

ARTICULATION SHEETS Brookdale Community College
Fairleigh Dickinson University - Bachelor of Arts in Individualized Studies with a Specialization in Hospitality Management
ASSOCIATE IN APPLIED SCIENCE IN CULINARY ARTS

<i>FDU COURSES</i>	<i>CREDITS</i>	<i>Brookdale Community College</i>	<i>CREDITS</i>
<i>ENGL 1101 English Comp I (Metropolitan Campus) ENGW 1101 College Writing Workshop (Florham Campus)</i>	<i>3</i>	<i>ENG 121 College Composition I</i>	<i>3</i>
<i>ENGL 1102 English Comp II (Metropolitan Campus) ENGW 1102 Research Writing Workshop (Florham Campus)</i>	<i>3</i>	<i>Choose English II from your General Education Credits.</i>	<i>3</i>
<i>Speech</i>	<i>3</i>	<i>SPCH 115 Public Speaking</i>	<i>3</i>
<i>Ethical & Moral Analysis (3)</i>			
<i>Quantitative Analysis(6 credits)</i>	<i>3</i>	<i>COMP 129 Information Technology</i>	<i>3</i>
<i>Social Science Requirements</i>	<i>3</i>	<i>Choose from your General Education Credits</i>	<i>3</i>
<i>Humanities</i>	<i>3</i>	<i>Humanities Elective</i>	<i>3</i>
<i>Scientific Analysis (6 credits)</i>	<i>3</i>	<i>ENVR 105 Enviornmental Studies or ENVR 108 Principles of Sustainability</i>	<i>3</i>
<i>Art & Culture (6 credits)</i>	<i>3</i>	<i>SOCI 105 Intercultural Communication</i>	<i>3</i>
University Core			
<i>UNIV 1001</i>	<i>1</i>	<i>CULA 107 Culinary Math</i>	<i>1</i>
<i>UNIV 1002</i>	<i>1</i>	<i>CULA 105 Intro to Culinary Arts</i>	<i>1</i>
Hospitality Core Classes (21 credits)			
HRTM FREE ELECTIVES (16 credits)			
<i>HRTM 3105 Managerial Challenges(1 credit)</i>			
<i>HRTM 3106 Manager & The Group (1 credit)</i>			

<i>HRTM 2100 PDS Work Experience 2 (1 credit)</i>	<i>1</i>		<i>CULA 299 Externship - Culinary Arts</i>	<i>1</i>
<i>HRTM 3100 PDS Work Experience 3 (1 credit)</i>				
<i>HRTM Free Elective</i>	<i>3</i>		<i>CULA 111 Basic Food Skills</i>	<i>3</i>
<i>HRTM Free Elective</i>	<i>3</i>		<i>CULA 112 Basic Food Skills II</i>	<i>3</i>
<i>HRTM Free Elective</i>	<i>3</i>		<i>CULA 126 Brunch/Buffer Production</i>	<i>3</i>
<i>HRTM Free Elective</i>	<i>3</i>		<i>CULA 241 Dining Room II/Wines</i>	<i>3</i>
<i>FREE ELECTIVES (27 credits)</i>				
	<i>3</i>		<i>CULA 127 Ala Carte Lunch</i>	<i>3</i>
	<i>3</i>		<i>CULA 131 Nutrition in the Culinary Arts</i>	<i>3</i>
	<i>1</i>		<i>CULA 115 Sanitation & Saftey</i>	<i>1</i>
	<i>3</i>		<i>CULA 266 Meat & Seafood Science</i>	<i>3</i>
	<i>3</i>		<i>CULA 151 Baking Skills</i>	<i>3</i>
	<i>3</i>		<i>CULA 267 American Regional Cuisine</i>	<i>3</i>
	<i>3</i>		<i>CULA 251 Patisserie</i>	<i>3</i>
	<i>3</i>		<i>CULA 271 Advanced Classical Cuisne</i>	<i>3</i>
	<i>3</i>		<i>CULA 272 Advanced Dining Room II/Spirits</i>	<i>3</i>
<i>Total Credits</i>	<i>64</i>			<i>64</i>