

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **AAS in Food Service Entreprenuership and Hospitality**  **Advisor:**  **Credits 65** | | | | | | |
| **First Year** | | | | | | |
| **Fall Semester** | | | **Spring Semester** | | | |
| **Course Name** | | **Credits** | **Course Name** | | | **Credits** |
| CULA 100 Culinary Arts Fundamentals | | 2 credits | CULA 157 Pantry and Garde Manger | | | 3 credits |
| CULA 101 Introduction to Knife Skills and Butchery | | 2 credits | CULA 161 Meats and Vegetables | | | 3 credits |
| CULA 105 Food Service Sanitation | | 2 credits | CULA 165 Baking and Pastry | | | 5 credits |
| CULA 160 Soups, Stocks, and Sauces | | 3 credits |  | | |  |
| CULA 162 Storeroom Management and Receiving Ops | | 2 credits | NUTR 221N Basic Human Nutrition | | | 3 credits |
| WRIT 101 College Writing | | 3 credits | ANTY 133X Food and Culture | | | 3 credits |
| M 105 Contemporary Mathematics | | 3 credits |  | | |  |
| **Total: 17** | | | **Total: 17** | | | |
| **Additional Comments** | | | **Additional Comments** | | | |
| **Complete Graduation Application**  **Certificate of Applied Science in Culinary Arts** | | | **Certificate of Applied Science Awarded: Culinary Arts** | | | |
|  | | |  | | | |
| **Second Year** | | | | | | |
|  | | | | | | |
| **Fall Semester** | | | |  | | |
| **Course Name** | **Credits** | | | **Course Name** | **Credits** | |
| ACTG 101 or 201 Accounting Procedures | 4 credits | | | BMKT 225 Marketing | 3 credits | |
| BGEN 105S Introduction to Business | 3 credits | | | BGEN 235 Management | 3 credits | |
| COMX 111A Public Speaking | 3 credits | | | CULA 206 Restaurant Management | 3 credits | |
| CSCI 172 Computer Modeling | 3 credits | | | CULA 280 Senior Practicum | 3 credits | |
| HTR 107 Introduction to Hospitality Management | 3 credits | | | ECON 201S Microeconomics | 3 credits | |
|  |  | | |  |  | |
|  |  | | | CULA 299 FSM Internship | 1 – 6 credits | |
| **Total: 16** | | | | **Total: 15 (not including Internship credits)** | | |
| **Additional Comments** | | | | **Additional Comments** | | |
|  | | | |  | | |
| **Complete Graduation Application**  **Associate of Applied Science** | | | | **Associates of Applied Science Awarded: Food Service Entreprenuership** | | |

**Business Technology**

Missoula College Room 001 I Missoula, Montana 59802 I P: 406.243.7880 I

E: Wilbert.gahagan@umontana.edu