

Advanced Food and Beverage Management - 1205033089

CUL	100	Fundamentals of the Culinary Arts Profession OR	2
CUL	105	Applied Fundamentals of the Culinary Arts Profession	(2)
CUL	111	Garde Manger	4
CUL	200	Sanitation and Safety	2
CUL	211	Basic Food Production	4
CUL	215	Basic Baking	4
CUL	230	Basic Nutrition OR.....	3
NFS	101	Human Nutrition and Wellness.....	(3)
CUL	240	Meats, Seafood, and Poultry	4
CUL	270	Human Relations Management.....	3
CUL	280	Cost and Control	3
CUL	285	Front of the House/Catering OR.....	4
CUL	290	Front of the House	(3)
BAS	160	Introduction to Business.....	3
BAS	170	Entrepreneurship OR	3
BAS	283	Principles of Management	(3)
BAS	282	Principles of Marketing.....	3
CUL	298	Culinary Arts Practicum Experience OR.....	2-3
CUL	299	Culinary Arts Cooperative Education Experience	(2-3)
		Total Hours	44-46