



Certificate of Proficiency Hospitality Services (15 ch)

Technical Certificate Hospitality Services Food Service and Management Track (30 ch)

Associates of Applied Science General Technology Food Service and Management (60 ch)

Program Description:

Students requiring developmental coursework may not be able to complete this program of study in four (4) semesters. Developmental courses do not count toward total degree hours. Students having completed college level courses prior to enrollment will be assisted by their advisor in making appropriate substitutions. General education courses may be interchanged between semesters.

Possible Prerequisites:

| Course # | Course Title | Course # | Course Title |
|----------|-------------------------------|----------|----------------------|
| ENG0051 | Writing Seminar | ENG0053 | English Fundamentals |
| MATH0021 | Foundations of Math Reasoning | MATH0083 | Math Fundamentals |

| Year 1 | | | | | |
|---|---|-----------|--|---|-----------|
| First Semester | | | Second Semester | | |
| Course No. | Course Name | Hours | Course No. | Course Name | Hours |
| ENG1203 | Workplace Essentials | 3 | HS1233 | Menu Planning | 3 |
| HS1003 | Introduction to Hospitality Services | 3 | HS1353 | Purchasing in Foodservice | 3 |
| HS1013 | Sanitation | 3 | HS1363 | Foodservice Design and Equipment | 3 |
| HS1023 | Culinary Techniques I Lab | 3 | HS2013 | Food and Beverage for Hotels, Clubs and Resorts | 3 |
| HS1033 | Table Services | 3 | MATH1083 | Quantitative Literacy | 3 |
| Total Hours | | 15 | Total Hours | | 15 |
| <i>1120/12.0504 Certificate of Proficiency (Hospitality Services)</i> | | | <i>2123/12.0504 Technical Certificate (Hospitality Services-Food Service and Management Track)</i> | | |
| Year 2 | | | | | |
| Third Semester | | | Forth Semester | | |
| Course No. | Course Name | Hours | Course No. | Course Name | Hours |
| BSYS2143 | Introduction to Entrepreneurship OR | 3 | ENG1003 | English I | 3 |
| MKTG1013 | Introduction to Business | | | | |
| HS1253 | Banquets, Catering and International Cuisine | 3 | HS1043 | Food Services Cost Control | 3 |
| HS1343 | Operations, Personnel, and Procedures for Hospitality | 3 | HS1333 | Hospitality and Restaurant Marketing | 3 |
| MIS1033 | Introduction to Computers | 3 | HS2053 | Hospitality Services Internship | 3 |
| | Social Science Elective | 3 | MGMT2003 | Introduction to Management | 3 |
| Total Hours | | 15 | Total Hours | | 15 |
| | | | <i>Associates of Applied Science, General Technology Food Service and Management Pathway</i> | | |

ADDITIONAL NOTES:

- Students must receive ServSafe certification to progress within the program and attend laboratory experiences or internship.