

Programs



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AAS DEGREES

AAS DEGREE – HOTEL/RESTAURANT MANAGEMENT - 64 credit hours

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
HAMG 2305	Hospitality Management and Leadership
SPCH 1321	Business and Professional Speaking
TRVM 2301	Introduction to Convention/Meeting Management
HAMG 2332	Hospitality Financial Management
HAMG 2380	Cooperative Education - Hospitality Administration/ Management General (Capstone)
PHED/DANC	Any activity course
RSTO 2307	Catering
<i>Elective* (3 credit hours)</i>	

AAS DEGREE – CULINARY ARTS - 70 credit hours

CHEF 1301	Basic Food Preparation I
CHEF 1305	Sanitation and Safety
ENGL 1301	Composition/Rhetoric I
HAMG 1321	Introduction to Hospitality Industry
IFWA 1310	Nutrition and Menu Planning
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
CHEF 2331	Advanced Food Preparation

ECON 1301	Introduction to Economics
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
<i>Elective* (3 credit hours)</i>	

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 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
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
PSTR 2380	Cooperative Education - Baking and Pastry Arts/Baker/Pastry Chef (Capstone)
SPCH 1321	Business and Professional Speaking
<i>* Elective (3 credit hours)</i>	

CERTIFICATES

CERTIFICATE - CULINARY 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
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 2331	Advanced Pastry Shop (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 and Sales
HAMG 2332	Hospitality Financial Management
CHEF 1305	Sanitation and Safety
HAMG 2301	Principles of Food and Beverage Operations
HAMG 2305	Hospitality Management and Leadership (CAPSTONE)
HAMG 2337	Hospitality Facilities Management

** Elective (3 credit hours)*

CERTIFICATE - CATERING MANAGEMENT SPECIALIZATION - 24 credit hours

BUSG 2309	Small Business Management
CHEF 1305	Sanitation and Safety ^{1, 2, 3}
HAMG 2307	Hospitality Marketing and Sales
HAMG 2332	Hospitality Financial Management
HAMG 2301	Principles of Food and Beverage Operations

HAMG 2337 Hospitality Facilities Management
RSTO 2307 Catering (Capstone)
** Elective (3 credit hours)*

CERTIFICATE - DIETARY MANAGER SPECIALIZATION - 15 credit hours

BIOL 1323 Nutrition and Diet Therapy
HAMG 1324 Hospitality Human Resources Management
HAMG 2301 Principles of Food and Beverage Operations
CHEF 1305 Sanitation and Safety
HAMG 1380 Cooperative Education - Hospitality Administration/
Management, General (Capstone)

CERTIFICATE - HOTEL MANAGEMENT SPECIALIZATION - 24 credit hours

HAMG 1321 Introduction to Hospitality Industry
HAMG 1340 Hospitality Legal Issues
HAMG 2307 Hospitality Marketing and Sales
HAMG 2332 Hospitality Financial Management
HAMG 1313 Front Office Procedures
HAMG 1324 Hospitality Human Resources Management
HAMG 2305 Hospitality Management and Leadership (Capstone)
HAMG 2337 Hospitality Facilities Management

CERTIFICATE - MEETINGS AND EVENT MANAGEMENT SPECIALIZATION - 24 credit hours

HAMG 1321 Introduction to Hospitality Industry
HAMG 2307 Hospitality Marketing and Sales
TRVM 1327 Special Events Design
TRVM 2301 Introduction to Convention/Meeting Management
HAMG 2301 Principles of Food and Beverage Operations
TRVM 2333 Applied Convention/Meetings Management (Capstone)
TRVM 2355 Exposition and Trade Show Operations
**Elective (3 credit hours)*