BS MAJOR IN CULINARY ARTS MANAGEMENT

Requirements for the Bachelor of Science Degree in Culinary Arts Management

Code	Title	Hours
General Education Component (https://catalog.una.edu/undergraduate/academic-procedures-requirements/general-education-component/)		
Area I (Written Composition)		6
Area II (Humanities and Fine Arts)		12
Area III (Natural Sciences and Mathematics)		11
Area IV (History, Social and Behavioral Sciences)		12
Area V Additional Requirements		
CIS 125	Business Applications of Microcomputer Software	3
or HEM 125	Managing Technology in Hospitality	
CAM 242	Food Science	2
CAM 300	Human Food and Nutrition (Human Food and Nutrition)	3
HEM 102	Introduction to the Hospitality Industry	3
CAM 112	Food Safety and Sanitation	2
CAM 221	Basic Baking	3
CAM 251	Menu Planning	3
Culinary Arts Core Requirements		
CAM 202	Catering	3
CAM 241	Food Preparation I	3
CAM 332	Pastries and Desserts	3
CAM 333	Garde Manger	3
or CAM 290	Cake Decorating and Design	
CAM 335	Event Planning	3
CAM 341	Food Preparation II	3
CAM 353	International Cuisines	3
or CAM 326	Advanced Baking	
CAM 355	Superv. in Hospitality Mgt.	3
CAM 365	Wine, Beer and Spirits	3
CAM 327	Internship I	3
CAM 400	Hospitality Facilities Mgt	3
HEM 403	Hospitality Law	3
CAM 427	Internship II	3
CAM 430	Food and Beverage Cost Control	3
CAM 431	Managing Food and Bev. Op	3
CAM 441	Food Preparation III	3
CAM 455	Quantity Food Production	3
CAM 460	Regional Cuisine	3
or CAM 426	Adv. Pastries and Desserts	
CAM 465W	Hospitality Senior Project	3
CAM 470	Culinary Entrepreneurship	3
A minor is not required		
Total Hours		**120**