

BS Culinary Arts Management 4 Year Plan

Freshman Year

Fall 1		13 Hours		Winter 1		3 Hours		Spring 1		12 Hours	
CAM 241 Food Preparation 1	3	CAM 242 Food Science	2	EN 112 or 122H	3						
FYE 101	1	CAM 112 Food Safety and Sanitation	1	HI102 or HI202 (Area IV)	3						
EN 111 Composition (Area I)	3			Humanities Course (Area II)	3						
HI101 or HI201 History (Area IV)	3			CAM 251 Menu Planning	3						
HEM 102 Intro to Hosp.	3										

Sophomore Year

Fall 2		12 Hours		Winter 2		3 Hours		Spring 2		12 Hours		Summer 2		6 Hours	
Cam 341 Food Preparation II	3	CAM 300 Nutrition	3	CAM 221 Basic Baking	3	CAM 335 Event Planning	3								
Literature Course (Area II)	3			COM 201 Speech (Area II)	3	CAM 327 Internship I	3								
Math Course (Area III)	3			Fine Arts Course (Area II)	3										
CIS 125 or HEM 125	3			CAM 333 Garde Manger	3										

Junior Year

Fall 3		16 Hours		Spring 3		13 Hours		Summer 3		6 Hours	
CAM 332 Pastries & Desserts	3			CAM 355 Superv. In Hosp. Management	3	CAM 427 Internship II	3				
CAM 430 F&B Cost Controls	3			CAM 460 Regional Cuisine	3	CAM 470 Culinary Entrepreneurship	3				
Natural Science Course (Area III)	4			Natural Science Course (Area III)	4						
CAM 202 Catering	3			CAM 455 Quantity Food	3						
(Area IV) Course Option	3										

Senior Year

Fall 4		12 Hours		Spring 4		12 Hours	
CAM 465W Hospitality Senior Project	3			CAM 441 Food Prep III	3		
(Area IV) Course Option	3			CAM 365 Wine, Beer, & Spirits	3		
CAM 353 International Cuisine	3			CAM 400 Hospitality Facilities management	3		
CAM 431 Managing F&B Operations	3			HEM 403 Hospitality Law	3		