



## Associate of Science in Culinary Arts Management -2203

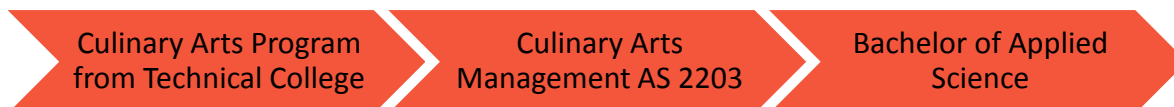
**Career Pathway:** [Business](#)

**Location(s):** [General Education courses for this program are offered at all BC locations.](#) 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) credits are awarded once the student has completed the appropriate program at the Technical College.*

**Program Entrance Requirements:** HS Diploma or GED

**Program Description:** The Associate of Science degree in Culinary Arts Management emphasizes the development of practical culinary and management skills. 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. Visit the program's [website](#) for more information.

### Build Your Education



### Recommended Course Sequence

Full Time	Part Time	Course ID	Description	Credits
Term 1	Term 1	ENC1101	Composition I	3
		GE Course	General Education Mathematics	3
	Term 2	CGS1060C	Computer and Internet Literacy	3
		ECO2013	Principles of Macroeconomics	3
Term 2	Term 3	GE Course	General Education Humanities	3
		GE Course	General Education Science	3
	Term 4	HFT 2460	Financial Management	3
		Elective *	Elective Course	3
Term 3	Term 5	SPC1024 or	Introduction to Speech	3
		SPC1608	Communication or Public Speaking	
		GEB2460	Business Ethics	1
<b>Total Technical College Articulated Credits</b>				<b>36</b>
<b>Total Program Credit Hours</b>				<b>64</b>

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.

Students are strongly encouraged to meet with an [advisor](#) to create an educational plan

**CHOOSE YOUR COURSES**

## Program Highlights

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**Credit for Prior Learning:** Accelerate your path to completion with these options:

- Credit by exam
- Earned Industry certifications
- Prior Learning Assessment
- And much more...

Existing Articulation Agreement:

[Commercial Foods & Culinary Arts](#)

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**Related Industry Certifications:** Upon completing this program, graduates will be eligible to sit for the following industry certifications/licenses: N/A

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**Get an Internship:** After completing your first year of coursework make sure to visit the Career Center for internship opportunities that help you take your career to the next level!

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**Median Wage and Job Growth Outlook:** Broward College has [Career Coach!](#) It is designed to help you find a good career by providing the most current local data on wages, employment, job postings, and associated education and training.

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**Fund Your Education:**

This Program is [Financial Aid](#) eligible. [Scholarships](#) may be available.

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Get Started Today!

START APPLICATION

