

Transfer Guide

Washtenaw Community College Associate in Applied Science in Culinary and Hospitality Management 2014-2015 Catalog	SEM.	The Illinois Institute of Art Bachelor of Applied Science in Culinary Management (Offered at Chicago, Detroit & Schaumburg campuses) 2015-2016 Catalog	QTR.
General Education			
Elective – Arts and Humanities ; recommended: SPN 111 First Year Spanish I (5) or SPN 122 First Year Spanish II (5)	3-5	GEN201 Spanish I or GEN202 Spanish II	4
Elective – Mathematics	3-5	Mathematics Elective	4
Elective – Writing ; recommended: ENG 111 Composition I (4) or ENG 226 Composition II (3)	3-4	GEN101 English I or GEN102 English II	4
Elective – Computer and Information Literacy	3-5	No equivalent	-
Elective – Speech ; recommended: COM 101 Fundamentals of Speaking	3	GEN105 Effective Speaking	4
Elective – Natural Sciences	3-5	Physical & Life Sciences Elective	4
Elective – Social and Behavioral Science ; recommended: ECO 110 Introduction to Economics (3) or ECO 211 Principles of Economics I (3) or ECO 222 Principles of Economics II (3)	3-4	GEN241 Economics	4
Major/Area Requirements			
CUL 100 Introduction to Food Service and Hospitality Industry	2	HM113 Intro to Hospitality Operations (Elective)	4
CUL 110 Sanitation and Hygiene	2	<i>Exempt from TAPS with current ServSafe certificate</i>	-
CUL 104 Baking Science	2	No equivalent	-
CUL 116 Fundamentals of Culinary Principles	3	CULB101 Concepts & Theories of Culinary Techniques	2
CUL 118 Principles of Nutrition	3	CULA210 Nutrition	3
CUL 114 Fundamentals of Baking (3) and CUL 115 Fundamentals of Pastry (3)	6	CULB123 Introduction to Baking and Pastry Techniques	6
CUL 120 Classical Kitchen Operations	3	CULB103 Fundamentals of Classical Techniques	6
CUL 145 Introduction to Dining Room Protocol (3) and CUL 121 Modern Kitchen Operations (3)	6	CULB213 A la Carte Kitchen	6
CUL 150 Food Service Management and Supervision	3	CULB208 Management, Supervision & Career Development	4
CUL 210 Advanced Kitchen Operations: Garde Manger	3	CULB203 Garde Manger	6
CUL 224 Principles of Cost Control	3	CULB108 Sustainable Purchasing & Controlling Costs	4
CUL 226 Advanced Dining Room and Beverage Management	3	CULB206 Food and Beverage Operations Management	4
CUL 230 Advanced Kitchen Operations: American Regional	3	CULB113 American Regional Cuisine	6
CUL 231 Advanced Kitchen Operations: Global Cuisine	3	CULB122 World Cuisine	2
Minimum Credits Required	66	Total Transfer Credits	77

Remaining Bachelor of Applied Science in Culinary Management Degree Requirements		QTR.
General Education		32
GEN101 English I (<i>fulfilled if ENG 111 is taken</i>)		0-4
GEN102 English II (<i>fulfilled if ENG 123 is taken</i>)		0-4
GEN105 Mathematical Concepts and Connections		4
GEN201 Spanish I (<i>fulfilled if SPN 111 is taken</i>)		0-4
GEN202 Spanish II (<i>fulfilled if SPN 122 is taken</i>)		0-4
GEN365 Ethical Issues in Science		4
GEN399 General Education Capstone		4
Humanities & Fine Arts 200-Level Elective		4
Humanities & Fine Arts 300-Level Elective		4
Social Science 300-Level Elective		4
Specialty Area		71
CULB102 Management by Menu		3
CULB112 Latin Cuisine		2
CULB202 Classical European Cuisine		2
CULB209 Culinary Capstone		4
CULB212 Asian Cuisine		2
CULB222 Art Culinaire		4
CULB304 Human Resource Management		4

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CULB306 Legal Issues & Ethics for Culinarians			4
CULB307 Facilities Management & Design			4
CULB308 Foodservice Technology & Information			4
CULB311 Exploring Wines & the Culinary Arts			4
CULB316 Leadership & Organizational Development			4
CULB318 Hospitality Marketing			4
CULB338 Foodservice Financial Management			4
CULB404 Quality Service Management & Training			4
CULB406 Management Externship			4
CULB407 Senior Culinary Practicum			2
CULB408 Innovation & Entrepreneurship			4
CULB409 Senior Project – Capstone			4
CULB418 Global Management & Operations in the Hospitality Industry			4
Electives (maximum of 4 credits)			0
BAPB102 European Cakes & Tortes			4
BAPB202 Advanced Patisserie & Display Cakes			4
BAPB203 Artisan Breads & Baking Production			4
BAPB212 Chocolate, Confections & Centerpieces			4
HM113 Intro to Hospitality Operations (<i>fulfilled by CUL 100</i>)			0
HM224 Catering and Event Planning			4
Total Credits Remaining at The Illinois Institute of Art			103
Total Credits Hours Required to Complete Bachelor of Applied Science in Culinary Management at The Illinois Institute of Art			180

Effective: June 2015 (2014-15 Catalog Year)

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Washtenaw Community College Associate in Applied Science in Baking and Pastry Arts 2014-2015 Catalog	SEM.	The Illinois Institute of Art Bachelor of Applied Science in Culinary Management (Offered at Chicago, Detroit & Schaumburg campuses) 2015-2016 Catalog	QTR.
General Education			
Elective – Arts and Humanities ; recommended: SPN 111 First Year Spanish I (5) or SPN 122 First Year Spanish II (5)	3-5	GEN201 Spanish I or GEN202 Spanish II	4
Elective – Mathematics	3-5	Mathematics Elective	4
Elective – Writing ; recommended: ENG 111 Composition I (4) or ENG 226 Composition II (3)	3-4	GEN101 English I or GEN102 English II	4
Elective – Computer and Information Literacy	3-5	No equivalent	-
Elective – Speech ; recommended: COM 101 Fundamentals of Speaking	3	GEN105 Effective Speaking	4
Elective – Natural Sciences	3-5	Physical & Life Sciences Elective	4
Elective – Social and Behavioral Science ; recommended: ECO 110 Introduction to Economics (3) or ECO 211 Principles of Economics I (3) or ECO 222 Principles of Economics II (3)	3-4	GEN241 Economics	4
Major/Area Requirements			
CUL 110 Sanitation and Hygiene	2	<i>Exempt from TAPS with current ServSafe certificate</i>	-
Elective – <i>recommended</i> : CUL 226 Advanced Dining Room and Beverage Management	3	CULB206 Food and Beverage Operations Management	4
CUL 100 Introduction to Food Service and Hospitality Industry	2	HM113 Intro to Hospitality Operations (Elective)	4
CUL 104 Baking Science	2	No equivalent	-
CUL 116 Fundamentals of Culinary Principles	3	CULB101 Concepts & Theories of Culinary Techniques	2
CUL 118 Principles of Nutrition	3	CULA210 Nutrition	3
CUL 132 Basic Cake and Wedding Cake Design	2	BAPB202 Advanced Patisserie & Display Cakes (Elective)	4
CUL 114 Fundamentals of Baking (3) and CUL 115 Fundamentals of Pastry (3)	6	CULB123 Introduction to Baking and Pastry Techniques	6
CUL 215 Advanced Cake Decorating	2	BAPB102 European Cakes & Tortes (Elective)	4
CUL 224 Principles of Cost Control	3	CULB108 Sustainable Purchasing & Controlling Costs	4
BMG 101 Entrepreneurship I: Finding Your Opportunity	3	No equivalent	-
CUL 140 Bakery Management and Merchandising	3	No equivalent	-
CUL 205 Pastry Arts and Design	3	BAPB212 Chocolate, Confections & Centerpieces (Elective)	4
CUL 211 Advanced Bread Production	4	BAPB203 Artisan Breads & Baking Production (Elective)	4
Minimum Credits Required	62	Total Transfer Credits	47

Remaining Bachelor of Applied Science in Culinary Management Degree Requirements		QTR.
General Education		32
GEN101 English I (<i>fulfilled if ENG 111 is taken</i>)		0-4
GEN102 English II (<i>fulfilled if ENG 123 is taken</i>)		0-4
GEN105 Mathematical Concepts and Connections		4
GEN201 Spanish I (<i>fulfilled if SPN 111 is taken</i>)		0-4
GEN202 Spanish II (<i>fulfilled if SPN 122 is taken</i>)		0-4
GEN365 Ethical Issues in Science		4
GEN399 General Education Capstone		4
Humanities & Fine Arts 200-Level Elective		4
Humanities & Fine Arts 300-Level Elective		4
Social Science 300-Level Elective		4
Specialty Area		101
CULB102 Management by Menu		3
CULB103 Fundamentals of Classical Techniques		6
CULB112 Latin Cuisine		2
CULB113 American Regional Cuisine		6
CULB122 World Cuisine		2
CULB202 Classical European Cuisine		2
CULB203 Grade Manger		6

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CULB208 Management, Supervision & Career Development			4
CULB209 Culinary Capstone			4
CULB212 Asian Cuisine			2
CULB213 A la Carte Kitchen			6
CULB222 Art Culinaire			4
CULB304 Human Resource Management			4
CULB306 Legal Issues & Ethics for Culinaricians			4
CULB307 Facilities Management & Design			4
CULB308 Foodservice Technology & Information			4
CULB311 Exploring Wines & the Culinary Arts			4
CULB316 Leadership & Organizational Development			4
CULB318 Hospitality Marketing			4
CULB338 Foodservice Financial Management			4
CULB404 Quality Service Management & Training			4
CULB406 Management Externship			4
CULB407 Senior Culinary Practicum			2
CULB408 Innovation & Entrepreneurship			4
CULB409 Senior Project – Capstone			4
CULB418 Global Management & Operations in the Hospitality Industry			4
Electives (maximum of 4 credits)			0
BAPB102 European Cakes & Tortes <i>(fulfilled by CUL 215)</i>			0-4
BAPB202 Advanced Patisserie & Display Cakes <i>(fulfilled by CUL 132)</i>			0-4
BAPB203 Artisan Breads & Baking Production <i>(fulfilled by CUL 211)</i>			0-4
BAPB212 Chocolate, Confections & Centerpieces <i>(fulfilled by CUL 205)</i>			0-4
HM113 Intro to Hospitality Operations <i>(fulfilled by CUL 100)</i>			0-4
HM224 Catering and Event Planning			4
Total Credits Remaining at The Illinois Institute of Art			133
Total Credits Hours Required to Complete Bachelor of Applied Science in Culinary Management at The Illinois Institute of Art			180

Effective: June 2015 (2014-15 Catalog Year)