

# Culinary Sustainability and Hospitality Major

## Sample 4-Year Course Sequence

### FRESHMAN

#### FALL

CSH 2100 (Intro Cul Sust & Hosp)	3
ENGL 1101	3
SCI 1101	4
HIST 1110	3
AMST/COM/FL/PHIL	
1102/1002/2200	<u>3</u>
	16

#### SPRING

ENGL 1102	3
ECON 1000	2
MATH 1101	3
SCI 1102	3
CSH 2300 Basic Culinary Skills	3
CSH 2500 Principles of Nutrition	<u>3</u>
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### SOPHOMORE

#### FALL

WELL 1000	3
WORLD LIT (see DegreeWorks)	3
HIST 2112 or 2111	3
ACCT 2100 Intro to Fin Acct	3
CSH 2200 World Cuisines & Cult	<u>3</u>
	15

#### SPRING

ANTH/CRJU/GEOG/PSY 1001	3
POLS 1101	3
MATH 1107 or higher	3
ART/DANCE/MUS/TPS 1107	3
CSH 2400 Svc Mgt & Food Prod	<u>3</u>
	15

### JUNIOR

#### FALL

ACCT 2200 Intro Mgr Acctg	3
MGT 3100 Mgmt & Beh Sci	3
CSH 3100 Food Science I	3
CSH 3300 Prof Development	3
CSH 3200 F&B Purchasing	<u>3</u>
	15

#### SPRING

MGT 4001 Managing Orgs	3
MKTG 3100 Princ of Mktg	3
CSH 3500 Org Agr & Apiary	3
CSH 3400 Sust Facilities, Design	3
CSH 3398 Cul Svc Mgmt Intern	<u>3</u>
	15

### SENIOR

#### FALL

MGT 4002 Managing People	3
CSH 4200 F&B Cost Ctrl	3
CSH 4498 Strategic Mgmt in Hosp	3
Major Field Elective	3
Open Elective	<u>3</u>
	15

#### SPRING

CSH 4300 Hospitality Law	3
CSH 4499 Qty Food Mgmt	3
Major Field Elective	3
Open Elective	3
Open Elective	<u>3</u>
	15