

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: 2024-2025	
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 Food Safety	2					
Second 7-Week Session						
HMG 1030 Introduction to Hospitality	3					
CULA 1240 Dining Room Service	2					
Full Semester						
HMG 2910 Hospitality Management 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 for Business	3			Level 2 placement in Reading		
HMG 1250 Service Management	3					
CULA 2310 Food & Beverage Management	3					
Second 7-Week Session						
HMG 1130 Supervision in the Hospitality Industry	3					
CULA 2375 Purchasing & Cost Control	3			BUSN 1360 Software Applications for Business		
Full Semester						
MATH 1010 Math for Gen. Studies or MATH 1630 Finite Math or MATH 1530 Introduction to Statistics	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		
Full Semester						
BUSN 2300 Business Ethics	3			Level 2 placement in English and Reading		
BUSN 2330 Principles of Management	3			Level 2 placement in English and Reading		
ACCT 1010 Principles of Accounting I	3			Level 2 placement in Math and Reading		
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: ART 1035 or MUS 1030	3					
Total Credit Hours	15					
SECOND YEAR - SPRING SEMESTER						NOTES
Course No. and Title	Credit	Term	Grade	Prerequisites		
Second 7-Week Session						
CULA 1000 Career Development for the Hospitality Industry OR HMG 2900 Special Topics in the Hospitality Industry	1			CULA 1000: None HMG 2900: Permission of instructor required		
Full Semester						
BUSN 2380 Principles of Marketing	3			Level 2 placement in English and Reading		
BUSN 2370 Legal Environment of Business	3			Level 2 placement in English and Reading		
COMM 2025 Principles of Communication or COMM 2045 Public Speaking	3			ENGL 1010		
HMG 2910 Hospitality Management Internship (F&B)	3			Program Director permission required		
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					
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 *Intent to Graduate* 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.