

CULINARY ARTS and MANAGEMENT

The culinary arts and management program prepares students for a variety of job opportunities in the rapidly growing food service industry. Students are able to complete the first two semesters of courses at Northeast Community College and transfer those credit hours to Metropolitan Community College to complete an Associate of Applied Science degree. The Metropolitan Community College program is accredited by the American Culinary Federation Accrediting Commission and the Commission on Accreditation of Hospitality Management.

Northeast Community College Courses for Associate of Applied Science Degree (2 years)
 Awarded by Metropolitan Community College

First Semester

Course	Credits
BSAD 1000 Human Relations and Ethics	3
ENGL 1010 English Composition I	3
FSDT 1210 Supervision for Food Professionals	3
FSDT 1220 Food Service Nutrition	2.5
MATH1140 Intermediate Algebra	4
	15.5

Second Semester

Course	Credits
ECON2110 Principles of Macroeconomics	3
ENGL 1020 English Composition II	3
FSDT 1230 Sanitation and Food Safety	1.5
FSDT 1280 Culinary Math	1.5
OFFT 1500 Microsoft Office	3
	12

Total Credit Hours **27.5**