



TRANSFER GUIDE - ASSOCIATE DEGREE PROGRAMS

CVTC Program: Culinary Management 2122

Lakeland University Program: Hospitality Management (Practicum Experiential Learning) 2021-2022

Minimum GPA for admission: 2.0

Review Date: 9/2021

General Education Courses					
Technical College			Lakeland		
Course No.	Course Title	Credits	Course No.	Course Title/Field	Credits
804-134	Mathematical Reasoning ---OR---	3	MAT 140	Advanced Algebra	3
804-189	Introductory Statistics		MAT 220	Probability and Statistics	
801-196	Oral / Interpersonal Communication	3	COM 111	Fundamentals of Public Speaking	3
809-198	Introduction to Psychology	3	PSY 200	General Psychology	3
801-136	English Composition 1	3	GEN 110	Composition I: Academic Writing	3
809-103	Think Critically & Creatively OR	3	GEN 130	Core I: Foundations of Critical Thinking	3
809-166	Introduction to Ethics: Theory & Application		PHI 232	Ethics	
<b>Total general education credits earned:</b>		<b>15</b>	<b>Total general education credits accepted:</b>		<b>15</b>

Occupational Courses					
Course No.	Course Title	Credits	Course No.	Course Title	Credits
316-101	Food Theory	3		An elective course	3
316-102	Introduction to Culinary	5		An elective course	5
316-105	Food Safety & Sanitation	2		An elective course	2
316-107	Beverage Management OR	2		An elective course	2
314-102	Bakery Management				
316-111	Advanced Culinary Arts OR	5		An elective course	5
314-100	Introduction to Baking & Pastry				
316-112	Garde Manger OR	3		An elective course	3
314-101	Advanced Baking & Pastry				
316-114	Purchasing & Receiving	2	HSP 318*	Food, Beverage and Labor Cost Controls	2
316-116	Menu Design & Development	2	HSP 315^	Food and Beverage Management	2
102-112	Principles of Management	3	BUS 330	Management Principles	3
116-193	Introduction to Human Resources	3	BUS 380	Human Resource Management	3
316-121	Restaurant Operations BOH	3	HSP 315^	Food and Beverage Management	3
316-130	Nutrition	2		An elective course	2
316-132	Cost Control	2	HSP 318*	Food, Beverage and Labor Cost Controls	2
316-134	Restaurant Operations FOH	3		An elective course	3
316-136	Culinary Arts Internship (144 hours)	2	HSP 213	Food and Beverage Practicum	2
	Elective course	3			3
<b>Elective credits allowed:</b>					
<b>Total of Occupational/Elective</b>		<b>45</b>	<b>Total of Occupational/Elective</b>		<b>45</b>
<b>Total transferable credits:</b>		<b>60</b>	<b>Total transferable credits:</b>		<b>60</b>

NOTE: Transfer credits noted assume completed Associate's Degree.

\*Both courses are needed to fulfill requirement

^Both courses are needed to fulfill requirement

Courses needed to complete degree at Lakeland University:

Course No.	Course Title	Credits
GEN 112	Composition II: Argumentation & Research	3
GEN 3XX	CORE II: Exploring the Human Condition	3
GEN 4XX	CORE III: Shaping the Future	3
ACC 210	Financial Accounting Principles	3
BUS 301	Management Information Systems	3
ECN 230	Principles of Microeconomics	3
ECN 235	Principles of Macroeconomics	3
HSP 211	Introduction to Hospitality Management	3
EXP 100	Professional Protocol	1
HSP 214	Event Planning Seminar	1
HSP 312	Facilities Planning and Management	3
HSP 316	Accommodations Management	3
HSP 317	Hospitality Industry Law	3
HSP 320	Convention Planning and Service	3
HSP 491	Hospitality Leadership and Strategy (WI)	3
MKT 350	Marketing Principles	3
<b>One course from the following:</b>		<b>3</b>
COM 211	Interpersonal Communication	3 to 4
COM 212	Team-Based and Group Communication	
<b>One course from the following:</b>		<b>3 to 4</b>
BUS 335	Study Abroad in Business	3 to 4
BUS 370	Intercultural Communications	
A foreign language course		
<b>Practicum Experiential Learning</b>		
HSP 212	Housekeeping Practicum (2 semester hours)	2
HSP 394	Cooperative Education Experience	4
	Hospitality Management Leadership (4 sem hours)	
Electives needed to reach 120 credit minimum:		0 to 1
<b>Total credits needed to complete Lakeland University degree:</b>		<b>60</b>