

BS Culinary Arts Management 4 Year Plan

Fall 1 – Freshman Year (14-15 Hours)	
CAM 241 Food Preparation 1	3
HEM 102 or CAM 242	3/2
CAM 112 Food Safety and Sanitation	3
EN111 Composition (Area I)	3
HI101 or HI201 History (Area IV)	3/2
FYE 101 First Year Experience	1

Fall 2 – Sophomore Year (15 Hours)	
Area II Literature Option	3
Area III – Math Elective	3
CIS 125 or HEM 125	3
CAM 341 Food Preparation II	3

Fall 3 – Junior Year (16 Hours)	
Area IV Option	3
Area III – Natural Science	3
Area IV Option	3
CAM 430 Food and Bev Cost Control	3
CAM 332 Pastries and Desserts	3

Fall 4 – Senior Year (15 Hours)	
CAM 465 W Hospitality Senior Project	3
CAM 353 OR CAM 326	3
CAM 441 Food Preparation III	3
CAM 335 Event Planning	3
CAM 365 Wine, Beer, and Spirits	3

Spring 1 – Freshman Year (16-18 Hours)	
EN 112 OR 122H	3
HI 102 OR 202	3
Area II Humanities Option	3
CAM 251 Menu Planning	3
CAM 242 or HEM 102	2/3

Spring 2 – Sophomore Year (16 Hours)	
Area II - Fine Arts Option	3
COM 201 Speech	3
Area III – Natural Science Option	3
CAM 300 - Nutrition	3
CAM 221 Basic Baking	3

Spring 3 – Junior Year (15 Hours)	
CAM 355 Superv. In Hospitality Mgt.	3
CAM 455 OR 426	3
CAM 460 Regional Cuisine	3
CAM 470 Culinary Entrepreneurship	3
MA 110	3

Spring 4 – Senior Year (15 Hours)	
CAM 400 Hospitality Facilities Mgt.	3
CAM 333 Garde Manger	3
CAM 290 OR 326 OR 426	3
HEM 403 Hospitality Law	3
CAM 431 Managing Food and Bev. Op.	3

Summer Semester (3 Hours)	
Summer Internship	6

Total Hours for Graduation	120
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