

Name \_\_\_\_\_

ID# \_\_\_\_\_

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

**Major Courses:** (45 hours)

MIS 160 Spreadsheet Applications		EC 201 Principles of Economics I	
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:** (8 hours of electives-7 of which may include career/technical coursework)


**General Education Course and Major Course Credit Requirements**

**Community College Credit Hours Allowed (up to 93 hours)**

**including**

**Technical Credit Allowed (up to 40 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.A.S. Degree.)*

**Total Community College Transfer Credits Counted: \_\_\_\_\_**

**At least 31 hours must be MUW**

**Total Senior Credit Hours Counted: \_\_\_\_\_**

**Overall Degree hours required = 124 semester hours**

Audited:
