PROGRAM ARTICULATION DEGREE PLAN					
Scottsdale Community College	*2021-2022*		*Southern Illinois University Carbondale*		
AAS Culinary Arts - 64-67 Hours			BS Hospitality, Tourism & Event Management (HTEM) - 120 Hours		
			(UCC) CAPSTONE OPTION - 30 Hrs		
		Hrs			**Hrs**
			UNIV 101	Saluki Success	NA
COM 225	Public Speaking	3	CMST 101	Intro to Oral Communication	T
ENG 101	First-Year Composition	3	ENGL 101	English Composition I	T
ENG 102	First-Year Composition	3	ENGL 102	English Composition II	NA
MAT 152	College Algebra/Functions	4	MATH 108	College Algebra	T
PSY 101	Intro to Psychology	3	PSYC 102	Intro to Psychology	T
			ECON 113	Economics of Contemporary Social Issues	3
PHI 103	Intro to Logic	3	PHIL 105	Elementary Logic	T
			PHIL 104	Ethics	3
			HUMANITIES		NA
	Natural Sciences Elective	4	PHYSICAL SCIENCE	*See SIUC Transfer Equivalency Guide*	T
			LIFE SCIENCE		3
			FINE ARTS		3
FON 100	Introductory Nutrition	3	HND 101	Personal Nutrition	T
FON 143	Food & Culture	3	HTEM 256	Multicultural Foods	T
		29			**12**
Program Requirements			**Program Requirements**		
CRE 101	College Critical Reading	0-3			
CUL 103	Breakfast & Cold Foods	3			
CUL 105	Principles of Professional Cooking	3			
CUL 120	Food Costing & Inventory Control	3			
CUL 130	Savory Foods I	6			
CUL 160	Bakery I	3	**Any courses not articulated will be used to satisfy general elective credit**		
CUL 170	Dining Room I	3			
CUL 230	Savory Foods II	6			
CUL 260	Bakery II	3			
CUL 115	Foodservice: Sanitation, Safety & Stewarding	2	HTEM 206	Food Service Sanitation	T
CUL 270	Dining Room II	3	HTEM 360	Quantity Food Production	T
		35-38			
			ACCT 220	Accounting I-Financial	3
			ACCT 230	Accounting II-Managerial	3
			BUS 101	Open for Business	2
			FIN 270	Legal & Social Environment of Business	3
			MGMT 202	Business Communications	3
			MGMT 345	Computer Information Systems	3
			MKTG 304	Principles of Marketing	3
			*Select 1 Course:	ABE 318, MATH 282, PSYC 211, QUAN 402 -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 371A	Field Experience A	3
			HTEM 371B	Field Experience 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	Hospitality Facilities Management	3
					64
Total semester hrs completed w/AAS degree:		**64-67**	**Total semester hrs completed w/BS degree:**		**76**
			Total hrs to BS degree:		**140-143**
Degree Plan updated on 1/28/2022 by SG					