



Business Administration Hospitality Management - Culinary Arts

Associate in Science

START *here*

SEMESTER 1 – FALL	CREDITS	MILESTONE	COMPLETED
ENG 101 – English Composition I	3		<input type="checkbox"/>
BUS 110 – Introduction to Business	3		<input type="checkbox"/>
MAT 120 – Math Modeling, MAT 177 – Statistics –or– higher level math	3		<input type="checkbox"/>
BUS 156 – Culinary Skills	3		<input type="checkbox"/>
CAP 101 – Computer Applications	3		<input type="checkbox"/>
IDS 101 – First Year Experience	1		<input type="checkbox"/>
TOTAL CREDITS	16		

SEMESTER 2 – SPRING	CREDITS	MILESTONE	COMPLETED
BUS 151 – Food and Beverage Management	3		<input type="checkbox"/>
ENG 102 – English Composition II: Introduction to Literature	3		<input type="checkbox"/>
BUS 157 – Bakery and Pastry Skills	3		<input type="checkbox"/>
BUS 152 – Food/ Beverage Cost and Revenue Management	3		<input type="checkbox"/>
COM 103 – Speech –or– Foreign Language Elective	3		<input type="checkbox"/>
TOTAL CREDITS	15		

SEMESTER 3 – FALL	CREDITS	MILESTONE	COMPLETED
BUS 150 – Hospitality Management –or– BUS 153 – Introduction to Hospitality Industry	3		<input type="checkbox"/>
BUS 211 – Entrepreneurship in Small Business Management, BUS 212 – Human Resources Management –or– BUS 130 – Intro to Entrepreneurship	3		<input type="checkbox"/>
BUS 158 – Sanitation in Food Service Operations	3		<input type="checkbox"/>
Science Elective – Recommended: BIO 108 – Nutrition	3-4		<input type="checkbox"/>
BUS 221 – Financial Accounting	4		<input type="checkbox"/>
TOTAL CREDITS	16-17		

SEMESTER 4 – SPRING	CREDITS	MILESTONE	COMPLETED
BUS 214 – Business Internship	3		<input type="checkbox"/>
BUS 155 – Culinary Theory	3		<input type="checkbox"/>
IDS 102 – Service Learning	1		<input type="checkbox"/>
LGL 102 – Business Law	3		<input type="checkbox"/>
Behavioral Science Elective – recommended PSY 101 – Intro to Psychology	3		<input type="checkbox"/>
IDS Elective	1		<input type="checkbox"/>
TOTAL CREDITS	14		

You've **FINISHED!**

**Milestone Courses**

should be taken in the order shown. This will help you stay on track and graduate on time.

**Make Your Summer Matter.**

Summer is a great time to take some elective courses and get ahead.

General Advising Notes

Specific culinary-arts practical courses are held at a local culinary-education facility. Students must have transportation to that facility.

Career and Transfer Outlook

Graduates of the program who plan to seek employment in the field upon completion of their requirements should find a vibrant job market. The Northeast Regional Competitiveness Council, a collaborative workforce initiative of business, industry, education and government leaders, ranks the hospitality and tourism industry within the top three employment trade clusters in the state.



This is a great time to **meet with your Career & Transfer Advisor** to learn what your next steps are.

To learn more, call us at **1-800-818-3434**
or visit **www.middlesex.mass.edu**