

**SISTEMA UNIVERSITARIO ANA G. MÉNDEZ  
UNIVERSIDAD DEL ESTE  
PROGRAM TITLE: CULINARY MANAGEMENT  
CREDENTIAL ISSUED: BACHELOR IN SCIENCE  
(DEGREE REQUIREMENTS)**

**GENERAL EDUCATION COURSES (42 CREDITS)**

COURSES	CR	T	PRE-REQ	COURSES	CR	T	PRE-REQ
QYLE 110-O Attitude Development and University Adaptation ( <b>Must be taken within the 1<sup>st</sup> term of enrollment.</b> )	3			MATH 120-O Introduction to Algebra	3		
ENGL 115-O English Reading and Writing I	4			ENGL 116-O English Reading and Writing II	4		ENGL 115-O
SPAN 115-O Writing and Oral Communication in Spanish I	4			SPAN 116-O Reading, Writing, and Communication in Spanish II	4		SPAN 115-O
ENGL 331-O Public Speaking	4			SPAN 255-O Spanish for Writing and Research	4		
SOSC 111-O Individual, Community, Government, and Social Responsibility I	3			SOSC 112-O Individual, Community, Government, and Social Responsibility II	3		SOSC 111-O
HIST 273-O History of the United States of America	3			COMP 110-O Computer Software	3		

**CORE/PROFESSIONAL COURSES (42 CREDITS)**

COURSES	CR	T	PRE-REQ	COURSES	CR	T	PRE-REQ
HMNG 101-O Introduction to Hospitality Industry	3			HMNG 201-O Food and Beverage Management	3		MATH 120-O
HMNG 207-O Basic Wines, Beers and Spirits	3			HMNG 211-O Hospitality Ethics	3		
HMNG 220-O Purchasing and Menu Development	3		HMNG 201-O MATH 120-O	HMNG 259-O Hospitality Accounting	3		MATH 120-O
HMNG 280-O Guest Services	3		HMNG 101-O	HMNG 290-O Spreadsheet & Database Applications	3		
HMNG 347-O Hospitality Human Resources Management	3		HMNG 101-O HMNG 211-O HMNG 280-O	HMNG 350-O Cost Control for Hospitality	3		HMNG 259-O
HMNG 360-O Hospitality Finance	3		HMNG 259-O	HMNG 365-O Hospitality Law	3		HMNG 101-O
HMNG 370-O Hospitality Sales & Marketing	3		HMNG 101-O	HMNG 380-O Restaurant & Catering Concept Development	3		HMNG 201-O HMNG 220-O HMNG 360-O HMNG 370-O COMM 205-O

**SPECIALIZATION COURSES (46 CREDITS)**

COURSES	CR	T	PRE-REQ	COURSES	CR	T	PRE-REQ
CHEF 104-O Meat Cutting (Lab)	2		CHEF 116-O in progress	CHEF 105-O Food Preparation I (Lab)	3		CHEF 116-O in progress
CHEF 107-O Food Preparation II (Lab)	5		CHEF 116-O CHEF 104-O CHEF 105-O	CHEF 116-O Culinary Arts Basic Components	3		
CHEF 200-O Baking I (Lab)	4		CHEF 107-O	CHEF 202-O Garde Manger & Buffet Preparation	5		CHEF 107-O
CHEF 204-O Culinary Nutrition	3		CHEF 107-O CHEF 200-O CHEF 202-O	ServSafe Seminar	0		
CHEF 206-O Baking II (Lab)	4		CHEF 200-O	CHEF 213-O International Cuisine I	3		CHEF 200-O CHEF 202-O
CHEF 214-O International Cuisine II	4		CHEF 200-O CHEF 202-O	CHEP 231-O Culinary Practicum (350 Hours)	1		CHEF 200-O CHEF 202-O CHEF206-O CHEF 213-O ServSafe
HFBP 450-O Practicum In Food & Beverage Management (300 Hours)	3		CHEP 231-O CAPC 452-O	CAPC 452-O Restaurant Management Capstone	6		HMNG 350-O HMNG 370-O HMNG 380-O CHEP 231-O
<b>TOTAL</b>	<b>130</b>						

Language skills in English and in Spanish will be assessed with a placement test. Additional language courses may be needed according to the student's proficiency in each language. If students qualify for Preparatory Language Courses or developmental Language Courses, they must enroll in the courses immediately to increase academic performance in the language. Students must abide with the minimum required hours and policies set by the state and local education agencies for practicum experiences. Students must comply with state and local education certification requirements for the degree, as applicable. The student must refer to the Internship Handbook available in the Department of Faculty and Curriculum for specific requirements and procedures. **QYLE 110-O must be taken within first term of enrollment.**

- All the HMNG, CHEF, and HFBP courses have a final minimum grade of C.
- The practicum and internships must be approved with a minimum grade of B.
- It's a graduation requirement to have the ServSafe Certification. The certification must be approved to enroll in the practicum.
- All students must maintain a minimum grade point average of 2.00 to graduate

Transfer students from other institutions must comply with UNE residency policy.