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# Degree and Certificate

# AAS DEGREE

PASTRY ARTS SPECIALIZATION AAS DEGREE - 70 Credit Hours

HOTEL/RESTAURANT MANAGEMENT AAS DEGREE - 64 Credit Hours

CULINARY ARTS AAS DEGREE - 70 Credit Hours

# CERTIFICATE

HOTEL/RESTAURANT MANAGEMENT CERTIFIACTE - 27 Credit Hours

CATERING MANAGEMENT SPECIALIZATION - 24 Credit Hours

DIETARY MANAGER SPECIALIZATION - 15 Credit Hours

HOTEL MANAGEMENT SPECIALIZATION - 24 Credit Hours

MEETINGS AND EVENT MANAGEMENT SPECIALIZATION - 24 Credit Hours

CULINARY ARTS CERTIFICATE - 24 Credit Hours

PASTRY ARTS SPECIALIZATION CERTIFICATE - 24 Credit Hours

# AAS DEGREE

## AAS DEGREE – HOTEL/RESTAURANT MANAGEMENT - 64 credit hours

### FIRST YEAR

#### First Semester

CHEF 1305 Sanitation and Safety1, 2, 3

ENGL 1301 Composition/Rhetoric I

HAMG 1321 Introduction to Hospitality Industry1

HAMG 1340 Hospitality Legal Issues

HAMG 2307 Hospitality Marketing and Sales

#### Second Semester

HAMG 1313 Front Office Procedures

HAMG 1324 Hospitality Human Resources Management

HAMG 2337 Hospitality Facilities Management

HUMA 1301 Introduction to the Humanities

RSTO 1325 Purchasing for Hospitality Operations

#### Summer

ECON 1301 Introduction to Economics

HAMG 1319 Computers in Hospitality

MATH 1332 College Mathematics

### SECOND YEAR

#### First Semester

HAMG 2301 Principles of Food and Beverage Operations

HAMG 2305 Hospitality Management and Leadership

SPCH 1321 Business and Professional Speaking

TRVM 2301 Introduction to Convention/Meeting Management

#### Second Semester

HAMG 2332 Hospitality Financial Management

HAMG 2380 Cooperative Education - Hospitality Administration/ Management, General (Capstone)

PHED/DANC Any activity course

RSTO 2307 Catering

Elective\*

Note: Preferred core choices in italics; other options available on page XX, unless otherwise noted.

1. Tech Prep course which may have been completed in high school
2. Certification in ServSafe
3. Certification in Food Protection Management
4. May substitute MATH 1324 or MATH 1314 (recommended for transfer students)

\*Elective (3 credit hours): Any CHEF, HAMG, IFWA, RSTO, or TRVM course not listed above

## AAS DEGREE – CULINARY ARTS - 70 credit hours

### FIRST YEAR

#### First Semester

CHEF 1301 Basic Food Preparation1

CHEF 1305 Sanitation and Safety1, 2, 3

ENGL 1301 Composition/Rhetoric I

HAMG 1321 Introduction to Hospitality Industry1

IFWA 1310 Nutrition and Menu Planning

#### Second Semester

CHEF 2302 Saucier

HAMG 1324 Hospitality Human Resources Management

HUMA 1301 Introduction to the Humanities

PSTR 1301 Fundamentals of Baking

RSTO 1325 Purchasing for Hospitality Operations

#### Summer

CHEF 1302 Principles of Healthy Cuisine

HAMG 1319 Computers in Hospitality

MATH 1332 College Mathematics4

### SECOND YEAR

#### First Semester

CHEF 1310 Garde Manger

CHEF 1341 American Regional Cuisine

CHEF 1345 International Cuisine

CHEF 2331 Advanced Food Preparation

ECON 1301 Introduction to Economics

#### Second Semester

CHEF 1314 A La Carte Cooking

CHEF 2380 Cooperative Education - Culinary Arts/Chef Training (Capstone)

PHED/DANC Any activity course

RSTO 1304 Dining Room Service

SPCH 1321 Business and Professional Speaking

Elective\*

Note: Preferred core choices in italics; other options available on page XX, unless otherwise noted.

1. Tech Prep course which may have been completed in high school
2. Certification in ServSafe
3. Certification in Food Protection Management
4. May substitute MATH 1324 or MATH 1314 (recommended for transfer students)

\* Elective (3 credit hours): CHEF 2341, RSTO 1301 (must be 21 or older), or any CHEF, HAMG, PSTR, TRVM course not listed above

## AAS DEGREE– PASTRY ARTS SPECIALIZATION - 70 credit hours

### FIRST YEAR

#### First Semester

CHEF 1301 Basic Food Preparation1

CHEF 1305 Sanitation and Safety1, 2, 3

ENGL 1301 Composition/Rhetoric I

HAMG 1321 Introduction to Hospitality Industry1

PSTR 1301 Fundamentals of Baking

#### Second Semester

HAMG 1324 Hospitality Human Resources Management

HUMA 1301 Introduction to the Humanities

IFWA 1310 Nutrition and Menu Planning

PSTR 1305 Breads and Rolls

RSTO 1325 Purchasing for Hospitality Operations

#### Summer

HAMG 1319 Computers in Hospitality

MATH 1332 College Mathematics4

PSTR 1306 Cake Decorating I

### SECOND YEAR

#### First Semester

ECON 1301 Introduction to Economics

PSTR 1310 Pies, Tarts, Teacakes, and Cookies

PSTR 1312 Laminated Dough, Pate a Choux, and Donuts

PSTR 1340 Plated Desserts

PSTR 2307 Cake Decorating II

#### Second Semester

PHED/DANC Any activity course

PSTR 2301 Chocolates and Confections

PSTR 2331 Advanced Pastry Shop

PSTR 2380 Cooperative Education - Baking and Pastry Arts/Baker/Pastry Chef (Capstone)

SPCH 1321 Business and Professional Speaking

Elective\*

Note: Preferred core choices in italics; other options available on page XX, unless otherwise noted.

1. Tech Prep course which may have been completed in high school
2. Certification in ServSafe
3. Certification in Food Protection Management
4. May substitute MATH 1324 or MATH 1314 (recommended for transfer students)

\* Elective (3 credit hours): CHEF 2341, RSTO 1301 (must be 21 or older), or any CHEF, HAMG, TRVM course not listed above

## HOTEL/RESTAURANT MANAGEMENT CERTIFICATE - 27 credit hours

#### First Semester

HAMG 1321 Introduction to Hospitality Industry1

HAMG 1340 Hospitality Legal Issues

HAMG 2307 Hospitality Marketing and Sales

HAMG 2332 Hospitality Financial Management

#### Second Semester

CHEF 1305 Sanitation and Safety1, 2, 3

HAMG 2301 Principles of Food and Beverage Operations

HAMG 2305 Hospitality Management and Leadership

HAMG 2337 Hospitality Facilities Management

RSTO 1380 Cooperative Education - Food and Beverage/Restaurant Operations Manager (Capstone)

1. Tech Prep course which may have been completed in high school
2. Certification in ServSafe
3. Certification in Food Protection Management

## CATERING MANAGEMENT SPECIALIZATION - 24 credit hours

#### First Semester

BUSG 2309 Small Business Management

CHEF 1305 Sanitation and Safety1, 2, 3

HAMG 2307 Hospitality Marketing and Sales

HAMG 2332 Hospitality Financial Management

#### Second Semester

HAMG 2301 Principles of Food and Beverage Operations

HAMG 2337 Hospitality Facilities Management

RSTO 1380 Cooperative Education - Restaurant, Culinary, and Catering Management/Manager (Capstone)

Elective\*

1. Tech Prep course which may have been completed in high school
2. Certification in ServSafe
3. Certification in Food Protection Management

\* Elective (3 credit hours): Any BUSG, CHEF, HAMG, or TRVM course (excluding CHEF 1380, CHEF 2581, HAMG 1380, and TRVM 1380)

## DIETARY MANAGER SPECIALIZATION - 15 credit hours

#### First Semester

BIOL 1323 Nutrition and Diet Therapy

HAMG 1324 Hospitality Human Resources Management

HAMG 2301 Principles of Food and Beverage Operations

#### Second Semester

CHEF 1305 Sanitation and Safety1, 2, 3

HAMG 1380 Cooperative Education - Hospitality Administration/ Management, General4 (Capstone)

1. Tech Prep course which may have been completed in high school
2. Certification in ServSafe
3. Certification in Food Protection Management
4. May substitute CHEF 1380

## HOTEL MANAGEMENT SPECIALIZATION - 24 credit hours

#### First Semester

HAMG 1321 Introduction to Hospitality Industry1

HAMG 1340 Hospitality Legal Issues

HAMG 2307 Hospitality Marketing and Sales

HAMG 2332 Hospitality Financial Management

#### Second Semester

HAMG 1313 Front Office Procedures

HAMG 1324 Hospitality Human Resources Management

HAMG 1380 Cooperative Education - Hospitality Administration/ Management (Capstone)

HAMG 2337 Hospitality Facilities Management

1. Tech Prep course which may have been completed in high school

## MEETINGS AND EVENT MANAGEMENT SPECIALIZATION - 24 credit hours

#### First Semester

HAMG 1321 Introduction to Hospitality Industry1

HAMG 2307 Hospitality Marketing and Sales

TRVM 1327 Special Events Design

TRVM 2301 Introduction to Convention/Meeting Management

#### Second Semester

HAMG 2301 Principles of Food and Beverage Operations

TRVM 1380 Cooperative Education - Tourism and Travel Services Management (Capstone)

TRVM 2333 Applied Convention/Meetings Management

TRVM 2355 Exposition and Trade Show Operations

1. Tech Prep course which may have been completed in high school

## CULINARY ARTS CERTIFICATE - 24 credit hours

#### First Semester

CHEF 1301 Basic Food Preparation1

CHEF 1305 Sanitation and Safety1, 2, 3

IFWA 1310 Nutrition and Menu Planning

PSTR 1301 Fundamentals of Baking

#### Second Semester

CHEF 1341 American Regional Cuisine

CHEF 1345 International Cuisine

CHEF 2331 Advanced Food Preparation (Capstone)

Elective\*

1. Tech Prep course which may have been completed in high school
2. Certification in ServSafe
3. Certification in Food Protection Management

\* Elective (3 credit hours) RSTO 1301 (must be 21 or older) or any CHEF, HAMG, PSTR, TRVM course not listed above

## PASTRY ARTS SPECIALIZATION CERTIFICATE - 24 credit hours

#### First Semester

CHEF 1301 Basic Food Preparation

CHEF 1305 Sanitation and Safety1, 2, 3

IFWA 1310 Nutrition and Menu Planning

PSTR 1301 Fundamentals of Baking

#### Second Semester

PSTR 1312 Laminated Dough, Pate a Choux, and Donuts

PSTR 1340 Plated Desserts

PSTR 2331 Advanced Pastry Shop (Capstone)

Elective\*

1. Tech Prep course which may have been completed in high school
2. Certification in ServSafe
3. Certification in Food Protection Management

\* Elective (3 credit hours): PSTR 1305 or PSTR 1306