

**SCHOOL
OF
HOSPITALITY MANAGEMENT
&
THE CULINARY ARTS**

➤ **AAS in
HOSPITALITY MANAGEMENT**

➤ **BBA in
HOSPITALITY MANAGEMENT
(WITH CONCENTRATIONS)**

*For MINORS available to BBA students majoring in
HOSPITALITY MANAGEMENT*

See the “Minors for Bachelor Students” Section

2011-2012 ACADEMIC YEAR CURRICULUM REVIEW WORKSHEET AAS IN HOSPITALITY MANAGEMENT

COURSES	CREDITS
MAJOR REQUIREMENTS (30 credits)	
<i>Hospitality Requirements (27 credits)</i>	
1. HP 101 Introduction to Hospitality	3
2. HP 102 Room Division Management	3
3. HP 110 Food and Beverage Management	3
4. HP 120 Travel and Tourism	3
5. HP 215 Customer Service	3
6. HP 225 Dining Room Management	3
7. HP 210 Purchasing for Hospitality	3
8. HP 290 Internship	3
9. AC 161 Principles of Accounting I	3
Major Area Electives (3 credits) HP	
1.	3
GENERAL EDUCATION REQUIREMENTS (27 credits)	
1. MA 127 Quantitative Methods	3
2. EN 109 Expository Writing	3
3. EN 110 Composition and Literature	3
4. EN 205 Business Writing	3
5. LA-XXX	3
6. LA-XXX	3
7. LA-XXX	3
8. IT 103 Introduction to Information Processing	3
9. IT 115 Electronic Spreadsheet	3
OPEN ELECTIVE (3 credits)	
1.	3
	60
TOTAL CREDITS: (Must Equal at least 60 credits and at least 20 courses)	

* Major Area and Open Electives should be chosen based on advisement and area of concentration.

2011-2012 ACADEMIC YEAR RECOMMENDED SEQUENCE AAS IN HOSPITALITY MANAGEMENT

SEMESTER 1

COURSE #	NAME	CREDITS
HP-101	Introduction to Hospitality	3
LA-XXX	Liberal Arts Elective	3
EN-109	Expository Writing	3
IT-103	Introduction to Information Processing	3
LA-XXX	Liberal Arts Elective (LA-100 in Bx)	3
Total		15

SEMESTER 2

COURSE #	NAME	CREDITS
HP-102	Rooms Division Management	3
HP-110	Food & Beverage Management	3
HP-120	Travel and Tourism	3
EN-110	Composition and Literature	3
MA-127	Quantitative Methods	3
Total		30

SEMESTER 3

COURSE #	NAME	CREDITS
HP210	Purchasing for Hospitality	3
HP-215	Customer Svc. For Hosp. and Culinary Managers	3
EN-205	Business Writing	3
AC-161	Accounting I	3
IT-115	Electronic Spreadsheet	3
Total		45

SEMESTER 4

COURSE #	NAME	CREDITS
HP-225	Dining Room Management	3
	*Open Elective	3
LA-XXX	Liberal Arts Elective	3
HP-XXX	*Hospitality Elective	3
HP-290	Cooperative Education Seminar (Internship)	3
Total		60

*Major Area and Open Electives should be chosen based upon advisement and area of concentration.

2011-2012 ACADEMIC YEAR CURRICULUM REVIEW WORKSHEET BBA IN HOSPITALITY MANAGEMENT

COURSES	CREDITS	COURSES	CREDITS
MAJOR REQUIREMENTS (63 credits)		OTHER REQUIREMENTS (57 Credits)	
<i>Accounting (3 credits)</i>		<i>Computer Courses (6 credits)</i>	
1. AC 161 Accounting I	3	1. IT 103 Introduction to Information Processing	3
		2. IT-115 Electronic Spreadsheet	3
<i>HOSPITALITY (30 credits)</i>		<i>General Education Requirements (33 credits)</i>	
1. HP 101 Introduction to Hospitality	3	1. EN 109 Expository Writing	3
2. HP 110 Food & Beverage Management	3	2. EN 110 Composition and Literature	3
3. HP 120 Travel and Tourism	3	3. EN 205 Business Writing	3
4. HP 130 Hospitality Law	3	4. LA 120 Speech	3
5. HP 215 Customer Service	3	5. LA-xxx	3
6. HP 225 Dining Room Management	3	6. LA-xxx	3
7. HP 290 Hospitality Internship	3	7. LA-xxx	3
8. HP 310 Sales & Mktg. for Hotels/Rest.	3	8. LA-xxx	3
9. HP 410 Financial Mgt. for Hosp. Ops	3	9. LA-xxx	3
10. HP 450 Hosp. Senior Seminar	3	10. MA 127 Quantitative Methods	3
		11. MA 135 Statistical Applications	3
<i>Management/Economics (12 credits)</i>			
1. EC 201 Macroeconomics	3		
2. MG 201 Principles of Management	3		
3. MG 211 Human Resource Management	3		
4. MG 216 Labor Relations	3		
<i>Major-Area Electives (18 credits)</i>		<i>Open Electives (18 credits)</i>	
1.	3	1.	3
2.	3	2.	3
3.	3	3.	3
4.	3	4.	3
5.		5.	3
6.		6.	3
TOTAL CREDITS: (Must equal at least 63 credits and at least 21 courses)		TOTAL CREDITS: (Must equal at least 57 credits and at least 19 courses)	
		TOTAL CREDITS MUST EQUAL 120	

2011-2012 ACADEMIC YEAR RECOMMENDED SEQUENCE BBA IN HOSPITALITY MANAGEMENT

SEMESTER 1

COURSE #	NAME	CREDITS
HP-101	Introduction to Hospitality	3
LA-120	Speech	3
EN-109	Expository Writing	3
IT-103	Introduction to Information Processing	3
LA-xxx	Liberal Arts Elective (LA-100 in Bx)	3
	Total	15

SEMESTER 2

COURSE #	NAME	CREDITS
AC-161	Accounting I	3
HP-110	Food & Beverage Management	3
HP-120	Travel & Tourism	3
IT-115	Electronic Spreadsheet	3
EN-110	Composition and Literature	3
	Total	30

SEMESTER 3

COURSE #	NAME	CREDITS
HP 215	Customer Service for Hospitality & Culinary Managers	3
EN-205	Business Writing	3
MA-127	Quantitative Mathematics	3
MG-201	Principles of Management	3
HP-210	Purchasing for Hospitality	3
	Total	45

SEMESTER 4

COURSE #	NAME	CREDITS
HP-225	Dining Room Management	3
HP-130	Hospitality Law	3
MA-135	Statistical Applications	3
MG-211	Human Resource Management	3
HP-290	Cooperative Education Seminar (Internship)	3
	Total	60

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2011-2012 ACADEMIC YEAR RECOMMENDED SEQUENCE BBA IN HOSPITALITY MANAGEMENT

SEMESTER 5

COURSE #	NAME	CREDITS
HP-310	Sales & Marketing for Hotels and Restaurants	3
HP-xxx	*Elective	3
HP-xxx	*Elective	3
*Open Elective		3
EC-201	Macroeconomics	3
	Total	75

SEMESTER 6

COURSE #	NAME	CREDITS
HP-410	Financial Management for Hospitality Operations	3
HP-xxx	*Elective	3
MG-216	Labor Relations	3
LA-xxx	Liberal Arts Elective	3
LA-xxx	Recommended: LA 205 Advanced Speech	3
	Total	90

SEMESTER 7

COURSE #	NAME	CREDITS
HP-xxx	*Elective	3
LA-xxx	*Elective	3
LA-xxx	*Elective	3
*Open Elective		3
*Open Elective		3
	Total	105

SEMESTER 8

COURSE #	NAME	CREDITS
HP-450	Hospitality Senior Seminar	3
HP-xxx	BBA Internship Recommended	3
*Open Elective		3
*Open Elective		3
*Open Elective		3
	Total	120

*Major Area and Open Electives should be chosen based upon advisement and area of concentration

<p style="text-align: center;">2011-2012 ACADEMIC YEAR BBA IN HOSPITALITY MANAGEMENT CONCENTRATIONS</p>
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Concentration in Culinary Management

In addition to all other BBA degree requirements, the Culinary Management concentration requires successful completion of 15 credits in specialized courses as follows:

<p>Required Culinary Management Specialization Courses:</p>
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<p>HP-252 Techniques of Healthy Cooking HP-302 Menu Planning and Design HP-412 Entrepreneurship for Hospitality Entities HP-435 Catering Management HP-436 Cost controls for Food Beverage, and Labor</p>

Concentration in Tourism and Destination Management

In addition to all other BBA degree requirements, the Tourism and Destination Management concentration requires successful completion of 15 credits in specialized courses as follows:

<p>Required Tourism and Destination Management Specialization Courses</p>
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<p>HP-401 Destination Marketing HP-305 Tourism Planning and Development HP-408 Niche Tourism HP-412 Entrepreneurship for Hospitality Entities HP-430 Meeting and Event Management</p>

**SCHOOL
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&
THE CULINARY ARTS**

- **AAS in
THE CULINARY ARTS**
- **AAS in
THE BAKING AND PASTRY ARTS**

2011-2012 ACADEMIC YEAR CURRICULUM REVIEW WORKSHEET AAS IN CULINARY ARTS

COURSES	<i>CREDITS</i>
MAJOR REQUIREMENTS (30credits)	
<i>Culinary Arts Requirements (30 credits)</i>	
1. HP 101 Introduction to Hospitality	3
2. HP 110 Food and Beverage Management	3
3. HP 151 Culinary Arts I	2
4. HP151L Culinary Arts I Lab	1
5. HP 155 Culinary Arts II	3
6. HP 230 Culinary Arts III	3
7. HP 235 Culinary Arts Practicum	3
8. HP 160 Baking and Pastry Arts I	3
9. HP 270 Garde Manger (Cold Kitchen)	3
10. HP 290 Culinary Arts Internship/Capstone Course	3
Major Area Elective (HP) 3credits	
1.	3
GENERAL EDUCATION REQUIREMENTS (27 credits)	
1. MA 122 Quantitative Business Decisions	3
2. EN 109 Expository Writing	3
3. EN 110 Composition and Literature	3
4. EN 205 Business Writing	3
5. LA XXX	3
6. LA XXX	3
7. LA XXX	3
8. IT-103 Introduction to Information Processing	3
9. IT-115 Electronic Spreadsheet	3
OPEN ELECTIVE (3 credits)	
1.	3
TOTAL CREDITS: (Must Equal at least 60 credits and at least 20 courses)	60

2011-2012 ACADEMIC YEAR RECOMMENDED SEQUENCE AAS IN CULINARY ARTS

SEMESTER 1

COURSE #	NAME	CREDITS
HP-101	Introduction to Hospitality	3
HP-151	Culinary Arts I	2
HP-151L	Culinary Arts I Lab	1
EN-109	Expository Writing	3
IT-103	Intro to Data Processing	3
LA-	Liberal Arts Elective (LA100 in BX)(LA120 in NR)	3
	Total	15

SEMESTER 2

COURSE #	NAME	CREDITS
MA-127	Quantitative Math	3
HP-155	Culinary Arts II	3
HP-160	Baking I	3
EN-110	Composition and Literature	3
IT-115	Electronic Spreadsheet	3
	Total	30

SEMESTER 3

COURSE #	NAME	CREDITS
HP-230	Culinary Arts III	3
HP-110	Food & Beverage Management	3
EN-205	Business Writing	3
LA-	Liberal Arts Elective	3
LA-	Liberal Arts Elective	3
	Total	45

COURSE #	NAME	CREDITS
HP-235	Culinary Arts Practicum	3
HP-270	Garde Manger (Cold Kitchen)	3
HP-	Hospitality Elective	3
HP-290	Cooperative Education Seminar (Internship)	3
Open elective	Open Elective	3
	Total	60

2011-2012 ACADEMIC YEAR CURRICULUM REVIEW WORKSHEET AAS IN BAKING & PASTRY ARTS

COURSES	<i>CREDITS</i>
MAJOR REQUIREMENTS (30credits)	
<i>Culinary Arts Requirements (24 credits)</i>	
1. HP 101 Introduction to Hospitality	3
2. HP 110 Food and Beverage Management	3
3. HP 151 Culinary Arts I	2
4. HP 151LCulinary Arts I Lab	1
5. HP 160 Baking and Pastry Arts I	3
6. HP 165 Baking and Pastry Arts II	3
7. HP 265 Contemporary Cakes and Desserts	3
8. HP 290 Baking and Pastry Internship	3
Major Area Elective (HP) 9 credits	
1.	3
2.	3
3.	3
GENERAL EDUCATION REQUIREMENTS (27 credits)	
1. MA 122 Quantitative Business Decisions	3
2. EN 109 Expository Writing	3
3. EN 110 Composition and Literature	3
4. EN 205 Business Writing	3
5. LA XXX	3
6. LA XXX	3
7. LA XXX	3
8. IT-103 Introduction to Information Processing	3
9. IT-115 Electronic Spreadsheet Applications	3
OPEN ELECTIVES (3 Credits)	3
1.	
TOTAL CREDITS: (Must Equal at least 60 credits and at least 20 courses)	60

2011-2012 ACADEMIC YEAR RECOMMENDED SEQUENCE AAS IN BAKING AND PASTRY ARTS

SEMESTER 1

COURSE #	NAME	CREDITS
HP-101	Introduction to Hospitality	3
HP-151	Culinary Arts I	2
HP-151 L	Culinary Arts I Lab	1
EN-109	Expository Writing	3
IT-103	Introduction to Information Processing	3
LA-	Liberal Arts Elective (LA120)	3
	Total	15

SEMESTER 2

COURSE #	NAME	CREDITS
MA-127	Quantitative Math	3
IT-115	Electronic spreadsheet	3
HP-160	Baking I	3
EN-110	Composition and Literature	3
LA-	Liberal Arts Elective	3
	Total	30

SEMESTER 3

COURSE #	NAME	CREDITS
HP-110	Food and Beverage Management	3
HP-165	Baking and Pastry Arts II	3
EN-205	Business Writing	3
LA-	Liberal Arts Elective	3
LA-	Liberal Arts Elective	3
	Total	45

SEMESTER 4

COURSE #	NAME	CREDITS
HP-265	Contemporary Cakes and Desserts	3
	Open Elective	3
HP-	Hospitality Elective	3
HP-	Hospitality Elective	3
HP-290	Cooperative Education Seminar (Internship)	3
	Total	60

***Major Area and Open Electives should be chosen based upon advisement and area of concentration**