

Name _____

ID# _____

BUSINESS ADMINISTRATION – CULINARY ARTS – B.A.S. DEGREE

Major Courses: (45 hours)

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|--------------------------------------|--|---|--|
| 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:

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