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