## FCC Curriculum Pathway

The Curriculum Pathway provides full-time students with a suggested guide for completing an Associate degree in two years (four semesters). Students who choose to take less than 15 credits per semester or who require Developmental English and/or Math will need additional semesters to complete their degrees. Taking classes in the Summer and/or January terms allow students to catch up and stay on target. It is recommended all students meet with an Advisor each semester to carefully select and sequence courses based on their specific interests and needs. Using the Curriculum Pathway along with the PeopleSoft Degree Plan allows students to track their progress towards graduation.

Major: Culinary Arts \& Supervision
Catalog Year: Summer 2016-Spring 2017

| Course Number | Course |  | Credit | Complete |
| :---: | :---: | :---: | :---: | :---: |
| First Year - First Semester |  |  |  |  |
| EN 101 | English Composition |  | 3 |  |
| HOS 110 | Introduction to Hospitality Management |  | 3 |  |
| HOS 121 | Sanitation and Food Safety |  | 2 |  |
| HOS 111 | Culinary Fundamentals |  | 1 |  |
| HOS 112 | Culinary I |  | 3 |  |
| HOS 114 | Culinary Baking |  | 3 |  |
|  | Minimum Semester Total Credits: |  | 15 |  |
| First Year - Second Semester |  |  |  |  |
| MA 103 | Mathematics (Recommend MA 103 Foundations of Mathematics) |  | 3 |  |
| HOS 113 | Culinary II |  | 3 |  |
| CMSP 105 | Arts \& Humanities (Recommend CMSP 105 Small Group Communication) |  | 3 |  |
| HOS 123 | Purchasing and Cost Control |  | 3 |  |
| HE 102 | Nutrition in a Changing World (Interdisciplinary \& Emerging Issues |  | 3 |  |
|  | Minimum Semester Total Credits: |  | 15 |  |
| Second Year - First Semester |  |  |  |  |
| INTR 103 | Internship (Recommend taking during Summer Session) |  | 3 |  |
| HOS 210 | Garde Manger |  | 4 |  |
| HOS 216 | Food and Beverage Operations |  | 3 |  |
| HOS 230 | Applied Culinary Nutrition |  | 3 |  |
| BI 117 | Biological \& Physical Science (Recommend BI 117 Study of the Human Body) |  | 3 |  |
|  | Minimum Semester Total Credits: |  | 16 |  |
| Second Year - Second Semester |  |  |  |  |
| HS 102 | Social and Behavioral Sciences (Recommend HOS 102 Human Relations) |  | 3 |  |
| HOS 240 | International and American Regional Cuisine |  | 4 |  |
| HOS 250 | Culinary Production |  | 4 |  |
| CIS 101 | General Education Elective (Recommend CIS 101 Info Systems and Technology) |  | 3 |  |
|  | Minimum Semester Total Credits: |  | 14 |  |
| Total Credits: |  |  |  |  |
| Students must complete their credit English and Mathematics within the first 24 credits <br> General Education Electives can be taken in the semester that works best for the student's schedule. <br> Students are strongly recommended to consult an FCC advisor and to use ARTSYS, the Maryland Articulation System, http://artsys.usmd.edul to select elective courses needed for transfer based on their intended major at their four-year college/university. |  | Developmental courses must be completed prior to enrolling into college-level courses in the major. See an advisor for further information, if needed.$\qquad$ Reading: EN51; EN52$\qquad$ Writing: EN50; EN61$\qquad$ Math: MA80, MA81, MA82 or MA85$\qquad$ English as a Second Language: ESL 95. 98. 99 |  |  |

