

Academic Advising Worksheet

Hospitality Technologies Culinary Arts Program-Culinary Arts Program-Chef Option

Student Name: _____ J# _____ Date: _____

Program Core Courses Chef Option	Number of Credits	Prerequisite or Corequisite	Courses Completed	Courses Needed
HT 170 Elementary Food Preparation, Principles and Practices	4			
HT 185 Dining Room Operations	3			
HT 271 Food and Labor Cost Accounting	3			
HT 271 Food and Labor Cost Accounting	3			
HT 266 Law for Restaurateurs and Hoteliers	3	HT 110		
HT 171 Basic Quantity Food	4	HT 170		
HT 151 Elementary Baking	4			
HT 210 American Cuisine and Menu Planning	3	HT 170		
HT 212 Garde Manger Techniques of Food Arts	3			
HT 211 International Cuisine	3	HT 170		
HT 270 Catering	4			
OA 102 Keyboarding and Skill Development	1			
HT 276 Food and Beverage Management	3			
HT 298 Internship in Hotel, Restaurant and Institutional Management	3	45 semester hours in HRM program and Dept. Head Approval		
General Education Courses				
ENGL 101 English Composition I	3			
ENGL 102 English Composition II	3	ENGL 101		
BIOL 106 General Biology I	4			
Social Science Elective	3			
MATH 118 Intermediate Algebra or MNGT 111 Business Mathematics or MATH 161 Precalculus I	3 3 3	MATH 017		
ECON 181 Principles of Economics (Macroeconomics)	3			
Humanities Elective	3			

Total to Graduate: 63 credits minimum