

Programs



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AAS DEGREES

AAS DEGREE – HOTEL/RESTAURANT MANAGEMENT

CHEF 1305	Sanitation and Safety
ENGL 1301	Composition/Rhetoric I
HAMG 1321	Introduction to Hospitality Industry
HAMG 1340	Hospitality Legal Issues
HAMG 2307	Hospitality Marketing and Sales
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
ECON 1301	Introduction to Economics
HAMG 1319	Computers in Hospitality
MATH 1332	College Mathematics
HAMG 2301	Principles of Food and Beverage Operations
SPCH 1321	Business and Professional Speaking
TRVM 2301	Introduction to Convention/Meeting Management
HAMG 2380	Cooperative Education – Hospitality Administration/ Management
HAMG 2332	Hospitality Financial Management
PHED/DANC	Any activity course
RSTO 2307	Catering
HAMG 2305	Hospitality Management and Leadership (Capstone)
Elective* (3 credit hours)	
64 credits	

AAS DEGREE – MEETINGS & EVENT MANAGEMENT

ENGL 1301	Composition/Rhetoric I
HAMG 1321	Introduction to Hospitality
HAMG 1340	Hospitality Legal Issues
TRVM 2301	Introduction to Conventions/Meetings Management
TRVM 1327	Special Event Design
HAMG 1324	Hospitality Human Resource Management
HUMA 1301	Introduction to the Humanities
TRVM 1323	Group Tour Operations
TRVM 2355	Exhibition & Trade Show Operations
TRVM 2341	International Conventions/Meetings Management
ECON 1301	Introduction to Economics
HAMG 1319	Computers in Hospitality
MATH 1332	College Mathematics
HAMG 2307	Hospitality Marketing & Sales
HAMG 2301	Principles of Food & Beverage Operations
SPCH 2301	Business & Professional Speaking
TRVM 2380	Cooperative Education ~ Tourism & Travel Services
HAMG 2332	Hospitality Financial Management
PHED/DANC	Any Activity Course
RSTO 2307	Catering
TRVM 2333	Applied Convention Meetings Management (capstone)
Elective* (3 credit hours)	
64 credits	

AAS DEGREE – CULINARY ARTS

CHEF 1301	Basic Food Preparation
CHEF 1305	Sanitation and Safety
ENGL 1301	Composition/Rhetoric
HAMG 1321	Introduction to Hospitality Industry
IFWA 1310	Nutrition and Menu Planning
CHEF 2331	Advanced Food Preparation
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
CHEF 1302	Principles of Healthy Cuisine
HAMG 1319	Computers in Hospitality
MATH 1332	College Mathematics
CHEF 1310	Garde Manger
CHEF 1341	American Regional Cuisine
CHEF 1345	International Cuisine
ECON 1301	Introduction to Economics
CHEF 1314	A La Carte Cooking (Capstone)
RSTO 1304	Dining Room Service
CHEF 2380	Cooperative Education - Culinary Arts/Chef Training
PHED/DANC	Any activity course
SPCH 1321	Business and Professional Speaking
Elective* (3 credit hours)	
70 credits	

AAS DEGREE – PASTRY ARTS SPECIALIZATION - 70 credit hours

CHEF 1301	Basic Food Preparation
CHEF 1305	Sanitation and Safety
ENGL 1301	Composition/Rhetoric I
HAMG 1321	Introduction to Hospitality Industry
PSTR 1301	Fundamentals of Baking
HAMG 132	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
HAMG 1319	Computers in Hospitality
MATH 1332	College Mathematics
PSTR 1306	Cake Decorating I
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
PHED/DANC	Any activity course
PSTR 2301	Chocolates and Confections
PSTR 2331	Advanced Pastry Shop (Capstone)
PSTR 2380	Cooperative Education - Baking and Pastry Arts/Baker/Pastry Chef
SPCH 1321	Business and Professional Speaking
Elective* (3 credit hours)	
70 credits	

CERTIFICATES

CERTIFICATE - CULINARY ARTS – 24 credit hours

CHEF 1301	Basic Food Preparation
CHEF 1305	Food Sanitation & Safety
IFWA 1310	Nutrition and Menu Planning
PSTR 1301	Fundamentals of Baking
CHEF 1341	American Regional Cuisine
CHEF 1345	International Cuisine
CHEF 2331	Advanced Food Preparation (Capstone)

**Elective (3 credit hours)*

CERTIFICATE - PASTRY ARTS - 24 credit hours

CHEF 1301	Basic Food Preparation
CHEF 1305	Sanitation and Safety
IFWA 1310	Nutrition and Menu Planning
PSTR 1301	Fundamentals of Baking
PSTR 1312	Laminated Dough, Pate a Choux and Donuts
PSTR 1340	Plated Desserts
PSTR 1310	Pies, Tarts, Teacakes, and Cookies (Capstone)

**Elective (3 credit hours)*

CERTIFICATE - HOTEL/RESTAURANT MANAGEMENT – 27 credit hours

HAMG 1321	Introduction to Hospitality Industry
HAMG 1340	Hospitality Legal Issues
HAMG 2307	Hospitality Marketing & Sales

- HAMG 2332 Hospitality Financial Management**
- HAMG 1313 Front Office Procedures**
- HAMG 1324 Hospitality Human Resource Management**
- HAMG 2337 Hospitality Facilities Management**
- HAMG 2305 Hospitality Management & Leadership (Capstone)**

**Elective (3 credit hours)*

CERTIFICATE - MEETINGS & EVENTS MANAGEMENT -27 credit hours

- HAMG 1321 Introduction to the Hospitality Industry**
- HAMG 2307 Hospitality Marketing & Sales**
- TRVM 1327 Special Event Design**
- TRVM 2301 Introduction to Convention/ Meeting Management**
- HAMG 2301 Principles of Food & Beverage Management**
- TRVM 2355 Exposition and Trade Show Operations**
- TRVM 2333 Applied Convention/Meetings Management (Capstone)**

**Elective (3 credit hours)*