MERCYHURST UNIVERSITY –THE NORTH EAST CAMPUS

Hospitality Management - Culinary Arts

2013-2014 DEGREE REQUIREMENTS (67 required credits)

Name: _____

(FA_1) ( ) **MUNE Experience**

(FA_1) ( ) **CATEGORY 1: Freshman Component (B) ENG 120-**Research & Writing

(FA_2) ( ) **CATEGORY 2: Religious & Philosophical Inquiry**
RLST 100 Intro to Religious Studies

(FA_2) ( ) **CATEGORY 4: Civic Responsibility & Historical Understanding**
History Course **OR** another course from Category's 6, 7 or 8

(FA_1) ( ) **CHOOSE ONE COURSE**
MATH 100- Business Math **(Only applies to Associate Degree)**
OR
CATEGORY 5 : Scientific Quantitative & Critical Reasoning
MATH 109-Introduction to Statistics **(Requirement for Bachelor Track)**

(SP_2) ( ) **MIS 101-**Computer Applications **(Only applies to Associate Degree)**
OR
CATEGORY 7: Analysis of Individuals & Societies
ECON 105-Macroeconomics **(Requirement for Bachelor Track)**

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
(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
(SP_1) ( ) **FNUT 131-** Intro to Nutrition
(SP_1) ( ) **ELECTIVE**