

**COURSES TRANSFERABLE TO LEXINGTON COLLEGE FROM HARPER COLLEGE
TOWARDS B.A.S. DEGREE in HOSPITALITY MANAGEMENT
Concentrations in Culinary Arts, Hotel & Restaurant Management, Event Planning,
and Health Care & Wellness**

Lexington College Courses		Harper College Courses	
GENERAL EDUCATION COURSES			
COM 111	Freshman Seminar (1)	FYE 101	First Year Experience 101 (1)
COM 211	Introduction to Public Speaking (3)	SPE 101	Fundamentals of Speech Comm. (3)
CS 111	Introduction to Computer Applications (3)	CIS 100	Computer Literacy (3)
ENG 111	Composition I (3)	ENG 101	Composition (3)
ENG 121	Composition II (3)	ENG 102	Composition (3)
ENG 231	Literature (or ENG 232 or 311) (3)	LIT 115	Fiction (or 206, 221, 222 or 224) (3)
FL 121	Spanish I or Foreign Language (3)	SPA 101	Elementary Spanish I (or FRN 101) (3)
HUM 221	Humanities I (3)	HUM 101	Ancient - the Medieval West (3)
HUM 321	Humanities II (3)	HUM 102	Renaissance - the Modern World (3)
Math 102	Mathematical Foundations (3)	MTH 124 or MGT 150	Finite Mathematics or Business Math (3)
Math 202	Introductory Statistics (3)	MTH 165 or MGT 225	Elementary Statistics or Applied General Statistics (3)
NS 111	Nutrition (3)	DIT 101	Basic Nutrition (3)
PHI 211	Ethics (3)	PHI 115	Ethics (3)

HOSPITALITY MANAGEMENT CORE COURSES

BUS 111	Principles of Business (3)	MGT 111	Introduction to Business Organization (3)
BUS 221	Financial Accounting (3)	ACC 101	Introduction to Financial Accounting (4)
BUS 222	Principles of Marketing (3)	MKT 245	Principles of Marketing (3)
ECON 111	Fundamentals of Economics (3)	ECO 200	Introduction to Economics (3)
HRI 101	Introduction to Hospitality (3)	FSM 111	Introduction to Hospitality Industry (3)
HRI 111	Professional Food Production I (3)	FSM 109	Introduction to Food Prep/Preparation (4)
HRI 121	Professional Food Production II (3)	FSM 110	Advanced Quantity Culinary Arts (4)
HRI 123	Foodservice Sanitation (2)	FSM 114*	Food Standards and Sanitation (2)
HRI 210	Beverage Services (3)	FSM 216	Intro to Wine, Spirits and Bev Mgmt (3)
HRI 230	Hospitality Internship I (3)	FSM 213	Internship (pending approval) (3)
HRI 331	Purchasing (3)	FSM 211	Purchasing & Storage (3)
HRI 355	Dining Room Services (3)	FSM 113	Dining Room Operations (3)
HRI 375	Hospitality Law (3)	FSM 230	Hospitality Law & Risk Management (3)
MGMT 121	Principles of Management (3)	MGT 160 or MGT 270 or FSM 212	Principles of Supervision, or Principles of Management , or Hospitality Supervision (3)
MGMT 211	Human Resource Management (3)	MGT 265	Human Resource Management (3)

CULINARY ARTS CONCENTRATION:

HRI 122	Professional Baking and Pastries I	(3)	FSM 107	Basic Quantity Bread and Pastry Arts	(4)
HRI 222	Professional Baking and Pastries II	(3)	FSM 108	Advanced Quantity Bread & Pastry Arts	(4)
HRI 340	Menu Planning & Cost Control	(3)	FSM 115	Menu Planning	(3)

HOTEL CONCENTRATION:

HRI 120	Front Office Procedures	(3)	FSM 120	Front Office Operations	(3)
HRI 350	Hotel Operations Analysis	(3)	FSM 214	Hospitality Operations Analysis	(3)

RESTAURANT CONCENTRATION

HRI 340	Menu Planning & Cost Control	(3)	FSM 115	Menu Planning	(3)
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Students can transfer in a maximum of 53 credits. A total of 129 credits are required to earn the Bachelor of Applied Science degree in Hospitality Management at Lexington College with a concentration in Culinary Arts, Event Planning, Hotel or Restaurant Management and Health Care & Wellness.

The number of credits is listed between parentheses. Credits earned at another accredited college or university will be evaluated and only a "C" (2.0 on a four point scale) or higher grade can be transferred.

* Certificate upon successful completion of the Educational Foundation of the National Restaurant Association examination.