrs to BS degree:		151
<i>Degree Plan updated on 6/2/22 by SG</i>					