

Associate of Science in Culinary Arts Management Program Code 2203

Program Description: The Associate of Science degree in Culinary Arts Management emphasizes the development of practical culinary and management skills.

Career Pathway: Business

Program Entrance Requirements: HS Diploma or GED

Additional Program Information: The program is a joint program between Broward College and Broward Technical Colleges (Atlantic, McFatter, and Sheridan Technical Colleges). Students who enroll in this program are required to complete the Commercial Foods & Culinary Arts program at one of the Broward Technical College, in which 36 college credits will be awarded toward the Culinary Arts Management AS degree at Broward College. Students are also required to complete the Broward College courses listed below.

Location(s): While most of the program can be completed at any BC location, the Hospitality (HFT) courses are only offered at the A. Hugh Adams Central Campus. Please consult the course schedule for specific semester locations. The Culinary Arts (FOS and FSS) courses are awarded once the student has completed the appropriate program at the Technical College.

Contact information: Program contact information can be found at <http://www.broward.edu/academics/programs/hospitality/Pages/default.aspx>

Related Programs at Broward College: N/A

General Education Credit Hours	18			
ENC1101	3	FOS2201	Food Service Sanitation and Safety	3
ECO2013	3	FSS2251	Food and Beverage Management	3
Humanities	3	FSS1203C	Quantity of Food Production I	3
Mathematics	3	FSS1284	Catering and Banquet Management	3
Biological/Physical Science	3	FSS2204C	Quantity Food Production II	3
Speech Communications	3	FSS2247C	Baking and Pastries II	3
Core Requirements Credit Hours	10	FSS1240C	Classical Cuisine	3
HFT2460	3	FSS2242C	International and Regional Foods	3
CGS1060C	3	FSS2500	Food and Beverage Cost	3
Elective*	3	FSS2248C	Garde Manger	3
GEB2430	1			
Technical Requirements Credit Hours	36			
HFT1210	3			
FSS1246C	3			
		Total Program Credit Hours		64

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Recommended Course Sequencing

First Year Term I

ENC1101	Composition I	3
GE Course	General Education Mathematics	3
SPC1024	Introduction to Speech Communication or	3
SPC1608	Public Speaking	
ECO2013	Macroeconomics	3
Total Term Credits Hours		12

First Year Term II

GE Course	General Education Humanities	3
GE Course	General Education Science	3
CGS1060C	Computer and Internet Literacy	3
Elective*	Business Elective	3
Total Term Credits Hours		12

First Year Term III

HFT2460	Financial Management	3
GEB2430	Business Ethics	1
Total Term Credits Hours		4
Total Technical Credit Hours		36
Total Program Credit Credits		64

Notes:

*Program electives – Student may have to take MAT1033 or STA1001 based on placement score. If the student does not need MAT1033 or STA1001, the student must take a Business elective -any ACG, GEB, MKA, MNA, MAN, MAR, FIN, FSS, HFT, BUL, or ECO course.

- Many courses have specific pre-requisite and co-requisite requirements that must be followed. Students are encouraged to consult the Course Information Table for a detailed list of all requisite requirements.

Students are strongly encouraged to meet with an advisor to create an educational plan.