

# CULINARY ARTS, RESTAURANT MANAGEMENT, ASSOCIATE OF APPLIED SCIENCE



## Plan of Study

3CULA-RSTR

First Term		Credits
CHEF 1205	Sanitation and Safety	2
CHEF 1401	Basic Food Preparation	4
PSTR 1301	Fundamentals of Baking	3
IFWA 1318 or HECO 1322	Nutrition for the Food Service Professional or Nutrition and Diet Therapy	3
ENGL 1301	Composition I	3
<b>Credits</b>		<b>15</b>
Second Term		
RSTO 1313	Hospitality Supervision	3
RSTO 2301	Principles of Food and Beverage Control	3
HAMG 1321	Introduction to Hospitality Industry	3
Language, Philosophy and Culture (Humanities) or Creative Arts (Fine Arts)		3
RSTO 2407	Catering	4
<b>Credits</b>		<b>16</b>
Summer Year One Term		
Select one of the following:		3
SPCH 1311	Introduction to Speech Communication	
SPCH 1315	Public Speaking	
SPCH 1318	Interpersonal Communication	
SPCH 1321	Business and Professional Speech	
<b>Credits</b>		<b>3</b>
Third Term		
HAMG 1340	Hospitality Legal Issues	3
IFWA 1205	Food Service Equipment and Planning	2
RSTO 1301	Beverage Management	3
RSTO 1304	Dining Room Service	3
Social and Behavioral Sciences or Government/Political Science or American History		3
<b>Credits</b>		<b>14</b>

Fourth Term		
RSTO 1325	Purchasing for Hospitality Operations	3
RSTO 2365 or HAMG 2305	Practicum (or Field Experience) - Restaurant, Culinary, and Catering Management/Manager or Hospitality Management and Leadership	3
ACNT 1303	Introduction to Accounting I	3
Mathematics		3
<b>Credits</b>		<b>12</b>
<b>Total Credits</b>		<b>60</b>

**Capstone Experience:** RSTO 2365 Practicum (or Field Experience) - Restaurant, Culinary, and Catering Management/Manager or HAMG 2305 Hospitality Management and Leadership

College Preparatory courses (those courses that have numbers beginning with 0) do not apply toward the Associate of Applied Science (AAS) degree.

Students must be Texas Success Initiative (TSI) complete in order to graduate: Math level 8.