



# The Culinary & Hospitality Institute

Jefferson State Community College

## Foodservice/Culinary Management (24 hours)

This program is for the student who desires a supervisory position in restaurant, health care, school, industrial or commercial food. Prior to taking courses, the student should meet with an advisory to discuss program requirements and develop a plan for satisfying the following requirements.

General Education Courses	Projected Semester to Take Course	Complete	Semester Hours
ENG 101 English Composition 1			3
SPH 107 Public Speaking			3
HED 222 or 231 Community Health or First Aid/CPR			3
MTH Elective			3
CIS 130 Introduction to Computers or CIS 146 Microcomputer Applications			3
Lab Science			4
Social/Behavioral Science Elective			3
Humanities/Fine Art Elective			3
<b>Total General Education Hours</b>			<b>25</b>
<b>Major Courses</b>			
CUA 101 Orientation to the Hospitality Profession			3
CUA 110 Basic Food Preparation			3
CUA 120 Basic Food Preparation Lab			2
CUA 111 Foundations in Nutrition			3
CUA 112s Sanitation and Safety			2
CUA 213 Food Purchasing			3
<b>Total Major Course Hours</b>			<b>16</b>
<b>Foodservice Management</b>			
CUA 204 Foundations of Baking			3
CUA 201 Meat Preparation and Processing			2
CUA 115 Advanced Food Preparation			3
CUA 210 Beverage Management			2
CUA 205 Garde Manger			3
FSM 250 Field Experience			6
CUA 261 Practicum			1
HMM 105s Principles of Management			3
CUA 180 Special Topics in Hospitality Service			1
<b>Total Foodservice Management Hours</b>			<b>24</b>