

MERCYHURST UNIVERSITY –THE NORTH EAST CAMPUS

Hospitality Management - Culinary Arts

2014-2015 DEGREE REQUIREMENTS (67 required credits)

Name: _____

(FA_1) () MUNE Experience _____

(FA_1) () CORE AREA 1: Freshman Component (B) ENG 120-Research & Writing _____

(FA_2) () CORE AREA 2: Religious & Philosophical Inquiry _____
RLST 100 Intro to Religious Studies

(SP_1) () CORE AREA 4: Civic Responsibility & Historical Understanding _____
Any course from CORE AREA 4

(SP_1) CORE AREA 5 : Scientific Quantitative & Critical Reasoning _____
MATH 109-Introduction to Statistics (Requirement for Bachelor Track) OR Any other course from CORE AREA 5

(SP_2) CORE AREA 7: Analysis of Individuals & Societies _____
ECON 105-Macroeconomics (Requirement for Bachelor Track) OR Any other course from CORE AREA 7

MAJOR REQUIRED COURSES

Student must obtain at least a "C" or above in all of the following

(FA_2) () ACCT 101-Principles of Accounting I

(FA_1) () CULN 124- Culinary I

(FA_1) () CULN 125- Culinary I Lab

(SP_1) () CULN 164- Culinary II

(SP_1) () CULN 165- Culinary II Lab

(SP_1) () CULN 197- Intro to Wine & Spirits

(FA_2) () CULN 224- Culinary III

(FA_2) () CULN 225- Culinary III Lab

(SP_2) () CULN 264- Culinary IV

(SP_2) () CULN 265-Culinary IV Lab

(SP_2) () CULN 272- Culinary Externship

(SP_2) () CULN 297- Advanced Wine & Spirits

(SP_1) () ELECTIVE

(SP_1) () FNUT 131- Intro to Nutrition

(FA_1) () HRIM 100- Intro to Hospitality

(SP_2) () HRIM 101- Applied Service Methods Lab

(FA_1) () HRIM 110- Sanitation & Safety

(SP_2) () HRIM 212- Purchasing for Hospitality Industry

(FA_2) () HRIM 223- Management for Human Resources



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