

Certificate of Proficiency Hospitality Services (15 ch)

Technical Certificate Hospitality Services
Culinary Services Track (30 ch)

Associates of Applied ScienceGeneral TechnologyCulinary Services (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 | | |
|----------|----------------------------------|----------|----------------------|
| 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 | BIOL2013 | Introduction to Nutrition | 3 | |
| HS1003 | Introduction to Hospitality Services | 3 | HS1113 | Bakery and Desserts | 3 | |
| HS1013 | Sanitation | 3 | HS1123 | Culinary Techniques II Lab | 3 | |
| HS1023 | Culinary Techniques I Lab | 3 | HS1233 | Menu Planning | 3 | |
| HS1033 | Table Services | 3 | MATH1083 | Quantitative Literacy | 3 | |
| Total Hours 1120/12.0504 Certificate of Proficiency (Hospitality Services) | | 15 | | Total Hours 2122/12.0504 Technical Certificate (Hospitality Services-Culinary Services) | | |
| , | | • | Year 2 | , | • | |
| Third Semester | | | | Forth Semester | | |
| Course No. | Course Name | Hours | Course No. | Course Name | Hours | |
| HS1223 | Culinary Techniques III Lab | 3 | ENG1003 | Composition I | 3 | |
| HS1253 | Banquets, Catering, and International Cuisine | 3 | HS1323 | Culinary Techniques IV Lab | 3 | |
| HS1343 | Operations, Personnel, and Procedures for Hospitality | 3 | HS1353 | Purchasing in Foodservice | 3 | |
| MIS1033 | Introduction to Computers | 3 | HS1363 | Foodservice Design and Equipment | 3 | |
| | Social Science Elective | 3 | HS2053 | Hospitality Services Internship | 3 | |
| Total Hours | | 15 | , | Total Hours Associates of Applied Science, General Technology Food Service and Management Pathway | | |

ADDITIONAL NOTES:

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