



Hospitality Management Degree Plan/Portfolio/Student Assessment

Name/A#: _____
 Address: _____
 Phone: _____
 E-mail: _____
 Major: _____

General Education Courses	Semester Hours	Completed Date	Projected Date	Instructor Signature
ENG 101 English Composition I *(F, Sp, Su)	3			
SPH 107 Public Speaking *(F, Sp, Su)	3			
HED 222 Community Health or HED 231 First Aid/CPR *(F, Sp, Su)	3			
MTH Elective *(F, Sp, Su)	3			
CIS 130 Introduction to Computers or CIS 146 Microcomputer Applications *(F, Sp, Su)	3			
Lab Science *(F, Sp, Su)	4			
History/Social/Behavioral Science Elective *(F, Sp, Su)	3			
Humanities/Fine Art Elective *(F, Sp, Su)	3			
Assessment Progress	25			
Major Courses				
CUA 101 Orientation to the Hospitality Profession Required by 2nd semester *(F, Sp)	3			
CUA 110 Basic Food Preparation *(F, Sp)	3			
CUA 120 Basic Food Preparation Lab *(F, Sp)	2			
CUA 111 Foundations in Nutrition *(F, Sp)	3			
CUA 112s Sanitation and Safety Required by 2nd semester *(F, Sp, Su)	2			
CUA 213 Food Purchasing *(F, Sp)	3			
CUA 163 Foundation of Healthy Cooking Techniques *(F, Sp)	2			
HMM 105s Principles of Management *(Sp, Su)	3			
Assessment Progress	21			
Culinary/Nutrition Science Management Option (AAS C252)	Semester Hours	Completed Date	Projected Date	Instructor Signature
CUA 180 Special Topics in Hospitality Service *(Su)	1			
CUA 204 Foundations of Baking *(F, Sp)	3			
CUA 201 Meat Preparation and Processing *(F)	3			
CUA 210 Beverage Management *(Su)	2			
CUA 205 Garde Manger *(Sp)	3			
CUA 115 Advanced Food Preparation *(F, Sp, Su)	3			
CUA 255 Field Experience-Savory (2 semesters) *(F, Sp, Su)	6			
CUA 261 Practicum All course work complete, copy of nonofficial transcripts required to register for course, appointment with advisor required. *(F, Sp, Su)	1			
Assessment Progress	22			
Total Credit Hours	68			
*F=Fall, Sp=Spring, Su=Summer				

Culinary Apprentice Option (AAS C062)	Semester Hours	Completed Date	Projected Date	Instructor Signature
CUA 180 Special Topics in Hospitality Service *(Su)	1			
CUA 204 Foundations in Baking *(F, Sp)	3			
CUA 208 Advanced Baking *(Sp)	3			
CUA 201 Meat Preparation and Processing *(F)	3			
CUA 210 Beverage Management *(Su)	2			
CUA 205 Garde Manger *(Sp)	3			
CUA 115 Advanced Food Preparation *(F, Sp, Su)	3			
CUA 260 Apprenticeship (6 semesters) *(F, Sp, Su)	6			
CUA 261 Practicum All course work complete, copy of nonofficial transcripts required to register for course, appointment with advisor required (Apprentices meet with Apprenticeship Chair/Instructor). *(F, Sp, Su)	1			
Assessment Progress	25			
Total Credit Hours	71			
Baking/Pastry Option (AAS C030)	Semester Hours	Completed Date	Projected Date	Instructor Signature
CUA 180 Special Topics in Hospitality Service *(Su)	1			
CUA 204 Foundations of Baking *(F, Sp)	3			
CUA 208 Advanced Baking *(Sp)	3			
CUA 165 Cake Decorating/Design *(F)	3			
CUA 130 Chocolate and Truffles *(Sp)	3			
CUA 142 Specialty Breads *(Su)	3			
CUA 216 Plated Dessert Design *(Su)	3			
CUA 115 Advanced Food Prep *(F, Sp, Su)	3			
CUA 253 Field Experience-Pastry (2 semesters) *(F, Sp, Su)	6			
CUA 261 Practicum All course work complete, copy of nonofficial transcripts required to register for course, appointment with advisor required. *(F, Sp, Su)	1			
Assessment Progress	29			
Total Credit Hours	75			
Catering/Event Planning Option (AAS C267)	Semester Hours	Completed Date	Projected Date	Instructor Signature
CUA 102 Catering *(F, Sp, Su)	3			
CUA 114 Meal Management *(Sp)	3			
CUA 251 Menu Design *(F)	3			
CUA 201 Meat Prep *(F) or CUA 205 Garde Manger *(Sp)	3			
CUA 115 Advanced Food Prep *(F, Sp, Su)	3			
HMM 241 Restaurant Service Management I *(Su)	3			
HMM 183 Business Plan Development for Hospitality *(F, Sp, Su)	1			
HSM 232 Event Logistics & Entertainment *(Su)	3			
CUA 255 Field Experience-Savory (1 semester) *(F, Sp, Su)	3			
Assessment Progress	25			
Total Credit Hours	71			
*F=Fall, Sp=Spring, Su=Summer				

* These charts are to be used as a guide only. Some courses may not be offered due to lack of enrollment and some will fill up early if student interest is high.