PROGRAM ARTICULATION DEC	GREE PLAN				Т
Southwestern Illinois College			Southern Illinios University Carbo	ndale	+
AAS Baking & Pastry - 65 Hours			BS Hospitality, Tourism & Event Management (HTEM) - 120 Hours		
,			University Core Curriculum (UCC) Capstone - 30 hrs		T
		Hrs			Hrs
			UNIV 101	Saluki Success	NA
COMM 151	Fundamentals of Public Speaking		CMST 101	Intro Oral Communication	Т
ENG 101	Rhetoric & Composition I	3	ENGL 101	English Composition I	Т
			ENGL 102	English Composition II	NA
			MATH 108	College Algebra	3 3 T
200 450	later du stare O a s'alaren		ECON 113	Econ of Contemporary Social Issues	3
SOC 153	Introductory Sociology	3	SOC 108	Intro to Sociology	
			PSYC 102	Intro to Psychology	3
			PHIL 104 -or- 105 HUMANITIES	Ethics -or- Elementary Logic	3 NA
			PHYSICAL SCIENCE		INA
			LIFE SCIENCE		3 3
			FINE ARTS		3
CUL 228	Culinary Nutrition for Food Service	3	HND 101	Personal Nutrition	3 T
002 220	Cumary National for Food Cervice	-	HTEM 256	Multicultural Foods	3
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Program Requirements			Program Requirements		1
BUS 102	Business Mathematics	3			•
CUL 101	Intro to Culinary Arts	1]		
CUL 110	Professional Food Preparation I	5			
CUL 123	Legal Aspects of Food Service Management	3]		
CUL 127	Baking & Pastry	2			
CUL 128	Advanced Professional Baking	2			
CUL 129	Cake Decorating I	2			
CUL 130	Cake Decorating II	2			
CUL 131	Experimental Baking Techniques	2	Any courses not ar	rticulated will be used to satisfy general elective credit	
CUL 132	Ice Cream & Frozen Desserts	2	7 my obaroco not a	and a second to balloty general elective elective	
CUL 133	Sustainable Kitchen	2			
CUL 206	Menu Development & Pricing	3			
CUL 209	Hospitality Management	3			
CUL 212	Food Service Purchasing	3			
CUL 232	Advanced Decorating Techniques	4			
CUL 234	Breads, Rolls & Pastries	2	-		
HES 152	First-Aid Medical Self-Help	2	-		
Human Relations Elective CUL 105	Food, Beverage & Labor Cost Control	3	HND 373	Food & Labor Cost Control	Т т
CUL 105 CUL 116	Food Service Sanitation	1	HND 206	Food Service Sanitation	T
CUL 230	Internship I		HTEM 371A	Internship A	Ť
COL 230	Internatip i	53	ITTEM STIA	Internation A	-
		- 33	ACCT 220	Accounting I-Financial	1
			ACCT 230	Accounting II-Managerial	3
			BUS 101	Open for Business	2
			FIN 270 -or- 280	Legal & Social Environment Business -or- Business Law I	3
			MGMT 202	Business Communications	3
			MGMT 345	Computer Information Systems	3
			MKTG 304	Principles of Marketing	3
			Select 1 Course:	BSAN 401, MATH 282, MGMT 208 -or- SOC 308	3 3 2 3 3 3 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	3 4
			HTEM 371B	Internship B	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
		-			62
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Total semester hrs completed v	with AAS degree:	65	Total semester hrs completed with	n BS aegree:	86
			Total hre to BS dograps		151
		-	Total hrs to BS degree:		151
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Degree Plan updated on 9/28/20	22 NY 30		1	<u>l</u>	