

PROGRAM ARTICULATION DEGREE PLAN				
<b>McHenry County College</b>	<b>2022-2023</b>	<b>Southern Illinois University Carbondale</b>		
AAS Culinary Management- 65 Hours		BS Hospitality, Tourism & Event Management (HTEM) - 120 Hours		
		<b>(UCC) CAPSTONE OPTION - 30 Hrs</b>		
		<b>Hrs</b>	<b>Hrs</b>	
		UNIV 101	Saluki Success	
SPE 151	Intro to Speech	3 CMST 101	Intro to Oral Communication	
ENG 151	Composition I	3 ENGL 101	English Composition I	
		ENGL 102	English Composition II	
MAT 161	College Algebra	3 MATH 108	College Algebra	
ECO 150	Intro to Economics	3 ECON 113	Econ Contemporary Social Issues	
PSY 151	Intro to Psychology	3 PSYC 102	Intro to Psychology	
		PHIL 104	Ethics	
		PHIL 105	Elementary Logic	
		PHYSICAL SCIENCE		
		LIFE SCIENCE		
		FINE ARTS		
		HUMAN HEALTH		
		HTEM 256	Multicultural Foods	
		<b>15</b>	<b>18</b>	
<b>Program Requirements</b>		<b>Program Requirements</b>		
CLM 100	Intro to Professional Hospitality	2	<b>Any courses not articulated will be used to satisfy general elective credit</b>	
CLM 101	Culinary Skills I	7		
CLM 102	Culinary Skills II	7		
CLM 107	Culinary & Hospitality Supervision	3		
CLM 130	Inventory, Purchasing & Costing	3		
CLM 140	Garde Manger & Int'l Cuisine	3		
CLM 160	Menu Planning	3		
CLM 208	Restaurant Operational Skills	7		
MCC 101	The College Experience	1		
PAS 101	Pastry Skills I	7		
CLM 103	Culinary Skills III	5 HTEM 360		Quantity Food Production
CLM 105	Sanitation & Safety	2 HND 206		Food Service Sanitation
		<b>50</b>		
		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	
			<b>64</b>	
<b>Total semester hrs completed w/AAS degree:</b>		<b>65</b>	<b>Total semester hrs completed w/BS degree:</b>	
			<b>82</b>	
		<b>Total hrs to BS degree:</b>	<b>147</b>	
<i>Degree Plan updated on 6/29/22 by SG</i>				