

Certificate of Proficiency Hospitality Services (15 ch)

Technical Certificate Hospitality Services Culinary Services Track (30 ch)

Associates of Applied Science General Technology Hospitality 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

Year 1					
First Semester			Second Semester		
Course No.	Course Name	Hours	Course No.	Course Name	Hours
ENG1203	Workplace Essentials	3	HS1263 OR HS1353	Nutrition Purchasing in Food Services	3
HS1003	Introduction to Hospitality Services	3	HS1113 OR HS1363	Bakery and Desserts Foodservice Design and Equipment	3
HS1013	Sanitation	3	HS1123 OR HS2013	Culinary Techniques II Lab Food and Beverage for Hotels, Clubs, and Resorts	3
HS1023	Culinary Techniques I Lab	3	HS1233	Menu Planning	3
HS1033	Table Services	3	MATH1013	Mathematical Applications	3
Total Hours		15	Total Hours		15
<i>1120/12.0504 Certificate of Proficiency (Hospitality Services)</i>			<i>2122/12.0504 Technical Certificate (Hospitality Services)</i>		
Year 2					
Third Semester			Fourth Semester		
Course No.	Course Name	Hours	Course No.	Course Name	Hours
HS1223 OR MKTG1013	Culinary Techniques III Lab Introduction to Business	3	ENG1003	Composition I	3
HS1253	Banquets, Catering, and International Cuisine	3	HS1323 OR HS1043	Culinary Techniques IV Lab Food Services Cost Control	3
HS1343	Operations, Personnel, and Procedures for Hospitality	3	HS1353 OR HS1333	Purchasing in Foodservice Hospitality and Restaurant Marketing	3
MIS1033	Introduction to Computers	3	HS1363 OR MGMT2003	Foodservice Design and Equipment Introduction to Management	3
	Social Science Elective	3	HS2053	Hospitality Services Internship	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 internships.