

Nashville State Community College - The Randy Rayburn School of Culinary Arts
AAS Degree in Hospitality Management with a Concentration in Food & Beverage Management

This course sequence will be followed for any Food & Beverage student pursuing college-level work. It is the student's responsibility to determine if prerequisites have been met. Prerequisite courses must be completed PRIOR to registering for a course. Prior to registering each semester, the student is expected to consult with his/her advisor.

NAME: _____					A#: _____		CATALOG YR: 2021-22	
FIRST YEAR - FALL SEMESTER								NOTES
Course No. and Title	Credit	Term	Grade	Prerequisites				
First 5-Week Session								
NSCC 1010 First Year Experience	1							
First 7-Week Session								
CULA 1320 Culinary I (Fundamentals)	3			Co- or prerequisite: CULA 1009 with "C" or better				
CULA 1009 Culinary Math Skills	1							
CULA 1200 Sanitation and Safety	2							
Second 7-Week Session								
HMG 1030 Intro to Hospitality Management	3							
CULA 1240 Dining Room Service	2							
Full Semester								
HMG 2910 Hospitality Internship (F&B)	1			Permission of instructor required				
Total Credit Hrs	12/13							
FIRST YEAR - SPRING SEMESTER								NOTES
Course No. and Title	Credit	Term	Grade	Prerequisites				
First 7-Week Session								
BUSN 1360 Software Applications in Business	3							
HMG 1250 Service Management	3							
CULA 2310 Food & Beverage Management	3							
Second 7-Week Session								
HMG 1130 Supervision in Hospitality	3							
CULA 2375 Purchasing & Cost Control	3							
Full Semester								
MATH 1010 Math for Gen. Studies or MATH 1630 Finite Math	3			Level 2 placement in Math OR concurrent enrollment in Math Support				
Total Credit Hours	15							
SECOND YEAR - FALL SEMESTER								NOTES
Course No. and Title	Credit	Term	Grade	Prerequisites				
First 7-Week Session								
BUSN 2300 Business Ethics	3							
Second 7-Week Session								
BUSN 2330 Principles of Management	3							
Full Semester								
ACCT Principles of Accounting	3							
ENGL 1010 English Composition I	3			Level 2 placement in English OR Level 1 placement in English w/concurrent enrollment in ENGL 0815 & Level 2 placement in Reading OR Level 1 placement in Reading w/concurrent enrollment in READ 0815				
Humanities Course: PHIL 1000 Critical Thinking or ART 1035 or MUS 1030	3							
Total Credit Hours	15							
SECOND YEAR - SPRING SEMESTER								NOTES
Course No. and Title	Credit	Term	Grade	Prerequisites				
First 7-Week Session								
BUSN 2380 Principles of Marketing	3							
BUSN 2370 Legal Environment of Business	3							
Second 7-Week Session								
CULA 1000 Career Development in the Hospitality Industry OR HMG 2900 Special Topics in the Hospitality Industry	1			CULA 1000: None HMG 2900: Permission of instructor required				
Full Semester								
HMG 2920 Hospitality Internship (F&B)	2			Program Director permission required				
COMM 2025 Principles of Communication	3			ENGL 1010				
Social Science Course: PSYC 1030 Intro to Psychology or SOCI 1010 Intro to Sociology	3			Level 2 placement in English OR Level 1 placement in English w/concurrent enrollment in ENGL 0815 & Level 2 placement in Reading OR Level 1 placement in Reading w/concurrent enrollment in READ 0815				
Total Credit Hours	16							
SECOND YEAR - SPRING SEMESTER								
Total A.A.S. Degree Credit Hrs	60							
PROGRAM NOTES:								
*Please refer to the Food & Beverage Apprenticeship Advising Sheet if interested in pursuing the NRA -Certified Restaurant Manager Apprenticeship along with this AAS degree.								
*To receive your degree, you must complete and file an <i>Intent to Graduate</i> form. This form can be obtained from the Records Office or downloaded from the Records Office website.								
*All Culinary and Hospitality curriculum courses require a grade of "C" or higher for graduation.								