

NAME _____

BCC Student ID# B00 _____

RSMT—AAS Degree in Restaurant Management

Matriculation Spring 2019 to Present
Total 64 Credits Required for Degree

English/Literacy courses required as a result of placement assessment	LTR092 Academic Literacy
	ENG 091 with ENG 110 College Writing I Enhanced
Math Preparation Recommended	Minimum one year of high school math or equivalent

IP	C	T	First Semester		CR.
			BHM 110	Sanitation and Safety	3
			HOS 101	Introductions for the Hospitality Freshman	3
			HOS115	Hospitality Marketing & Promotions	3
			BIT 206	IT for Service Industries	3
			ENG 110 or 107	College Writing I (see note)	3
IP	C	T	Second Semester		CR.
			BHM 123	Bartending and Beverage Management	3
			BHM 125	Hospitality Law (Spring only)	3
			BHM 127 or CHM127	Kitchen Chemistry (Natural Lab Science)	4
			BUS 108	Accounting for a Service Business	4
IP	C	T	Third Semester		CR.
			BHM 216	Professional Cooking	3
				BHM/EVE/CAS/CUL/HOS Elective	3
			BHM 101 or BIO 121	Nutrition	4
			HOS 242	Hospitality Human Resources	3
IP	C	T	Last Semester		CR.
			BHM 275	Hospitality Catering & Community Service (Spring only) – See Advising Notes	3
			BHM 235	Hotel Restaurant Cost Control (Spring only) – See Advising Notes	4
			SOS 186	Food in History and Society	3
			ENG _____	Advisor Approved English Course	3
			PSY 240W	Psychology of Advertising	3
IP	C	T	Summer Semesters		CR.
			BHM 201	Hotel / Restaurant Internship I (Summer only) – See Advising Notes	3
			BHM 297	Hotel / Restaurant Internship II (Summer only) – See Advising Notes	3

Advising Notes

- Use this Advisement Plan as a guide only. All students are responsible for reviewing their personal Degree Evaluation in MyCollege (under Student Records) to verify graduation requirements. Run and review your Degree Evaluation at least once a semester. If you have questions, see your advisor.
- Students should follow up with their advisor if they have questions on graduation requirements.
- Any and all substitutions need to be approved in writing by the Chair of Hospitality Programs.
- English Language Learners will take ENG107 instead of ENG110. ENG 091 co-requisite with ENG 110 may be required based on placement assessment. Consult with advisor for appropriate placement.
- Professional Cooking (BHM216) is taken after successfully completing Sanitation and Safety (BHM110).
- Hospitality Law (BHM125) is taken after successfully completing ENG110.
- Psychology of Advertising (PSY240) is taken after successfully completing ENG110.
- Accounting for a Service Business (BUS 108) is taken after successfully completing IT for Service Industries (BIT 206).
- Hotel/Restaurant Cost Control (BHM235) is taken after successfully completing Accounting for a Service Business (BUS108).
- Hospitality Catering & Community Service (BHM275) is typically taken in the student's last semester. Take after successfully completing Sanitation & Safety (BHM110), Accounting for a Service Business (BUS108), Professional Cooking (BHM216) and Hotel/Restaurant Cost Control (BHM235). BHM235 may be taken concurrently.
- Internships are offered only during the Summer Terms following sophomore and senior status. See the Chair of Hospitality Programs for more information.

IP = In Progress
C = Complete
T = Transfer Credit

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