

Name: _____ SID #: _____

MAJOR: SUSTAINABLE FOOD AND BEVERAGE MANAGEMENT
 (Associate in Science)

ASSOCIATE DEGREE MAJOR REQUIREMENTS	Units	Other Colleges	Fa/Sp/Su and Year	Grade Earned
REQUIRED CORE:	21.5			
BUSI 120A Basic Accounting (4)				
HOSP 23 Culinary Foundations I (3)				
HOSP 53 Intro. to Food & Beverage Mgmt (3)				
HOSP 58 Sanitation, Safety, Equipment (3)				
HOSP 63 Hospitality Supervision (1.5)				
HOSP 64 Customer Service (3)				
HOSP 70 Hospitality Cost Control (3)				
WORK 96 Professional and Essential Skills (1)				
Select a concentration:	6-7			
Baking and Pastry Arts (7 units):	HOSP 77 (1), 78 (1), 81 (1), 82 (1), 83 (1), 84 (.5), 87 (1), 88 (.5)			
Catering and Events (6.5 units):	HOSP 20 (2), 60 (3), 61 (1.5)			
Sustainable Culinary Arts (6 units):	HOSP 21 (1.5), 22 (1.5), 24 (3)			
Wine Service (6 units):	HOSP 40, 41, 42, 45 (1.5 units each)			
Entrepreneurship/Business Ownership (6 units):	BUSI 44 (3), 46 (3)			
Hospitality Online Marketing (6 units):	BUSI 54 (3); HOSP 51 (3)			
Select one to two units from the following:	1-2			
HOSP 20 Catering (2)				
WORK 99 Career-Focused Work Experience (1-2)				
TOTAL MAJOR UNITS	28.5- 30.5			
<i>Recommended General Education courses:</i>				
BUSI 22 (3) or 42 (3), 44 (3); ECON 2 (3); MATH 16 (4), 17 (4); SPCH 1 (3) or 2 (3)				

GRADUATION REQUIREMENTS

IP C

Reading/Writing Competency:		
Math Competency:		
Information Competency:		
<u>Ethnic Studies Competency:</u>		
12 Units in Residence (at least 6 units in the major)		
General Education Pattern: MPC GE <input type="checkbox"/> CSU GE <input type="checkbox"/> IGETC <input type="checkbox"/>	GE Catalog Year:	
Completion of Major (Grade of "C" or better in each course)	Major Catalog Year:	
60 Degree-Applicable Units		
GPA 2.0 or higher		

Counselor Signature: _____ Date: _____