

# CULINARY ARTS WITH ADVANCED CULINARY ARTS, BPS

Students enrolled in the Bachelor of Professional Studies in Culinary Arts with a concentration in Advanced Culinary program will learn to hone their culinary skills and incorporate new techniques that they will implement in the food industry. The Advanced Culinary and Hospitality Management concentration will foster students' advancement in culinary and they will also receive upper-level hospitality training that will allow them to manage and operate any foodservice operation from both the front and back of the house.

The Professional Studies cap encompasses upper-division coursework from a range of areas, thus the program's multidisciplinary, applied focus. The program enables students to broaden their career expectations through the development of skills and knowledge needed for multifaceted, public- or private-sector career roles related to their associate degree major. The Junior-Senior level curriculum groupings include coursework related to the areas of professional practice, the professional studies core, and advanced courses in a concentration-related to the student's curriculum focus during his/her freshmen/ sophomore years.

During the program, students will complete the professional studies core which focuses on the foundations of professional practice including financial planning, marketing, project management, and facilities management. Through these courses, they will develop advanced professional skills and abilities to complement those acquired in their first two years.

Majors must complete all required courses with grades of C- or higher, with an overall GPA of 2.0 or higher.

Code	Title	Credit Hours
CUL 126	CULIN FUNDAM 1	3.5
CUL 235	MEAT&POULTRY	3.5
CUL 240	BAKING PASTRY	3
CUL 245	SEAFOOD	3.5
CUL 252	CULINARY FUNDAMENTALS AND AMERICAN CUISINE	3
CUL 253	RESTAUR A LA CARTE	3
CUL 265	TASTE THE WORLD	3
CUL 290	CULIN EXTERNSHP	3
CUL 321	CAKES PETIT4	3
CUL 325	ADV BREADS	3
CUL 331	DESSERTS CHOCOL	4
CUL 335	WINE AND FOOD	3
CUL 353	ADV RESTAUR ALA	3
HOSM 250R	LODGING MGR	3
HOSM 290R	GUEST SERVICES	3
HOSM 326R	HUMAN RESOURCE HOSPITALITY	3
HOSM 330R	PURCHASING AND COST	3
HOSM 330RM	MARKETING MANAGEMENT FOR THE HOSPITALITY INDUSTRY	3
HOSM 340R	EVENT PLANNING MANAGEMENT	3

HOSM 353R	MENU AND FACILITY	3
<b>BPS Core Coursework:</b>		
BPS 310	FINANCIAL PLANNING FOR PROFESSIONALS	3
BPS 320	PROJECT MGT	3
BPS 340	PROF IN SOCIETY	3
BPS 350	PROFESSIONAL STUDIES STRATEGY	3
BPS 380	FACILITY MGT	3
<b>Quantitative Choice: Choose two of the following:</b>		
ACCT 210	PRINCIPLES OF ACCOUNTING I	3
MKTG 302	PRINCIPLES OF MARKETING	3
HRM 311	INTRODUCTION TO HUMAN RESOURCE MANAGEMENT	3
Total Credit Hours		86.5

## CORE Requirements (General Education)

Code	Title	Credit Hours
<b>First Year Success Course or Transfer Success Course</b>		
FYS 101 or TRS 101	FIRST YEAR SUCCESS COURSE TRANSFER SUCCESS 101	1
<b>Communication Requirement</b>		
ENG 101	COMPOSITION I: CRITICAL READING & WRITING	3
ENG 102	COMPOSITION II: INTRODUCTION TO ACADEMIC RESEARCH	3
COMM 101	PUBLIC SPEAKING (or program specific CORE communications course)	3
<b>Ideas Across Disciplines</b>		
3 credits in coursework categorized as Ideas.		3
<b>Humanities and Fine and Performing Arts</b>		
9 credits from the following subject areas: African-American Studies, Art History, English (excluding ENG 101 and ENG 102), History, Languages, Music, Philosophy, Theatre, Communication and Women's and Gender Studies		9
<b>Mathematics</b>		
MATH 110	QUANTITATIVE LITERACY (or above) <sup>1</sup>	3
<b>Science</b>		
One biological science and one physical science required (at least one must be a four-hour lab). (Not applicable for science majors)		7-8
<b>Social Sciences</b>		
9 credits from the following subject areas: African-American Studies, Anthropology, Economics, History, Journalism, Philosophy, Political Science, Psychology, Sociology and Women's and Gender Studies		9
<b>Experiential Learning</b>		
6 credits from coursework categorized as Experiential Learning.		6
Total Credit Hours		47-48

<sup>1</sup> Higher level of Math may be required by major

These quantitative requirements also apply to degrees.

- Students must earn a minimum of 120 semester hours.
- Students may apply no more than 60 credit hours of 100-level courses toward the degree.
- Students must apply no fewer than 60 credit hours of 200- and 300-level courses toward the degree.
- Students must have at least 18 credit hours (of the 60 credit hours above) at the 300 level.
- Students may transfer in no more than 70 credit hours from community colleges.
- Students must take their final 30 hours at Roosevelt University. Note that some majors have additional requirements for RU hours.
- Students must have a grade point average of 2.0 or higher to graduate. Note that some majors have additional GPA requirements.
- Students may apply no more than 51 hours in the major (BA) or 57 hours in the major (BS)

Your degree map is a general guide suggesting courses to complete each term on the academic pathway to your degree. It is based on the most current scheduling information from your academic program. Your program's degree map is reviewed annually and updated as schedules change (although you retain the same course requirements as long as you are continuously enrolled in your degree program).

Always work closely with your academic advisor to understand curriculum requirements and scheduling, as each student's academic plan can look slightly different.

#### Year 1

Fall	Credit Hours Spring	Credit Hours
FYS 101	1 MATH 110	3
CUL 126	3 ENG 102	3
ENG 101	3 CUL 235	3
COMM 101	3 CUL 245	3
Social Science #1	3 Ideas Across Disciplines	3
Humanities # 1	3	
	16	15

#### Year 2

Fall	Credit Hours Spring	Credit Hours
CUL 240	3 CUL 253	3
CUL 252	3 CUL 265	3
HOSM 290R	3 CUL 290	3
BIOL 111 or 112	4 HOSM 250R	3
Humanities #2	3 Humanities # 3	3
	16	15

#### Year 3

Fall	Credit Hours Spring	Credit Hours
HOSM 330R	3 HOSM 326R	3
CUL 321	3 HOSM 353R	3
Quantitative Choice	3 CUL 325	3
BPS 320	3 Physical Science	3
Social Science #2	3 Quantitative Choice	3

Experiential Learning #1	3	
	18	15
<b>Year 4</b>		
<b>Fall</b>	<b>Credit Hours Spring</b>	<b>Credit Hours</b>
HOSM 330R	3 BPS 350	3
BPS 340	3 BPS 310	3
BPS 380	3 CUL 335	3
CUL 331	4 CUL 353	3
Experiential Learning #2	3 HOSM 340R	3
	Social Science #3	3
	16	18
Total Credit Hours 129		