

PROGRAM ARTICULATION DEGREE PLAN				
Richland Community College 2023-2024			Southern Illinois University Carbondale	
AAS Culinary Arts - 69 Hours			BS - Hospitality, Tourism & Event Management (HTEM) - 120 Hours	
		Hrs	UCC Capstone Option - 30 Hrs	Hrs
			UNIV 101	Saluki Success
COMM 101	Public Speaking	3	CMST 101	Intro Oral Communication
ENGL 101 (gen ed elective)	Composition 1	3	ENGL 101	English Composition I
			ENGL 102	English Composition II
			MATH 108	College Algebra
PSYCH 110	Intro to Psychology	3	PSYC 102	Intro to Psychology
			ECON 113	Economics of Contemporary Social Issues
			PHIL 104 -or- 105	Ethics -or- Elementary Logic
			HUMANITIES	
			PHYSICAL SCIENCE	
			LIFE SCIENCE	
			FINE ARTS	
HOSP 202	Hospitality Nutrition	3	HLTH 2XX	UCC Human Health Sub 200-level
			HTEM 256	Multicultural Foods
		12		21
Program Requirements			Program Requirements	
CA 105	Culinary Fundamentals	3	Any unarticulated courses will be used to satisfy general elective credit	
CA 115	Culinary Applications	4		
CA 120	Baking & Pastry Fundamentals	4		
CA 150	Culinary Math	3		
CA 200	Meat, Poultry & Fish	3		
CA 210	Garde Manger	3		
CA 220	Advanced Baking & Pastry	4		
CA 230	International Cuisine	3		
HOSP 104	Purchasing & Product Identification	3		
HOSP 110	Food Service Supervision	1		
HOSP 115	Menu Planning	3		
HOSP 204	Dining Room Management	3		
P REL 110	Supervision	3		
CA 101	Intro to Culinary Arts	2	HTEM 206	Food Service Sanitation
CA 250	Restaurant Fundamentals	5	HTEM 360	Quantity Food Production
HORT 100	Horticulture Science	3	HORT 220 (elective)	General Horticulture
HOSP 203	Bar & Beverage Management	3	HTEM 335 (elective)	Beverage Management
HOSP 205	Cost Management	4	HTEM 373	Food & Labor Cost Control
		57		
			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 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:		69	Total semester hrs completed w/BS degree:	92
			Total hrs to BS degree:	161
Degree Plan updated on 5/17/23 by SG				