## **DELHI**

## COLLEGE OF TECHNOLOGY

State University of New York

## BACHELOR OF BUSINESS ADMINISTRATION IN HOSPITALITY MANAGEMENT CULINARY ARTS MANAGEMENT – OPTION 46B

HOSPITALITY MANAGEMENT CORE		ARTS & SO	CIENCE CORE	
HOSP 205 Hospitality Management	3		Freshman Composition	3
HOSP 210 Hospitality Human Resources		ECON 100	Intro. Macroeconomics	3
Management I	3	EG017440	OR	
REST 190 Food & Beverage Cost Control	3	ECON 110	Intro. Microeconomics	2
Systems		MATH 115	Mathematics (min. College Algebra)	3
UPPER DIVISION:		MATH 115	Statistics English/Literature Elective	4 3
OPPER DIVISION.			Science Elective	3
HOSP 310 Hospitality Human Resources II	3		American History Elective	3
HOSP 320 Hospitality Financial Management	3		Western Civilization Elective	3
HOSP 350 Hospitality Law	3		Arts Elective	3
HOSP 470 Hospitality Sr. Management Seminar	3		Language Elective	3
		TIDDED DIV	HSION.	
CULINARY ARTS CORE		UPPER DIV	/1810N:	
CULINARI ARIS CORE		COMM 310	Argumentation & Debate	3
CHIN 100 Culinom: Arta I	2		Public Policy	3
CULN 100 Culinary Arts I CULN 115 Culinary Arts I Lab	3		Upper Division Elective	3
CULN 120 Professional Baking	3		Upper Division Elective	3
CULN 125 Professional Baking Lab	1		rr	
CULN 250 Advanced Culinary Arts	3	BUSINESS	CORE	
CULN 255 Advanced Culinary Arts Lab	1			
HOSP 130 Menu Planning & Controls	3		Principles of Accounting I	3
CULN 200 Culinary Internship	2	ACCT 120		3
CULN 280 Culinary Restaurant	5	CITA 110	Microcomputer Applications I	3
CULN 180 Professional Table Service in the	1		Business Elective	
Hospitality Industry			Business Elective	3
Culinary Arts Restricted Electives	8	LIDDED DIX	HCION.	
		UPPER DIV	/1810N:	
UPPER DIVISION:		BUSI 343	Individual Behavior in Organization	3
MOGRANT R. I. I. C. H. I. II. T. I.	2	DODI 545	OR	J
HOSP 335 Purchasing for Hospitality Industry	3	<b>BUSI 344</b>	Organizational Theory	
REST 310 Classical Cuisine	3	BUSI 360	International Business Management	3
CULN 350 History of Wines	3	= 321230		-
CULN 420 Food & Culture	3			