



## Business Administration Hospitality Management - Culinary Arts Associate in Science

**START here**

**1**

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"/>
<b>TOTAL CREDITS</b>	<b>16</b>		

**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.

**2**

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"/>
<b>TOTAL CREDITS</b>	<b>15</b>		

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

**3**

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 – Food Science and Sanitation	3		<input type="checkbox"/>
Science Elective – Recommended: BIO 108 – Nutrition	3-4		<input type="checkbox"/>
BUS 221 – Financial Accounting	4		<input type="checkbox"/>
<b>TOTAL CREDITS</b>	<b>16-17</b>		

**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.

**4**

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"/>
<b>TOTAL CREDITS</b>	<b>14</b>		

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

**You've FINISHED!**

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