

| PROGRAM ARTICULATION DEGREE PLAN | | | | |
|---|--|---|---|--|
| Triton College | | Southern Illinois University Carbondale | | |
| 2022-2023 | | | | |
| AAS Hospitality Industry Administration: Culinary Arts - 61 hrs | | BS Hospitality, Tourism & Event Management (HTEM) - 120 hrs | | |
| | | (UCC) CAPSTONE OPTION - 30 hrs | | |
| | | Hrs | Hrs | |
| SPE 101 | Principles of Effective Speaking | 3 | UNIV 101 Saluki Success | |
| RHT 101 | Freshman Rhetoric & Composition I | 3 | CMST 101 Intro:Oral Communication | |
| | | | ENGL 101 English Composition I | |
| | | | ENGL 102 English Composition II | |
| PSY 100 | Intro to Psychology | 3 | MATH 108 College Algebra | |
| | | | PSYC 102 Intro to Psychology | |
| | | | ECON 113 Economics of Contemporary Social Issues | |
| PHL 102 | Logic | 3 | HUMANITIES NA | |
| | | | PHIL 105 Elementary Logic | |
| | | | FINE ARTS 3 | |
| | | | PHYSICAL SCIENCE 3 | |
| | | | LIFE SCIENCE 3 | |
| HIA 132 | Nutrition | 2 | HND 101 Personal Nutrition | |
| | | | HTEM 256 Multicultural Foods | |
| | | 14 | | |
| | | | 18 | |
| Program Requirements | | Program Requirements | | |
| ACC 100 | Basic Accounting I | 3 | Any unarticulated courses will be used to satisfy general elective credit | |
| HIA 100 | Culinary Mathematics | 2 | | |
| HIA 120 | Dining Room Service | 3 | | |
| HIA 128 | Intro to Baking & Pastry | 3 | | |
| HIA 133 | Menu Writing | 2 | | |
| HIA 150 | Food Preparation Essentials & Theory | 3 | | |
| HIA 225 | Hospitality Supervision | 3 | | |
| HIA 228 | Specialty Baking & Pastry | 3 | | |
| HIA 250 | Hospitality Marketing | 3 | | |
| HIA 255 | Culinary Arts-Garde Manger | 3 | | |
| HIA 276 | Food & Beverage Purchasing/Cost Control | 3 | | |
| HIA 277 | Catering Management | 3 | | |
| HIA 110 | Intro to the Hospitality Industry | 3 | | HTEM 202 Intro to Hospitality & Tourism |
| HIA 115 | Food Sanitation & Safety | 2 | | HTEM 206 Food Service Sanitation |
| HIA 130 -and- 260 | Culinary Arts-Quantity Food Preparation I & II | 6 | HTEM 360 Quantity Food Production | |
| HIA 295 | Cooperative Work Experience | 2 | HTEM 371A Internship A | |
| | | 47 | | |
| | | | ACCT 220 Accounting I-Financial | |
| | | | ACCT 230 Accounting II-Managerial | |
| | | | BUS 101 Open for Business | |
| | | | FIN 270 Legal & Social Environment of Business | |
| | | | MGMT 202 Business Communications | |
| | | | MGMT 345 Computer Information Systems | |
| | | | MKTG 304 Principles of Marketing | |
| | | | Select 1 Course: ABE 318, MATH 282, PSYC 211, QUAN 402 -or- SOC 308 | |
| | | | HTEM 250 Intro to Professional Event Coordination | |
| | | | HTEM 273 Hotel Administration | |
| | | | HTEM 351 Destination Management | |
| | | | 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 | |
| | | | 58 | |
| Total semester hrs completed with AAS degree: | | 61 | Total semester hrs completed with BS degree: | |
| | | | 76 | |
| | | | Total to BS Degree: | |
| | | | 146 | |
| Degree Plan updated on 9/1/22 by SG | | | | |