



DEGREE	Associate of Applied Science
CONCENTRATION	Food Service

Student ID (790):	
Student Name:	Credits Required: 64
Advisor Name:	

*Please note: This is a *sample* degree path/map. Please meet with an advisor to confirm individualized plan dependent on course availability, substitutions and your preferences.

FALL SEMESTER

COURSE NUMBER	COURSE TITLE	CREDITS	GRADE	NOTES
CULA 100	Culinary Arts Fundamentals	2		Weeks 1-3 (T R) 8:00 AM - 10:00 AM
CULA 101	Intro to Knife Skills/Butchery	2		Weeks 4-8 (T R) 8:00 AM - 10:00 AM
CULA 160	Soups, Stocks, & Sauces	3		Weeks 9-16 (T R) 8:00 AM - 11:00 AM
CULA 105	Food Service Sanitation	2		Weeks 1-3 Online
BGEN 105S	Intro to Business	2		Weeks 1-16 multiple options including online
NUTR 221N	Basic Human Nutrition	3		Weeks 1-16 multiple options
WRIT 101	College Writing I	3		Weeks 1-16 multiple options including online
TOTAL CREDITS		17		

SPRING SEMESTER

COURSE NUMBER	COURSE TITLE	CREDITS	GRADE	NOTES
CULA 161	Meats & Vegetables	3		Weeks 1-5 (M T W R) 8:00 - 11:00 AM
CULA 165	Baking & Pastry	5		Weeks 6-11 (M T or W R) 8:00 - 11:30 AM
CULA 157	Pantry & Garde Manger	3		Weeks 12-16 (M T W R) 8:00 - 11:00 AM
ANTY 133X	Food and Culture	3		Weeks 1-16 (MWF) 1:00 - 1:50 PM
M 105	Contemporary Mathematics	3		Weeks 1-16 multiple options including online
TOTAL CREDITS		17		

FALL SEMESTER

COURSE NUMBER	COURSE TITLE	CREDITS	GRADE	NOTES
BMKT 225	Marketing	3		Weeks 1-16, multiple options including online
BMGT 235	Management	3		Weeks 1-16, multiple options including online
CULA 162	Storeroom and Receiving	2		Weeks 1-16 (M T W R), time is coordinated with HTR 107
HTR 107	Intro to Hospitality Management	3		Blackfoot Cafe Operations (M T W R), 10:00 AM - 2:00 PM
CSCI 172	Intro to Computer Modeling	3		Weeks 1-16 (M W F), 2:00 - 2:50 PM
TOTAL CREDITS		14		

SPRING SEMESTER

COURSE NUMBER	COURSE TITLE	CREDITS	GRADE	NOTES
ACTG 101 OR ACTG 201	Accounting Procedures OR Principles of Financial Accounting	3		Weeks 1-16 (M W F), 1:00 - 1:50 PM
COMX 111A	Intro to Public Speaking	3		Weeks 1-16, multiple options including online
CULA 206	Restaurant Management	3		Blackfoot Cafe Operations (M T W R), 10:00 AM - 2:00 PM
CULA 298	Food Service Internship	4		Internship hours will be largely done in Summer
ECNS 201S	Principles of Microeconomics	3		Weeks 1-16, multiple options
TOTAL CREDITS		16		

PROGRAM INFORMATION

The Food Service Entrepreneurship and Hospitality program culminates in an Associate of Applied Science Degree. This program combines theory, practical training, and industry experience to prepare students for entry-level and management positions in the diverse and dynamic hospitality industry. The degree program is designed to continue principles taught in the Culinary Arts certificate program. The spectrum of learning is expanded to include more in-depth professional studies thereby enhancing employment options. Accreditation by the American Culinary Federation ensures graduates' eligibility for certification as an ACF Certified Culinarian.

CAREER INFORMATION

With the versatility of this degree, graduates can work in many different fields such as Executive Chef, Director of Banquet Operations, Food Sales Representative, Tasting Room Manager, Restaurant Manager, Food & Beverage Supervisor, Cafeteria Manager, Catering Manager, Quality Assurance Manager, Product Manager, Chef de Partie, Assistant Garde Manger Chef, Junior Sous Chef, Assistant Kitchen Manager, Steward, and Line Cook. In Western Montana the average Food Service Manager earns about \$45,000 while Chefs and Head Cooks are averaging about \$21 an hour (without tips).



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