

HOSPITALITY STUDIES – RESTAURANT MANAGEMENT ASSOCIATE IN SCIENCE DEGREE SAMPLE SEQUENCE MAP

This form is designed to be used in partnership with academic counselors. Modifications may be necessary to meet your goals. Seek assistance from an academic counselor each semester to stay on track to completion of major/certificate. There are 3 General Education patterns available. Not all courses on the map are offered every term. Consult the Catalog and the Schedule of Classes for more details

0 – 15 UNITS		Pre- or co-reqs	Credit	GE
Semester 1	Area IA: English Composition: ENGL 122 – First-Year College Composition and Reading	Placement	3	IA
	Area IC: Mathematics Comprehension	Placement	3-5	IC
	Area IV: Social and Behavioral Sciences:		3	IV
	CULN 105 – Introduction to the Kitchen	Co-req CULN 153	.5	
	CULN 110 – Orientation to Hospitality		3	
	CULN 153 – Safety and Sanitation		2	
		Total	15	
16 – 30 UNITS		Pre- or co-reqs	Credit	GE
Semester 2	Area IB: Communications and Analytical Thinking		3	IB
	CULN 120 – Fundamentals of Cuisine	CUN 105, Co-req CULN 153	5	
	CULN 115 – Culinary Mathematics		1.5	
	CULN 185 – Nutritional Guidelines in Food Prep		2	
	Major Applicable Elective: 2 Units from CULN 295,296,298 OR 299	See Catalog	2-4	
	CULN 192 - Purchasing Operations and Systems Lab		2.5	
	CULN 193 – Inventory and Ordering Systems Lab		.3	
		Total	15.3	
31 – 45 UNITS		Pre- or co-reqs	Credit	GE
Semester 3	Area III : Arts and Humanities :		3	III
	Major Applicable Elective: 1 Units from CULN 230A,230B,235A OR 235B	See Catalog	.5-1	
	Major Applicable Elective: 1.5 Units from CULN 240A, 240B, OR 240C	See Catalog	.5-1	
	Major Applicable Elective: 1.5 Units from Restaurant Management	See Catalog	1.5-6.5	
	CULN 195 – Supervisory Management in Food Service		3	
	CULN 167 – Restaurant Operations in the Dining Room		3	
	CULN 201 – Principles of Food, Beverage and Cost Controls		3	
		Total	15	
46 – 60 UNITS		Pre- or co-reqs	Credit	GE
Semester 4	BUSAC 181 – Applied Accounting		3	
	Area II: Natural Sciences:		3	II
	CULN 154 – Menu Development and Planning		2	
	CULN 160 - Fundamentals of Beverage, Wine and Spirits		3	
	CULN 216 – Food and Wine Pairing		1.5	
	CULN 224 – Catering Business Operations		2	
		Total	14.5	

Program total: 60

Tentative Planned Course Offering:

<u>FALL 2019</u>		<u>SPRING 2020</u>		<u>SUMMER 2020</u>	<u>FALL 2020</u>		<u>SPRING 2021</u>	
CUNL 105	CULN 192	CUNL 105	CULN 192	CUNL 105	CUNL 105	CULN 192	CUNL 105	CULN 192
CULN 110	CULN 193	CULN 110	CULN 193	CULN 110	CULN 110	CULN 193	CULN 110	CULN 193
CULN 115	CULN 195	CULN 115	CULN 195	CULN 153	CULN 115	CULN 195	CULN 115	CULN 195
CULN 120	CULN 201	CULN 120	CULN 201		CULN 120	CULN 201	CULN 120	CULN 201
CULN 123	CULN 210	CULN 123	CULN 210		CULN 123	CULN 210	CULN 123	CULN 210
CULN 129	CULN 214	CULN 129	CULN 214		CULN 129	CULN 214	CULN 129	CULN 214
CULN 153	CULN 216	CULN 153	CULN 216		CULN 153	CULN 216	CULN 153	CULN 216
CULN 154	CULN 220	CULN 154	CULN 220		CULN 154	CULN 220	CULN 154	CULN 220
CULN 160	CULN 224	CULN 160	CULN 224		CULN 160	CULN 224	CULN 160	CULN 224
CULN 161	CULN 281	CULN 161	CULN 281		CULN 161	CULN 281	CULN 161	CULN 281
CULN 167	CULN 295	CULN 167	CULN 295		CULN 167	CULN 295	CULN 167	CULN 295
CULN 175	CULN 296	CULN 175	CULN 296		CULN 175	CULN 296	CULN 175	CULN 296
CULN 181	CULN 298	CULN 181	CULN 298		CULN 181	CULN 298	CULN 181	CULN 298
CULN 185	CULN 299	CULN 185	CULN 299		CULN 185	CULN 299	CULN 185	CULN 299