



Culinary Arts & Hospitality

Articulated Credit 2022-23

Davenport University		Credits
BUSN 210 (Professional Ethics)		3
CISP 112 (Applied Information Technology)		3
COMM 120 (Presentation Techniques)		3
MGMT 211 (Management Foundations)		3
MKTG 211 (Marketing Foundations)		3
MKTG 220 (Principles of Customer Service)		3
SOSC 201 (Diversity in Society)		3
Baker College		Credits
BAK 1010 (Baking Science)		1
CUL 1150 (Culinary Math)		3
CUL 1310 Food Safety & Sanitation I		1
**Washtenaw Community College		Credits
CUL 110 (Sanitation & Hygiene)		0-2
CUL 145 (Intro to Dining Room Protocol)		3
Ferris State University		Credits
HSMG 113 (Sanitation & Safety)		3
HSMG 114 (Menu Planning Nutrition)		3
HSMG (Principles of Cooking & Baking)		3

The number of credits a student receives will depend on area of study, course requirements and meeting the minimum competency requirements (check with instructor).

*** Special requirements, please see your instructor for more information.*

Credits subject to change.