

ARKANSAS STATE UNIVERSITY-NEWPORT
 ASSOCIATE OF APPLIED SCIENCE GENERAL TECHNOLOGY
 Pathway to Food Service & Management

A. POSSIBLE PREREQUISITES

Course#	Course Title
ENG 0051	Writing Seminar
ENG 0053	English Fundamentals
MATH 0021	Foundations of Math Reasoning
MATH 0083	Math Fundamentals

B. General Education Requirements: (15 credit hours)		Hours	Semester	Grade	Transfer (Univ. /year)
Course #	Course Title				
ENG 1003	Composition I	_____	_____	_____	_____
ENG 1203	Workplace Essentials	_____	_____	_____	_____
MATH 1083	Quantitative Literacy	_____	_____	_____	_____
MIS 1033	Introduction to Computers	_____	_____	_____	_____
Social Science Elective (3 credit hours)		_____	_____	_____	_____

C. Major Technical Discipline (30 credit hours)

Course #	Course Title				
HS 1003	Introduction to Hospitality Services	_____	_____	_____	_____
HS 1013	Sanitation	_____	_____	_____	_____
HS 1023	Culinary Techniques I Lab	_____	_____	_____	_____
HS 1033	Table Services	_____	_____	_____	_____
HS 1233	Menu Planning	_____	_____	_____	_____
HS 1253	Banquets, Catering, & International Cuisine	_____	_____	_____	_____
HS 1343	Operations, Personnel, and Procedures for Hospitality	_____	_____	_____	_____
HS 1353	Purchasing in Food Services	_____	_____	_____	_____
HS 1363	Food Service Design and Equipment	_____	_____	_____	_____
HS 2053	Hospitality Services Internship	_____	_____	_____	_____

D. Students must select courses from the culinary pathway or management pathway, not both, unless permission is granted by faculty and Dean

Support Courses for Culinary Pathway (15 credit hours)

BIOL 2013	Introduction to Nutrition	_____	_____	_____	_____
HS 1113	Bakery and Desserts	_____	_____	_____	_____
HS 1123	Culinary Techniques II Lab	_____	_____	_____	_____
HS 1223	Culinary Techniques III Lab	_____	_____	_____	_____
HS 1323	Culinary Techniques IV Lab	_____	_____	_____	_____

Support Courses for Management Pathway (15 credit hours)

BSYS 2143	Intro to Entrepreneurship	OR			
MKTG 1013	Intro to Business	_____	_____	_____	_____
HS 1043	Food Services Cost Control	_____	_____	_____	_____
HS 1333	Hospitality and Restaurant	_____	_____	_____	_____
HS 2013	Food and Beverage for Hotels, Clubs, And Resorts	_____	_____	_____	_____
MGMT 2003	Intro to Management	_____	_____	_____	_____

Total credit hours _____

Minimum Required Credit Hours (60)

Student's Signature _____

Date: _____

Advisor's Signature _____

Date: _____

Date Certificate Completed: _____