Foodservice Management DEGREE

Naugatuck Valley Community College Office of Academic Affairs

PROGRAM OF STUDY SHEET

ADVISOR:		TRANSFER PLANS:			
FNFRAL FOLICATION	N REOLUREMENTS*				
E COMPETENCY		COURSE NUMBER/TITLE			
Aesthetic Dimensio	ons/Written Communications	Any Listed	3		
Continuing Learning/Information Literacy/Ethics					
Historical Knowledge		-	3		
Oral Communication		-	7 3		
Quantitative Reasoning			3		
			3		
		-	0		
Social Phenomena		ECN*H101	3		
Written Communication/Critical Analysis/Logical Think		ENG*H101	3		
Written Communication		Any Listed/Prefer ENG*H102/*H200	3		
ACC113	PRINCIPLES OF FINANCIAL ACCOUNT	NTING	3		
COURSE	TITLE		<u>CREDITS</u>	GRADE	
ACC113	PRINCIPLES OF FINANCIAL ACCOUNTING		3		
HSP*H100	Introduction to Hospitality		3		
HSP*H101	Principles of Food Preparation		3		
HSP*H135 Service Management			3		
HSP*H202	HSP*H202 Catering and Events Management		3		
HSP*H108	Sanitation and Safety		3		
HSP*H102	Food Production and Purchasing		3		
HSP*H237	Hospitality Marketing		3		
BMG*H202			3		
		3			
Prog. Elect.	Any Business or Hospitality Elective	e	3		
	TOTAL	CREDITS REQUIRED NOT FEWER THAI	N: 60-62		
OMMENTS:					
UDENT SIGNATURE		DA	TE:		
	Aesthetic Dimension Competency Aesthetic Dimension Continuing Learnin Historical Knowled Oral Communication Quantitative Reason Scientific Knowled Scientific Reasonin Social Phenomena Written Communic Written Communic Written Communic TO COURSE ACC113 HSP*H100 HSP*H101 HSP*H135 HSP*H202 HSP*H108 HSP*H102 HSP*H202 HSP*H237 BMG*H202 HSP*H211 Prog. Elect.	Aesthetic Dimensions/Written Communications Continuing Learning/Information Literacy/Ethics Historical Knowledge Oral Communication Quantitative Reasoning Scientific Knowledge** Scientific Reasoning** Social Phenomena Written Communication/Critical Analysis/Logical Think Written Communication ROGRAM REQUIREMENTS D COURSE TITLE ACC113 PRINCIPLES OF FINANCIAL ACCOUNTIFY Financial Analysis (Principles of Food Preparation) HSP*H100 Introduction to Hospitality HSP*H101 Principles of Food Preparation HSP*H135 Service Management HSP*H202 Catering and Events Management HSP*H108 Sanitation and Safety HSP*H108 Food Production and Purchasing HSP*H237 Hospitality Marketing BMG*H202 Principles of Management HSP*H211 Food and Beverage Cost Control Prog. Elect. Any Business or Hospitality Elective TOTAL COMMENTS:	Assthetic Dimensions/Written Communications Continuing Learning/Information Literacy/Ethics Historical Knowledge Oral Communication Quantitative Reasoning Scientific Knowledge** Scientific Reasoning** Scientific Reasoning** Social Phenomena Written Communication Written Communication COURSE DITILE ACC113 PRINCIPLES OF FINANCIAL ACCOUNTING HSP*H101 Principles of Food Preparation HSP*H101 Principles of Food Preparation HSP*H102 HSP*H102 HSP*H102 HSP*H103 Food Production and Purchasing HSP*H237 Hospitality Marketing BMG*H202 Principles of Management HSP*H211 Food and Beverage Cost Control Prog. Elect. Any Business or Hospitality Elective TOTAL CREDITS REQUIRED NOT FEWER THAN OMMENTS:	Aesthetic Dimensions/Written Communications Continuing Learning/Information Literacy/Ethics CSA*H105 or CSC*H101 3 Historical Knowledge BBG*H231 3 Oral Communication COM*H100, COM*H173, or ESL*H157 3 Quantitative Reasoning Any Listed 3 Scientific Knowledge** BIO*H111 3 Scientific Reasoning** Exempt 0 Social Phenomena ECN*H101 3 Written Communication/Critical Analysis/Logical Think Written Communication Any Listed/Prefer ENG*H102/*H200 3 Written Communication/Critical Analysis/Logical Think FOO COURSE TITLE ACC113 PRINCIPLES OF FINANCIAL ACCOUNTING HSP*H100 Introduction to Hospitality HSP*H101 Principles of Food Preparation HSP*H102 HSP*H103 HSP*H202 Catering and Events Management HSP*H202 HSP*H108 Sanitation and Safety HSP*H108 HSP*H109 Principles of Management HSP*H101 Food and Beverage Cost Control HSP*H217 Food and Beverage Cost Control HSP*H217 Food and Beverage Cost Control Any Business or Hospitality Elective TOTAL CREDITS REQUIRED NOT FEWER THAN: 60-62	

^{*}See http://www.nv.edu/Academics/General-Education/Approved-Courses for listing of General Education courses.

^{**}At least one Scientific Knowledge or Scientific Reasoning course must be a lab science.