

Culinary Arts and Supervision

Associate of Applied Science

Frederick Community College Pathway

 Frederick Community College

Catalog Year 2018-2019

Guided Pathway to Success (GPS)

Suggested schedules map your path to degree completion.

Full-time student: Follow the green semester blocks in order.

Part-time student: Follow the blue course sequence at your own pace.

Students should meet with an advisor each semester to carefully select and sequence courses based on their specific academic goals and interests.

Students who take fewer than 15 credits each semester or who require developmental English or math coursework will need additional semesters to complete their degrees. Summer and January term classes may help students to make faster progress.

General Education CORE courses can often be taken in any semester. One course must be designated as a Cultural Competence course. **Refer to the college catalog for course details and the list of General Education and Cultural Competence classes.**

<http://www.frederick.edu/class-schedules.aspx#catalog>



Take this course within the first 24 credits.



Milestone course – take within recommend credit range to stay on track for completion.



This course is offered in the fall semester only.



This course is offered in the spring semester only.

1 Recommended First Semester (1-15 credits)

1	Gen Ed CORE	EN 101 English Composition		3 credits
2	Gen Ed CORE	Mathematics		3 credits
3	Departmental Requirements	HOS 112, Culinary 1		3 credits
4	Departmental Requirements	HOS 114, Culinary Baking		3 credits
5	Departmental Requirements	HOS 121, Sanitation and Food Safety		1 credit

2 Recommended Second Semester (16-31 credits)

6	Gen Ed CORE	HS 102, Human Relations (Social and Behavioral Sciences)		3 credits
7	Departmental Requirements	HOS 110, Introduction to Hospitality Management		3 credits
8	Departmental Requirements	HOS 113, Culinary II		3 credits
9	Departmental Requirements	HOS 214, Advanced Baking & Pastry		4 credits
10	Departmental Requirements	HOS 123, Purchasing and Cost Control		3 credits

3 Recommended Third Semester (32-46 credits)

11	Gen Ed CORE	General Education Elective		3 credits
12	Gen Ed CORE	Arts & Humanities (Recommend CMSP 107)		3 credits
13	Gen Ed CORE	HE 102, Nutrition in a Changing World (Satisfies PE/Health)		3 credits
14	Departmental Requirements	HOS 210, Garde Manger		4 credits
15	Departmental Requirements	HOS 216, Food and Beverage Operations		3 credits
16	Departmental Requirements	HOS 265, HCTI Practicum* (Recommend Summer)		1 credit

4 Recommended Fourth Semester (46-60 credits)

17	Gen Ed CORE	Biological and Physical Sciences		3 credits
18	Departmental Requirements	HOS 161, Event Management		3 credit
19	Departmental Requirements	HOS 240, International and American Regional Cuisine		4 credits
20	Departmental Requirements	HOS 250, Restaurant Production and Service		4 credits

- HCTI Practicum requires a minimum of 240 hours of work experience at approved site. It is recommended the practicum be completed during a summer term after the 2nd semester. Alternatively, it can be completed during the fall semester of the final year.