



NUC UNIVERSITY – FLORIDA TECHNICAL COLLEGE

**PROGRAM: HOSPITALITY MANAGEMENT WITH EMPHASIS IN RESTAURANT AND
FOOD SERVICE**

CREDENTIAL: BACHELOR OF SCIENCE

CREDIT HOURS: 193 QUARTER CREDITS

CONTACT HOURS: 2,384

CURRICULUM SEQUENCE

Course Code	Title of Course	Credits
	Concentration Electives (Culinary Arts, Baking and Pastry – 7 Courses)	31.5
<i>Academic Year 1</i>		
(Level 1)		
HCUL 1115	Cuisine, Culture & Kitchen Organization	7.0
HCUL 1121	Sanitation & Allergens	8.0
HCUL 1155	Food & Beverage Inventory/Cost Control with Math	7.0
HCUL 2145	Hospitality Supervision & Management	8.0
HCUL 2115	Facility Menu Planning, Nutrition & Development	7.0
ENC 1000	English Composition	6.0
MAT 1010	Introduction to Math	6.0
CAP 1000	Introduction to Computers	4.5
<i>Academic Year 2</i>		
(Level 2)		
HRM 200	Human Resource Management	4.5
BUS 2230	Business Management Lecture/Lab	4.5
MKT 2010	Introduction to Marketing	4.5
ACG 1100	Accounting I Lecture/Lab	4.5
ECO 202	Microeconomics	4.5
MAT 2010	College Algebra	6.0
SOC 2000	Introduction to Sociology	6.0
PSY 2000	Introduction to Psychology	6.0
FTC 2200	Career Development	6.0

<u>Academic Year 3</u>		
(Level 3)		
BUS 3320	Leadership and Organizational Behavior Lecture/Lab	4.5
ENT 3311	Entrepreneurship Lecture/Lab	4.5
BHM 3300	Management & Marketing in the Food Service Industry	4.5
BHM 3315	Food Service Information Systems	4.5
BHM 3320	Food Service Human Resource Management	4.5
BHM 3325	Food Service Administration and Financial Management	4.5
MAT 2020	Introduction to Statistics	6.0
SOC 250	Communication and the Social Network	6.0
COM 1000	Communication Fundamentals	6.0
PSY 320	Social Psychology	6.0
<u>Academic Year 4</u>		
(Level 4)		
BUS 4405	Labor Relations Lecture/Lab	4.5
BHM 4405	Food Service Industry Policy and Law	6.0
<i>TOTAL CREDITS</i>		193

****Key Courses: TBD after Curriculum and Assessment Committee Meeting**