

**TRANSFER GUIDE**  
**BUCKS COUNTY COMMUNITY COLLEGE**  
**A.A. in CHEF APPRENTICESHIP: PASTRY EMPHASIS (2098)**  
**To**  
**WIDENER UNIVERSITY B.S. in HOSPITALITY MANAGEMENT**

*The following advising guide is provided for students who complete Bucks Chef Apprenticeship (2098) program and then wish to transfer to Widener University's Hospitality Management program.*

*49 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:**  
**PASTRY EMPHASIS (2098)**

**Widener B.S.**  
**HOSPITALITY MANAGEMENT**

<b><u>First Semester</u></b>	<b><u>Cr</u></b>		<b><u>Cr</u></b>
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
<b><u>Second Semester</u></b>			
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
<b><u>Summer Session</u></b>			
COMP110 English Composition	3	ENGL 101 Comp. & Critical Thought	3
MGMT100 Introduction to Business	<u>3</u>	Free Elective	<u>3</u>
	6		6
<b><u>Third Semester</u></b>			
HRIM121 Advanced Food Prep. & Mgt.	3	HM 207 Applied Food Production Mgmt.	3
HRIM142 Culinary Arts Practicum*	2	Non-credit field experience requirement	
INDP291 Independent Study I	1	<i>Nontransferable</i>	
INDP291 Independent Study II	<u>2</u>	<i>Nontransferable</i>	—
	8		3
<b><u>Fourth Semester</u></b>			
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

<b>Summer Session</b>			
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
<b>Fifth Semester</b>			
HLTH120 Nutrition	3	BIOL 115 Human Nutrition - Sci Elective	3
HRIM144 Culinary Arts Practicum <i>and</i> HRIM203 Menu Planning/Costing/Design	2 <u>3</u>	HM 407 Restaurant Operations	<u>4</u>
	8		7
<b>Sixth Semester</b>			
HRIM145 Culinary Arts Practicum*	2	Non-credit field experience requirement	
INDP293 Independent Study III	3	HM Elective	3
OADM110 Business Communication	3	PRWR 215 Effective Communication	3
INTG285 Integration of Knowledge	<u>3</u>	Non- HM Elective	<u>3</u>
	11		9
Total	<u>63</u>		<u>49</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.*

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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 15 credits** from the following courses.

<b>Bucks course</b>	<b>Cr</b>	<b>Widener course</b>	<b>Cr</b>
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