KENDALL COLLEGE

CITY COLLEGES OF CHICAGO (CCC) DEGREE COMPLETION PROGRAM
Baking & Pastry Arts A.A.S. to B.A. in Hospitality Management (campus based program)

Kendall’s Degree Completion Program is designed for students with previous college credit who want to transfer that credit, accelerate their degree timeline, and earn their Bachelor’s degree at an affordable cost. Through this program, a bachelor’s degree may be earned in just two years.

**COURSEWORK COMPLETED AT CCC**
(Credits are in Semester Hours)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>330BKPS 765</td>
<td>Introduction to Baking</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 766</td>
<td>Baking Safety &amp; Sanitation</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 767</td>
<td>Baking Techniques</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 768</td>
<td>Pastry Techniques</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 769</td>
<td>Cookies &amp; Tarts</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 770</td>
<td>Basic &amp; Classical Cakes</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 771</td>
<td>Special Occasion Cakes</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 772</td>
<td>Individual Pastries</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 773</td>
<td>Confectionary Arts</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 774</td>
<td>Hearth Breads &amp; Rolls</td>
<td>4</td>
</tr>
<tr>
<td>330BKPS 775</td>
<td>Specialty Breads</td>
<td>4</td>
</tr>
<tr>
<td>330BKPS 776</td>
<td>Advanced Baking Principles</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 777</td>
<td>Chocolate &amp; Confections</td>
<td>3</td>
</tr>
<tr>
<td>330BKPS 778</td>
<td>Contemporary Desserts</td>
<td>6</td>
</tr>
</tbody>
</table>

*Recommended General Education Courses*

- English 101 Composition I 3
- Humanities 145 Intro to Diversity/Ethnic Studies 3
- Biology 101 General Course Biology I 3
- Social Sci 101 General Course I 3
- Social & Behavioral Sciences course 3

**TOTAL CREDITS (SEMESTER HOURS)** 62
(Equivalent to 93 quarter hours)

*Please refer to the City Colleges of Chicago catalog for complete information regarding the General Education requirements for the A.A.S. degree.

**COURSEWORK COMPLETED AT KENDALL COLLEGE**
(Credits are in quarter hours)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOS 235</td>
<td>Business and Technology of Sustainability</td>
<td>4</td>
</tr>
<tr>
<td>HOS 241</td>
<td>Hospitality Marketing</td>
<td>4</td>
</tr>
<tr>
<td>HOS 272</td>
<td>Financial Accounting</td>
<td>4</td>
</tr>
<tr>
<td>HOS 311</td>
<td>Legal Issues in Hosp. Management</td>
<td>4</td>
</tr>
<tr>
<td>HOS 322</td>
<td>Human Resources Management</td>
<td>4</td>
</tr>
<tr>
<td>ECO 310</td>
<td>The Global Economy</td>
<td>4</td>
</tr>
<tr>
<td>HOS 333</td>
<td>Organizational Behavior</td>
<td>4</td>
</tr>
<tr>
<td>HOS 372</td>
<td>Hospitality Managerial Accounting</td>
<td>4</td>
</tr>
<tr>
<td>HOS 398</td>
<td>Business Planning and Feasibility</td>
<td>4</td>
</tr>
<tr>
<td>HOS 407</td>
<td>Strategic Management</td>
<td>4</td>
</tr>
<tr>
<td>HOS 408</td>
<td>Senior Management Seminar</td>
<td>2</td>
</tr>
<tr>
<td>HOS 414</td>
<td>Senior Internship Practicum</td>
<td>4</td>
</tr>
<tr>
<td>HOS 415</td>
<td>Senior Internship Seminar</td>
<td>2</td>
</tr>
<tr>
<td>HOS 470</td>
<td>Finance</td>
<td>4</td>
</tr>
<tr>
<td>HOS 365</td>
<td>Interior Design in Hospitality</td>
<td>4</td>
</tr>
<tr>
<td>CAP 495 or HOS 495</td>
<td>Kendall Integrative Senior Project I</td>
<td>3</td>
</tr>
<tr>
<td>CAP 496 or HOS 496</td>
<td>Kendall Integrative Senior Project II</td>
<td>3</td>
</tr>
<tr>
<td>COM 101</td>
<td>Communication</td>
<td>4</td>
</tr>
<tr>
<td>ENG 112</td>
<td>Composition II</td>
<td>4</td>
</tr>
<tr>
<td>MTH 140</td>
<td>Business Statistics</td>
<td>4</td>
</tr>
<tr>
<td>INT210</td>
<td>Intermediate Integrative Studies</td>
<td>4</td>
</tr>
<tr>
<td>INT310</td>
<td>Advanced Integrative Studies</td>
<td>4</td>
</tr>
<tr>
<td>Aesthetic Awareness Elective</td>
<td></td>
<td>4</td>
</tr>
</tbody>
</table>

**Concentration courses** 13-24

**TOTAL CREDITS (QUARTER HOURS)** 99-110
Career Focused Concentrations

At Kendall each student in the Hospitality Management Program* has the opportunity to select a concentration based on his or her interests and career goals.

Some of our concentrations include:

- MICE - Meetings, Incentives, Conventions & Exhibitions
- Restaurant/Food and Beverage Management
- Hotel and Lodging Management
- Beverage Management

For a full list of concentrations available, please contact the Enrollment Office or visit the Hospitality Management information page on the Kendall website at: http://hospitality.kendall.edu

*Concentrations are not available in the Hospitality Management Combined Online and Weekend Program.

Kendall works to meet individual needs.

Kendall College advisors will work with you to choose appropriate course loads to allow you to successfully finish your bachelor’s degree while managing the demands of work, school and family.

This program of study may vary from student to student dependent upon exactly which courses the student transfers in. Considerations are made if students have had courses equivalent to those listed above.

Total credits towards BA must total a minimum of 120 semester hours or 180 quarter hours

Kendall College & the partner institution reserve the right to modify program requirements.

As a community college transfer student, you may be eligible for the Kendall College community college award. Please contact the Enrollment Office for details or visit the Awards, Reductions & Scholarship page on the Kendall website at: Kendall.edu/tuition-and-aid/scholarships

THIS DEGREE COMPLETION PROGRAM is specifically designed for the student who has completed his/her Associate degree and is interested in completing a Bachelor of Art in Hospitality Management from Kendall College. Through this program, a bachelor’s degree may be earned in two years depending on individual circumstances.

KENDALL COLLEGE IS PROUD TO BE A PART OF THE LAUREATE INTERNATIONAL UNIVERSITIES NETWORK, which delivers programs and educational opportunities to over 30,000 hospitality management students recruited from 107 countries. Laureate hospitality education represents the world’s largest provider of hospitality management education.

Kendall students also have the opportunity to study abroad at the Glion Institute of Higher Education in Switzerland and other exciting Laureate locations such as Spain, China, Australia and Mexico.

Through an articulation agreement with Blue Mountains International Hotel Management School, students have the opportunity to study and intern in Sydney and Leura, Australia.

Kendall has partnerships with many of the Laureate network colleges to enroll students from countries such as Switzerland, Spain, Australia, and China. This allows students at Kendall to have the opportunity to work side by side with international students from these schools. Kendall also brings in international faculty members to teach specialized courses in their areas of expertise. This lends to a global experience.

OUR CAREER SERVICES OFFICE helps students gain important experience through internships and connects graduates to local, national and international employers for junior and middle management positions. Our graduates have skills to help them advance to top management positions or successfully launch entrepreneurial ventures.

FINANCIAL ASSISTANCE - Kendall works with students to make higher education affordable. Our financial aid office helps our students secure financial assistance and scholarships to assist with the costs of the college education they want. As a student transferring into a program at Kendall, you may be eligible for the Kendall College Community College Transfer Award. Please contact the Enrollment Office for details or visit the Awards, Reductions & Scholarship page on the Kendall website at: http://www.kendall.edu/tuition-and-aid/scholarships

Forty-five of the last 90 credits in a baccalaureate program must be completed at Kendall College.

MORE ABOUT KENDALL

Since 1934, Kendall College has offered engaging, specialized fields of study with a strong emphasis on immersive education - a “learning by doing” approach that is geared to academic, personal and professional advancement. Kendall is known for preparing students for successful professional careers at our acclaimed School of Culinary Arts, renowned School of Hospitality Management, innovative School of Business and well-established School of Education.

Originally located in the Chicago suburb of Evanston, Kendall college opened it’s stunningly renovated, $60 million Riverworks Campus in January 2004. Centrally located in Chicago, Kendall has transformed the former Sara Lee Corporation’s worldwide research lab into a world-class educational facility. Our campus now features wireless classrooms, mobile workspaces, audio-video capabilities and professional-grade equipment. Students receive the benefits of a small college in a big city, while also enjoying an exciting environment, small classes and individual attention. For a virtual tour of our Campus, visit the Kendall website at: http://www.kendall.edu/about/video

Committed to academic excellence, Kendall College is accredited by the Higher Learning Commission and is a member of the North Central Association of Colleges and Schools (NCA), www.ncahlc.org, 312-263-0456. Kendall has maintained its accredited status since 1962.

For more information call 888.6KENDALL, go to Kendall.edu/catalog or email: info@kendall.edu