

Westmoreland County Community College and The Art Institute of Pittsburgh  
 Associate of Applied Science Restaurant/Culinary Management →  
 Bachelor of Science Hotel Restaurant Management (Cooking Option)

**Transfer Summary:**

- Left Column: Identifies Westmoreland County Community College's Associate of Applied Science Restaurant/Culinary Management degree requirements
- Right Column: Identifies how WCCC AAS RCM courses transfer and apply to the Art Institute of Pittsburgh's Bachelor of Science in Hotel Restaurant Management degree requirements
- Associate degree requirements and course descriptions can be found at: <http://wccc.edu/Forms/catalog.pdf>

| WCCC AAS Restaurant/Culinary Management                                 |           | AIP BS Hotel Restaurant Management   |           |
|---|-----------|--|-----------|
| <b>General Education</b>  |           |  |           |
| CPT 150 Microcomputer Concepts  | 3         | CPU 100 Computer Literacy Workshop   | P         |
| ENG 161 College Writing   | 3         | ENG1010 Composition and Language I   | 4         |
| ENG 163 Business Communication or<br>*ENG 164 Advanced Composition      | 3         | ENG1020 Composition and Language II  | 4         |
| Humanities Elective or<br>FSM 170 Food Culture & Religion               | 3         | General Education Elective 1000+/2000+ level   | 4         |
| MTH 157 College Algebra   | 3         | MTH1010 College Math   | 4         |
| Social Science Elective   | 3         | General Education Elective 1000+/2000+ level   | 4         |
| <b>Major</b>  |           |  |           |
| FSM 103 Introduction to Hospitality Industry                            | 3         | HRM110 Intro to the Hospitality Industry & Industry Trends                                       | 3         |
| FSM 105 Foods I   | 4         | CUL105 Concepts & Theories of Culinary Techniques<br>CUL106 Fundamentals of Classical Techniques | 3<br>6    |
| FSM 112 Quantity Foods  | 4         | CUL123 American Regional Cuisine &<br>CUL142 Latin Cuisine                                       | 9         |
| FSM118 Sanitation   | 2         | Exempt from TAPs Self Study Course   | P         |
| FSM 117 Wait Staff/Dining Room Training                                 | 1         | CUL222 Food & Beverage Operations  | 3         |
| FSM 119 Beverage Management or<br>FSM 120 Wine Appreciation and Service | 1         |  |           |
| FSM 159 Nutrition   | 4         | BIO2010 Nutrition  | 4         |
| FSM 213 A la Carte Kitchen  | 4         | CUL217 Garde Manger  | 3         |
| FSM 215 Food Purchasing & Menu Management                               | 3         | CUL209 Sustainable Purchasing & Controlling Costs  | 3         |
| FSM 218 Hospitality Marketing   | 3         | HRM350 Strategic Planning & Marketing  | 3         |
| FSM 219 Hospitality Internship  | 3         | Program Elective   | 3         |
| FSM 235 Supervision and Training  | 3         | CUL210 Management, Supervision & Career Development  | 3         |
| FSM113 Customer Service   | 3         | CUL427 Quality Service Mgmt. & Training  | 3         |
| <b>Other Required Courses</b>   |           |  |           |
| CUL 135 Speech Scratch Cooking  | 3         | Program Elective   | 3         |
| FSM 157 Catering  | 3         | CUL411 Event Management  | 3         |
| BKP 141 Baking I  | 4         | Program Elective   | 3         |
| <b>*Recommended for maximum transfer of credit</b>                      |           |  |           |
| <b>Total Degree Credits</b>   | <b>62</b> | <b>Total Degree Credits</b>  | <b>75</b> |