

Eastern New Mexico University
College of Education and Technology
20011-2013 Catalog
Degree Plan Checklist

Updated _____
by _____

Date: _____	Major: <u>Family & Consumer Sciences Composite</u>
Name: _____	Emphasis: <u>Culinary Arts</u>
ID#: _____	Degree: <u>Bachelor of Science</u>

BACHELOR'S DEGREE REQUIREMENTS (7 Hrs)	Course	Credits	Semester	Grade
UNIV 101 Freshman Seminar	<u>UNIV 101</u>	3	_____	_____
IS 151 or successful completion of ENMU computer technology assessment	<u>IS 151</u>	3	_____	_____
HPE 142 Fundamentals of Physical Well-Being	<u>HPE 142</u>	1	_____	_____

GENERAL EDUCATION REQUIREMENTS (41 Hrs)	Course	Credits	Semester	Grade
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<i>bold- ENMU option only</i>				
<u>1. Communicating Effectively: 9 hours</u>				
ENG 102 or 108 (ENMU requires grade of "C" or better)	_____	3	_____	_____
ENG 104 or 109 (ENMU requires grade of "C" or better)	_____	3	_____	_____
COMM 101, 102, or 202	_____	3	_____	_____
<u>2. Understanding and Applying Mathematical Principles: 3 hours</u>				
MATH 113, 114, 119, 120, 124 or STAT 213	_____	3 or 4	_____	_____
<u>3. Science with labs: 8 hours</u>				
BIOL 113	_____	4	_____	_____
CHEM 113	_____	4	_____	_____

Note: Total number of hours from categories 4 and 5 combined must be 15.

<u>4. Social Science: 6 hours minimum, maximum of 9 hours</u>				
Note: total number of hours from categories 4 and 5 combined must be 15.				
Courses must be taken from two different disciplines.				
FCS 221, Psy 101, 202, Soc 101, 212	_____	3	_____	_____
	_____	3	_____	_____

<u>5. Humanities and Fine Arts: 6-9 hours</u>				
<i>Courses must come from different disciplines and must include a minimum of 3 hours from category a and 3 hours from category b.</i>				
a. Fine Arts (3 hours minimum, maximum of 6)				
ART 101, 106, 131, 165, 166, 210, 231, 271	_____	3	_____	_____
DNC 101, 210	_____	3	_____	_____
MUS 101, 113, 163, 241, music ensembles	_____	3	_____	_____
THTR 111, 113, 121	_____	3	_____	_____
b. Humanities (3 hours minimum, maximum of 6)				
HIST 101, 102, 121, 122, 203	_____	3	_____	_____
ENG 201, 211, 221, 222, 251, 252, 275	_____	3	_____	_____
FR 101, 102, 201, 202; HUM 221, 222	_____	3	_____	_____
PHIL 201, 202, 211; REL 101, 103;	_____	3	_____	_____
SPAN 101, 102, 201, 202	_____	3	_____	_____

<u>6. Advisory Options: 3 hours</u>				
HPE activity courses	_____	3	_____	_____
Any courses from Category 2 above (MATH)	_____	3	_____	_____
Any courses from Category 5 above (HUM and FINE ARTS)	_____	3	_____	_____

<u>7. Upper-division -- Diversity/Global: 3 hours</u>				
FCS 403	_____	3	_____	_____

FAMILY AND CONSUMER SCIENCE REQUIREMENTS: 42 HOURS

Family and Consumer Sciences Core Curriculum: 30 hours

	Course	Credits	Semester	Grade
FCS 101 Orientation and Careers	FCS 101	1		
FCS 131 Consumer Education	FCS 131	3		
FCS 213/L Food Science	FCS 213/L	3		
FCS 221 Child Growth/Development/Learning	FCS 221	3		
FCS 331 Human Nutrition	FCS 331	3		
FCS 323 Techniques for Effective Parenting	FCS 323	3		
FCS 333 Family Relationships	FCS 333	3		
FCS 353 Interior Design	FCS 353	3		
FCS 401 Capstone: Senior Seminar	FCS 401	1		
FCS 403 Sociological/Psychological Aspects of Dress	FCS 403	3		
FCS 411 Demonstration Techniques Laboratory	FCS 411	1		
FCS 461 Family Resource Management	FCS 461	3		

Additional required FCS courses 9 hours

FCS 2-- Nutrition: Health and Fitness	FCS 2--	3		
FCS 332/L Profitable Meal Planning	FCS 332/L	3		
FCS 433 Family Finance OR	FCS 433	3		
FCS 435 Home Based Entrepreneurship	FCS 435	3		

FCS Courses Elective: 3 hours

FCS elective		3		
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Required courses in Hospitality Management HRTM 6 Hours

HRTM 320 Hospitality Facilities Management	HRTM 320	3		
HRTM 410 Food Operations Management	HRTM 410	3		

Required CULINARY ARTS COURSES 34 Hours

FCS 1-- ServSafe	FCS 1--	1		
FCS 1--L Culinary Essentials I	FCS 1--/L	3		
FCS 1--/L Culinary Essentials II	FCS 1--/L	3		
FCS 2--/L Fruits and Vegetables	FCS 2--/L	3		
FCS 2--/L Sauces, Stocks, Soups	FCS 2--/L	3		
FCS 3--/L Cuisine of Cultures	FCS 3--/L	3		
FCS 3--/L International Bread Baking	FCS 3--/L	3		
FCS 3--/L Meats, Poultry, Fish	FCS 3--/L	3		
FCS 4--/L Desserts and Pastry Arts	FCS 4--/L	3		
FCS 4-- Culinary Business Skills	FCS 4--	3		
FCS 4-- Internship	FCS 4--	3+3 or 6		

						Final Check
Date:						
Hours completed:						
Hours in progress:						
U/D Hours completed:						
U/D hours in progress:						
GPA:						

All course requirements in the major and minor must have a grade of "C" or better. All acceptable transfer work from a junior or community college will be recorded as lower division credit. Developmental hours are not eligible for degree credit.

Student Signature	Advisor Signature
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