



**TRANSFER GUIDE TO LEXINGTON COLLEGE FROM HARPER COLLEGE
TOWARDS A.A.S. AND B.A.S. DEGREE**

The following courses are recommended to satisfy the requirements for the B.A.S. in Hospitality Management program at Lexington College.

The Lexington College curriculum is made up of three cores (General Education, Business Management, and Hospitality Management). Students must choose at least one specialization and take six additional elective credits to achieve the 129 credit requirement.

Final award of credits will be based on review of individual applicants' transcripts. This list is for general reference. 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. **A maximum of 64 credit hours can be transferred.**

To view the full listing of required courses to complete the A.A.S. or B.A.S. degree in Hospitality Management, please visit www.lexingtoncollege.edu.

Lexington College Courses		Harper College Courses	
GENERAL EDUCATION COURSES			
COM 121	COM 121 Business Communications (3)	SPE 101	Fundamentals of Speech Communication (3)
ENG 111	Rhetoric (3)	ENG 101	Composition (3)
ENG 231, 233, or 311	English Literature (3)		Any literature course ENG 105 or above (3)
HUM 311	Humanities I (3)	HUM 101	Ancient Through the Medieval West (3)
HUM 321	Humanities II (3)	HUM 102	Renaissance Through the Modern West (3)
FL 221 or 235	Spanish I (3) or French I (3)		Any foreign language course level 101 or above (3)
CS 211	Information Technology (3)	CIS 101	Introduction to Computer Information Systems (3)
MATH 102	Mathematical Foundations (3)	MTH 103	College Algebra (3)
MATH 302	Statistics for Management & Economics (3)	MTH 165 or MGT 225	Elementary Statistics (4) or Applied General Statistics (4)
NUT 111	Nutrition (3)	DIT 101	Fundamentals of Nutrition (3)
ECON 311	Fundamentals of Economics (3)	ECO 200	Introduction to Economics (3)
SOC 330	Family & Society (3)	SOC 120	The Family in the Contemporary Society (3)
PHI 201	Philosophy of the Person (3)	PHI 105	Introduction to Philosophy (3)
PHI 211	Ethics (3)	PHI 115 or PHI 150	Ethics (3) or Business Ethics (3)
BUSINESS MANAGEMENT COURSES			
BUS 122	Principles of Marketing (3)	MKT 140	Principles of Professional Selling (3)

BUS 151	Principles of Business Management (3)	MGT 270 and MGT 111	Principles of Management (3) and Introduction to Business Organization (3)
BUS 221	Financial Accounting (3)	ACC 101	Introduction to Financial Accounting (4)
BUS 231	Managerial Accounting (3)	ACC 102	Introduction to Managerial Accounting (3)
BUS 331	Finance (3)	MGT 218	Introduction to Finance (3)
BUS 344	Entrepreneurship (3)	MGT 254	Small Business Formation (3)
MGMT 111	Career Seminar (1)	OCC 050 or 052	Career Exploration I or II (3)
MGMT 211	Human Resources Management (3)	MGT 265	Human Resource Management (3)
HOSPITALITY MANAGEMENT COURSES			
CUL 111	Professional Food Production I (3)	FSM 109	Introduction to Food Preparation/Production (4)
CUL 123	Foodservice Sanitation (2)	FSM 114	Food Standards and Sanitation (2)
HRI 101	Introduction to Hospitality (3)	FSM 111	Introduction to the Hospitality Industry (3)
HRI 131	Purchasing (3)	FSM 211	Purchasing and Storage (3)
HRI 355	Dining Room Services (3)	FSM 113	Dining Room Operations (3)
HRI 375	Hospitality Law (3)	FSM 230	Hospitality Law and Risk Management (3)
MGMT 422	Strategic Marketing in Hospitality (3)	FSM 220	Hospitality Promotions (3)
SPECIALIZATION COURSES			
Catering Management			
CUL 240	Quantity Food Production (3)	FSM 110	Advanced Quantity Culinary Arts (4)
CUL 340	Menu Planning & Cost Control (3)	FSM 115	Menu Planning (3)
HRI 210	Essentials of Beverages (3)	FSM 216	Introduction to Wine, Spirits and Beverage Management (3)
HUM 250	Principles of Interior Design (3)	ND 100	Theory and Fundamentals of Design (2) or Interior Design Studio I (3)
Culinary Arts			
CUL 122	Professional Baking and Pastries I (3)	FSM 107	Basic Quantity Bread and Pastry Arts (4)
CUL 240	Quantity Food Production (3)	FSM 110	Advanced Quantity Culinary Arts (4)
CUL 340	Menu Planning & Cost Control (3)	FSM 115	Menu Planning (3)
CUL 421	Garde Manger & Buffet Production (3)	FSM 163	Garde Manger (2)
HRI 210	Essentials of Beverages (3)	FSM 216	Introduction to Wine, Spirits and Beverage Management (3)
Hotel & Lodging Management			
HRI 110	Housekeeping Management (3)	FSM 210	Hospitality Facility Maintenance (3)
HRI 120	Front Office Procedures (3)	FSM 120	Front Office Operations (3)
HUM 250	Principles of Interior Design (3)	IND 100	Theory and Fundamentals of Design (2) or Interior Design Studio I (3)
Restaurant & Foodservice Management			
CUL 240	Quantity Food Production (3)	FSM 110	Advanced Quantity Culinary Arts (4)
CUL 340	Menu Planning & Cost Control (3)	FSM 115	Menu Planning (3)
HRI 210	Essentials of Beverages (3)	FSM 216	Introduction to Wine, Spirits and Beverage Management (3)
HRI 460	Property Assets Administration (3)	FSM 215	Restaurant Layout and Equipment (3)
HUM 250	Principles of Interior Design (3)	ND 100	Theory and Fundamentals of Design (2) or Interior Design Studio I (3)

Health Care & Wellness			
NUT 421	Nutrition in the Prevention & Treatment of Disease (3)	DIT 102	Medical Nutrition Therapy (3)
PHI 311	Bioethics (3)	PHI 180	Biomedical Ethics (3)
PHY 211	Human Physiology (3)	BIO 135 or BIO 161	Introduction to Human Anatomy and Physiology (4) or Human Physiology (4)
PSY 311	Developmental Psychology (3)	PSY 228	Psychology of Human Development (3)
Event Planning			
HUM 250	Principles of Interior Design (3)	ND 100	Theory and Fundamentals of Design (2) or Interior Design Studio I (3)
Nutritional Studies			
NUT 211	Sociocultural Aspects of Food, Nutrition, and Health (3)	DIT 205	World Cultures and Food (3)
NUT 421	Nutrition in the Prevention & Treatment of Disease (3)	DIT 102	Medical Nutrition Therapy (3)
PHY 211	Human Physiology (3)	BIO 135 or BIO 161	Introduction to Human Anatomy and Physiology (4) or Human Physiology (4)

Contact Information:

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