

DELHI
COLLEGE OF TECHNOLOGY
State University of New York

HOSPITALITY MANAGEMENT
CULINARY ARTS
Option 46 - **AAS Degree**

NOTE: It is the student's responsibility to make sure all graduation requirements are met.

First Semester

<u>Course No.</u>	<u>Course</u>	<u>Cr. Hrs.</u>
HOSP 100	Orientation to the Hospitality Industry	1
CULN 100	Culinary Arts 1	3
CULN 115	Culinary Arts 1 Laboratory	1
HOSP 130	Menu Planning & Controls	3
_____	Math (MATH 110 or higher) (GE 1)	3
_____	Social Science/American History (GE 3 or 4*)	3
ENGL 100/200	Freshman/Advanced Comp. (GE 10)	<u>3</u>
		17

Third Semester

<u>Course No.</u>	<u>Course</u>	<u>Cr. Hrs.</u>
CULN 250	Adv.Cul.Arts/Garde Manger	3
CULN 255	Adv.Cul.Arts/Garde Manger Lab	1
HOSP 210	Hospitality Human Resources 1	3
HOSP 220	Nutrition I	3
_____	Restricted Elective	3
_____	Western Civilization or Other World Civilizations (GE 5 or 6)	<u>3</u>
		16

Second Semester

CULN 120	Professional Baking	3
CULN 125	Professional Baking Lab	1
BIOL 125	Nutritional Microbiology (GE 2)	3
_____	The Arts/Foreign Language (GE 8, 9)	3
_____	Humanities/Literature (GE 7)	<u>3</u>
		13

Fourth Semester

_____	Restricted Elective	3
CULN 180	Professional Table Service in the Hospitality Industry	1
CULN 280	Culinary Restaurant	5
HOSP 205	Hospitality Management	3
REST 190	Food & Beverage Cost Control	<u>3</u>

Summer of First Year

CULN 200	Culinary Internship	2
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TOTAL CREDITS 15 63

RESTRICTED ELECTIVES:

BKNG 100	Artisanal Bread	3
BKNG 120	Baking for Health	3
CULN 130	Advanced Pastries & Confections	3
CULN 265	Advanced Meat Cutting & Identification	3
CULN 275	Culinary Competition	3
CULN 290	Culinary Sculpturing	3
CULN 350	History of Wines	3
HOSP 215	Hospitality Marketing	3
HOSP 140	Beverage & Beverage Control	3
HOSP 250	Wine, Life and Society	3
REST 290	Commercial Kitchen Layout & Equipment	3
REST 310	Classical Cuisine	3

***BBA STUDENTS ARE REQUIRED TO TAKE ECONOMICS**