

Name _____

ID# _____

PROFESSIONAL STUDIES – CULINARY ARTS – B.T. DEGREE

Major Courses: (45 hours)

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)

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:
