

Culinary Arts and Supervision

Associate of Applied Science

Frederick Community College Pathway

 Frederick Community College

Catalog Year 2020-2021

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. Visit Jefferson Hall or call 301-846-2471 for advising.

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	Gen Ed Core	ENGL 101 - English Composition		3 credits
2	Departmental Requirement	HCTI 101 - Sanitation and Food Safety		1 credit
3	Departmental Requirement	HCTI 102 - Culinary I	✓	3 credits
4	Departmental Requirement	HCTI 104 - Baking I		3 credits
5	Departmental Requirement	HCTI 150 - Introduction to Hospitality Management (7 1/2 week course)*		3 credits
6	Departmental Requirement	HCTI 120 - Purchasing and Cost Control (7 1/2 week course)*		3 credits

2 Recommended Second Semester

7	Gen Ed Core	Mathematics Elective (Gen Ed course list) (MATH 101 recommended)		3 credits
8	Departmental Requirement	HCTI 103 - Culinary II	✓	3 credits
9	Departmental Requirement	HCTI 105 - Baking II		4 credits
10	Departmental Requirement	HCTI 200 - Garde Manger	✓	4 credits

3 Recommended Third Semester

11	Departmental Requirement	HCTI 155 - Event Management (7 1/2 week course)*		3 credits
12	Departmental Requirement	HCTI 220 - Food and Beverage Operations (7 1/2 week course)*		3 credits
13	Departmental Requirement	HCTI 225 - International and American Regional Cuisine		4 credits
14	Departmental Requirement	HCTI 230 - Restaurant Production and Service		4 credits
15	Departmental Requirement	HCTI 265 - HCTI Practicum**		1 credit

4 Recommended Fourth Semester

16	Gen Ed Core	General Education Elective (Gen Ed course list)		3 credits
17	Gen Ed Core	Biological and Physical Sciences Elective (Gen Ed course list) (BSCI 107 recommended)		3 credits
18	Gen Ed Core	Social & Behavioral Sciences Elective (Gen Ed course list) (SOCY 102 recommended) (SOCY 102 satisfies Cultural Competence requirement)		3 credits
19	Gen Ed Core	Arts & Humanities Elective (Gen Ed course list) (COMM 105 recommended) (COMM 105 satisfies Cultural Competence requirement)		3 credits
20	Gen Ed Core	NUTR 102 - Nutrition in a Changing World (Satisfies Physical Education, Health, or Nutrition Requirement)		3 credits

*Denotes courses that run for 7 1/2 weeks. When two 7 1/2 week courses are listed in the same semester, one is taken the 1st 7 1/2 weeks, the other is taken the 2nd 7 1/2 weeks – they are not taken at the same time.

**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, but it may be completed any time after the 2nd semester.