**New HCM Courses (and Number of Credits)** | **FSM Equivalent (and Number of Credits)**
--- | ---
HCM 110 Intro to the Hospitality Industry (3) | FSM 110 Introduction to Professional Food Service (3)
HCM 111 Culinary Principles I (5) | FSM 111 Principles of Food Preparation I (4)
HCM 112 Culinary Principles II (5) | FSM 112 Culinary Arts I (3)
HCM 113 ServSafe: Food Service Sanitation (1) | FSM 113 Applied Food Service Sanitation (1)
HCM 170 Patissiere I (5) | FSM 170 Principles of Food Preparation II (4)
HCM 171 Culinary Principles III (5) | FSM 171 Culinary Arts II (3)
HCM 172 Patissiere II (5) | **NEW** (no equivalent)
HCM 175 Nutrition (3) | FSM 175 Nutrition (3)
HCM 185 Garde Manger (4) | **NEW** (no equivalent)
HCM 212 Menu Marketing and Management (3) | FSM 212 Menus/Merchandising/Facilities Planning (3)
HCM 213 Purchasing & Inventory Control (3) | FSM 213 Quantity Food Purchasing (3)
HCM 214 Hospitality Supervision (3) | **NEW** (no equivalent)
HCM 271 Hospitality Leadership (3) | FSM 271 Food Service Management (3)
HCM 272 Culinary & Hospitality Internship (3) | **NEW** (no equivalent)
HCM 273 Controlling Hospitality Costs (3) | FSM 273 Food, Beverage and Labor Control (3)
HCM 299 Selected Topics in Hospitality (1-3) | FSM 299 Selected Topics in Food Service (1-4)

These changes do not affect new students who will follow the 2010-2011 or later catalog versions. If you are following the 2009-2010, or any previous ones, you may continue taking the equivalent HCM courses to fulfill the coursework required. Please see back page for degree and certificate listings.