### Sample Schedule

#### Semester 1

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
<th>Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGL 1013 - Comp I (ACTS=ENGL 1013)</td>
<td>3</td>
<td>#</td>
</tr>
<tr>
<td>Mathematics (MATH 1003, 1113, or higher)</td>
<td>3</td>
<td>#</td>
</tr>
<tr>
<td>TECH 1001 - Orientation to the University</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>CUL/HA 1013 - Sanitation Safety</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>CUL/HA 1923 - Food and Beverage Management</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>

**Total hours:** 13 **GPA:**

#### Semester 2

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
<th>Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGL 1023 - Comp II (ACTS=ENGL 1023)</td>
<td>3</td>
<td>#</td>
</tr>
<tr>
<td>CHEM 1113/1111 - Survey of Chem/Lab</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>CUL/HA 2813 - Basic Human Nutrition</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>CUL/HA 2913 - Food Preparations</td>
<td>3</td>
<td></td>
</tr>
</tbody>
</table>

**Total hours:** 13 **GPA:**

#### Summer between 1st and 2nd year

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUL 2923 - Stocks, Sauces, and Soups</td>
<td>3</td>
</tr>
<tr>
<td>CUL 2943 - Baking and Pastry</td>
<td>3</td>
</tr>
</tbody>
</table>

**Total hours:** 6 **GPA:** APPLY FOR GRADUATION

#### Semester 3

<table>
<thead>
<tr>
<th>Course</th>
<th>Hours</th>
<th>Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>CUL 2996 - Externship</td>
<td>6</td>
<td></td>
</tr>
</tbody>
</table>

**Total hours:** 6 **GPA:**

### Milestones/Notes

- **Semester 1 Milestone:** Should take MATH 1113 if considering BS-HA degree.
- **Semester 4 Milestone:** Would count as an elective in BS-HA degree.
- **Semester 5 Milestone:**
  - CUL/HA 2063 - Guest Service Management

### Graduation Requirements:

- No more than 4 PE activity hours
- Min. hours required: 62
- 2.00+ GPA

### Possible Careers Include:

- Restaurant Managers, Chefs, Restaurant Food Coordinators, and Catering Administrators

### Fine Arts and Humanities

- ART 2123 Experience Art (ACTS=ARTA 1003)
- MUS 2003 Intro to Music (ACTS=MUSIC 1003)
- TH 2273 Intro to Theatre (ACTS=DRAM 1003)
- ENGL 2173 Intro to Film
- OUR 2173 Intro to Film

### U.S. History & Government

- HIST 1903 Survey of American History
- HIST 2003 U.S. History I (ACTS=HIST 2113)
- HIST 2043 Honors U.S. History I
- HIST 2013 U.S. History II (ACTS=HIST 2123)

### Social Sciences

- ECON 2103 Principles of Economics I
- ECON 2104 Principles of Economics II (ACTS=ECON 2203)
- SOC 1003 Intro Sociology (ACTS=SOCI 1103)
- PSY 2003 General Psychology (ACTS=PSYC 1103)
- ANTH 1213 Intro to Anthropology (ACTS=ANTH 1013)
- GEOG 2013 Rgional Geography (ACTS=GEOG 2103)
- AMST 2003 American Studies

### Technology

- COMS 1003 - Intro to Computers (ACTS=CPSI 1003)
- CUL/HA 2053 - Work Experience
- CUL/HA 2903 - Introduction to Garde Manger

### Fine Arts

- ART 2123 Experiencing Art (ACTS=ARTA 1003)
- MUS 2003 Intro to Music (ACTS=MUSC 1003)
- TH 2273 Intro to Theatre (ACTS=DRAM 1003)
- ENGL 2173 Intro to Film

### Other

- CUL/HA 1013 - Sanitation Safety
- CUL/HA 2023 - Supervision and Leadership
- CUL/HA 2063 - Guest Service Management
- CUL/HA 2913 - Advanced Food Preparations
- CUL 2996 - Externship
- CUL 2943 - Baking and Pastry

### General Electives:

- 0 hours

### Shaded courses will also apply to BS in HA Food-Beverage Mgmt. degree.

- Fine Arts and Humanities
- U.S. History & Government
- Fine Arts
- Technology
- Social Sciences

- # indicates a "C" or better is required.