| Name | | |
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| | | |
| ID# | | |

PROFESSIONAL STUDIES - CULINARY ARTS - B.T. DEGREE

| Major | Courses: | (45 | hours' | ١ |
|-------|-----------------|-----|--------|---|
| Maior | Courses. | (4) | nours. | , |

| MIS 160 Spreadsheet Applications | EC 201 Principles of Economics |
|--------------------------------------|---|
| ACC 211 Principles of Accounting I | MKT 361 Principles of Marketing |
| MGT 381 Principles of Management | FN 226 Nutrition for Culinary Professionals |
| FN 302 Menu/Recipe Development | PLG 241 The Legal Environment of Business |
| CA 300 Food Preparation I (with Lab) | CA 301 Food Preparation II (with Lab) |
| CA 310 Dining Room Services | CA 400 Food Preparation III (with Lab) |
| CA 401 World Cuisines (with Lab) | |

General Electives: (as needed to reach 124 hours)

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General Education Course and Major Course Credit Requirements

Community College Credit Hours Allowed (up to 62 hours)

including

Technical Credit Allowed (up to 36 hours)

(Note: students must have a completed A.A.S degree to enter the program. If they have zero technical credit then they should not be in the B.T. Degree.)

Total Community College Transfer Credits Counted: _____

| Senior Credit Hours Required (62 hours total) | |
|--|--|
| including | |
| At least 31 hours must be MUW | |
| Total Senior Credit Hours Counted: | |
| Overall Degree hours required = 124 semester hours | |

Audited: