

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: 2023-2024
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				
Total Credit Hrs	12				
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	18				
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	61				

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.