

TRANSFER GUIDE
BUCKS COUNTY COMMUNITY COLLEGE
A.A. in CHEF APPRENTICESHIP: FOODS EMPHASIS (2056)
To
WIDENER UNIVERSITY B.S. in HOSPITALITY MANAGEMENT

The following advising guide is provided for students who complete Bucks Chef Apprenticeship (2056) program and then wish to transfer to Widener University's Hospitality Management program.

45 credits from the Bucks program will transfer into the Widener Hospitality program. Students may take additional Bucks courses toward the Widener B.S. in Hospitality Management, up to a total of 64 applicable credits.

Bucks A.A. CHEF APPRENTICESHIP:
FOODS EMPHASIS (2056)

Widener B.S.
HOSPITALITY MANAGEMENT

<u>First Semester</u>	<u>Cr</u>		<u>Cr</u>
HRIM100 Intro. to Tourism & Hospitality	3	HM 101 Intro to the Hospitality Industry	3
HRIM105 Safety & Sanitation	3	HM Elective	3
HRIM140 Culinary Arts Practicum*	<u>2</u>	Non-credit field experience requirement	—
	8		6
<u>Second Semester</u>			
HRIM120 Basic Food Prep. & Mgmt.	3	HM 107 Intro to Food Preparation	3
HRIM130 Baking & Decorating – Techniques & Procedures	3	HM Elective	3
HRIM141 Culinary Arts Practicum*	<u>2</u>	Non-credit field experience requirement	—
	8		6
<u>Summer Session</u>			
COMP110 English Composition	3	ENGL 101 Comp. & Critical Thought	3
MGMT100 Introduction to Business	<u>3</u>	Free Elective	<u>3</u>
	6		6
<u>Third Semester</u>			
HRIM121 Advanced Food Prep. & Mgt.	3	HM 207 Applied Food Production Mgmt.	3
HRIM131 Buffet Planning and Preparation Basic	3	HM Elective	3
HRIM142 Culinary Arts Practicum*	<u>2</u>	Non-credit field experience requirement	—
	8		6
<u>Fourth Semester</u>			
HRIM202 Food Purchasing/Techniques & Procedures	3	HM Elective	3
MGMT120 Business Mathematics**	3	Free Elective	3
HRIM143 Culinary Arts Practicum*	<u>2</u>	Non-credit field experience requirement	—
	8		6

Summer Session			
COMM110 Effective Speaking	3	COMS 180 Public Speaking and Presentation - Soc Sci. Elec.	3
HIST152 U.S. History II	<u>3</u>	HIST 122 American Civilization II	<u>3</u>
	6		6
Fifth Semester			
HLTH120 Nutrition	3	BIOL 115 Human Nutrition - Sci Elective	3
HRIM144 Culinary Arts Practicum	2	<i>Not applicable as an elective in this program</i>	
HRIM203 Menu Planning/Costing/Design	<u>3</u>	<i>Not applicable as an elective in this program</i>	
	8		3
Sixth Semester			
HRIM132 Buffet Planning & Preparation/Adv.	3	<i>Nontransferable</i>	
HRIM145 Culinary Arts Practicum*	2	Non-credit field experience requirement	
OADM110 Business Communication	3	PRWR 215 Effective Communication	3
INTG285 Integration of Knowledge	<u>3</u>	Non- HM Elective	<u>3</u>
	11		6
Total	<u>63</u>		<u>45</u>

*The Culinary Arts Practicum fulfills one non-credit summer field experience requirement.

**Recommend substituting MATH117 for MGMT120, in order to fulfill a Widener University program requirement.

Students who have completed the above program and wish to take additional Bucks courses toward Widener's B.S. in Hospitality Management may take **up to 18 credits** from the following courses.

Bucks course	Cr	Widener course	Cr
ACCT106 Principles of Accounting II*	4	ACCT 204 Basic Financial Accounting	3
CISC100 Introduction to Computers <u>or</u> CISC110 Introduction to Info. Systems	3	CSCI 101 Intro. to Personal Computers	3
COMP111 English Composition II	3	ENGL 102 Advanced Exposition and Literature	3
ECON111 Principles of Economics - Macro	3	EC 101 Principles of Macroeconomics	3
ECON112 Principles of Economics - Micro	3	EC 102 Principles of Microeconomics	3
HRIM200 Hotel & Lodging Operations Mgt.	3	HM 102 Lodging Systems	3
MATH117 Finite Mathematics for Business	3	MATH117 Elementary Functions	3
MGMT130 Business Law	3	HM 403 Hospitality Law	3
MGMT140 Supervision	3	HM 204 Applied Human Resource Mgmt.	3
MKTG100 Principles of Marketing	3	HM 306 Hospitality Marketing	3

*Course prerequisite is ACCT105