

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

➤ **AAS in
HOSPITALITY MANAGEMENT**

➤ **BBA in
HOSPITALITY MANAGEMENT**

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

See the “Minors for BBA Students” Section

2008-2009 ACADEMIC YEAR CURRICULUM REVIEW WORKSHEET AAS IN HOSPITALITY MANAGEMENT

COURSES	CREDITS
MAJOR REQUIREMENTS (30 credits)	
<i>Hospitality Requirements (21 credits)</i>	
1. HP 101 Introduction to Hospitality	3
2. HP 102 Room Division Management	3
3. HP 103 Introduction to Culinary	3
4. HP 110 Food and Beverage Management	3
6. HP 290 Internship	3
7. AC 161 Principles of Accounting I	3
<i>Major Area Electives* (9 credits) HP, MG, MK</i>	
1.	3
2.	3
3.	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. Liberal Arts Elective or Science	3
6. Liberal Arts Elective or Social Science	3
7. Liberal Arts Elective	3
8. CP 101 Introduction to Information Processing	3
9. CP 125 Electronic Spreadsheet Applications	3
OPEN ELECTIVE (3 credits)	
1.	3
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.

2008-2009 ACADEMIC YEAR RECOMMENDED SEQUENCE AAS IN HOSPITALITY MANAGEMENT

SEMESTER 1

COURSE #	NAME	CREDITS
HP-101	Introduction to Hospitality	3
HP-103	Introduction to Culinary	3
CP-101	Introduction to Information Processing	3
EN-109	Expository Writing	3
LA-100	Freshman Seminar	3
	Total	15

SEMESTER 2

COURSE #	NAME	CREDITS
HP-102	Rooms Division Management	3
HP-110	Food & Beverage Management	3
EN-110	Composition and Literature	3
MA-127	Quantitative Methods	3
CP-125	Electronic Spreadsheet	3
	Total	30

SEMESTER 3

COURSE #	NAME	CREDITS
HP-215	Customer Svc. For Hosp. and Culinary Managers	3
EN-205	Business Writing	3
AC-161	Accounting I	3
LA-	Liberal Arts Elective (Preferably LA-120 Speech)	3
HP-	*Hospitality Elective	3
	Total	45

SEMESTER 4

COURSE #	NAME	CREDITS
HP-	*Hospitality Elective	3
HP-	*Hospitality Elective	3
	*Open Elective	3
	*Open Elective	3
HP-290	Hospitality Internship	3
	Total	60

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

2008-2009 ACADEMIC YEAR CURRICULUM REVIEW WORKSHEET BBA IN HOSPITALITY MANAGEMENT

COURSES	CREDITS	COURSES	CREDITS
MAJOR REQUIREMENTS (60 credits)		OTHER REQUIREMENTS (60 Credits)	
<i>Accounting (3 credits)</i>		<i>Computer Courses (6 credits)</i>	
1. AC 161 Accounting I	3	1. CP 101 Introduction to Information Processing	3
		2. CP 125 Electronic Spreadsheet Applications	3
HOSPITALITY (33 credits)		<i>General Education (33 credits) of which nine credits must be in English</i>	
1. HP 101 Introduction to Hospitality	3	1. EN 109 Expository Writing	3
2. HP 102 Room Division Management	3	2. EN 110 Composition and Literature	3
3. HP 110 Food & Beverage Mgt.	3	3. EN 205 Business Writing	3
4. HP 103 Introduction to Culinary	3	4. LA 120 Speech	3
5. HP 130 Hospitality Law	3	5.	3
6. HP 290 Hospitality Internship	3	6.	3
7. HP 215 Customer Svc. For Hosp/Cul	3	7.	3
8. HP 210 Purchasing for Hospitality	3	8.	3
9. HP 310 Sales & Mktg. for Hotels/Rest.	3	9.	3
10. HP 410 Financial Mgt. for Hosp. Ops.	3	10. MA 127 Quantitative Methods	3
11. HP 450 Hosp. Senior Seminar	3	11. MA 135 Statistical Applications	3
<i>Management/Economics (12 credits)</i>		<i>Open Electives (21 credits)</i>	
1. EC 201 Macroeconomics	3	1.	3
2. MG 201 Principles of Management	3	2.	3
3. MG 211 Human Resource Management	3	3.	3
4. MG 216 Labor Relations	3	4.	3
		5.	3
<i>Major-Area Electives (12 credits)</i>		6.	3
1.	3	7.	3
2.	3		
3.	3		
4.	3		
TOTAL MAJOR AREA CREDITS TAKEN:		TOTAL OTHER CREDITS TAKEN:	
(TOTAL CREDITS MUST EQUAL 60)		(TOTAL MUST EQUAL 60)	
		TOTAL CREDITS MUST EQUAL 120	

<p>2008-2009 ACADEMIC YEAR</p> <p>RECOMMENDED SEQUENCE</p> <p>BBA IN HOSPITALITY MANAGEMENT</p>
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SEMESTER 1

COURSE #	NAME	CREDITS
HP-101	Introduction to Hospitality	3
HP-103	Introduction to Culinary	3
CP-101	Introduction to Information Processing	3
EN-109	Expository Writing	3
LA-100	Freshman Seminar	3
	Total	15

SEMESTER 2

COURSE #	NAME	CREDITS
HP-102	Rooms Division Management	3
HP-110	Food & Beverage Management	3
EN-110	Composition and Literature	3
LA- 120	Speech	3
CP-125	Electronic Spreadsheet	3
	Total	30

SEMESTER 3

COURSE #	NAME	CREDITS
HP 215	Customer Service for Hospitality & Culinary Managers	3
EN-205	Business Writing	3
AC-161	Accounting I	3
MA-127	Quantitative Mathematics	3
Open Elective		3
	Total	45

SEMESTER 4

COURSE #	NAME	CREDITS
HP-130	Hospitality Law	3
HP-210	Purchasing for Hospitality	3
MG-201	Principles of Management	3
HP-290	Hospitality Internship	3
MA-135	Statistical Applications	3
	Total	60

(Continued)

**2008-2009 ACADEMIC YEAR
RECOMMENDED SEQUENCE
BBA IN HOSPITALITY MANAGEMENT**

SEMESTER 5

COURSE #	NAME	CREDITS
HP-310	Sales & Marketing for Hotels and Restaurants	3
HP-Elective		3
MG-211	Human Resource Management	3
Open Elective		3
EC-201	Macroeconomics	3
	Total	75

SEMESTER 6

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

SEMESTER 7

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

SEMESTER 8

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

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

2008-2009 ACADEMIC YEAR CURRICULUM REVIEW WORKSHEET AAS IN CULINARY ARTS

COURSES	CREDITS
MAJOR REQUIREMENTS (30 credits)	
<i>Culinary Arts Requirements (24 credits)</i>	
1. HP 101 Introduction to Hospitality	3
2. HP 103 Introduction to Culinary	3
3. HP 110 Food and Beverage Management	3
4. HP 150 Culinary Arts I	3
5. HP 155 Culinary Arts II	3
6. HP 230 Culinary III	3
7. HP 160 Baking and Pastry Arts I	3
8. HP 210 Purchasing for Hospitality	3
9. HP 290 Culinary Arts Internship/Capstone	3
Major Area Electives (HP, MG, MK) 3 credits	
1. HP 270 Garde Manger	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. Liberal Arts Course	3
6. Liberal Arts Course	3
7. Liberal Arts Course	3
8. CP 101 Introduction to Information Processing	3
9. CP 125 Electronic Spreadsheet Applications	3
OPEN ELECTIVE (3 credits)	
1.	3
TOTAL CREDITS: (Must Equal at least 60 credits and at least 20 courses)	

2008-2009 ACADEMIC YEAR RECOMMENDED SEQUENCE AAS IN CULINARY ARTS

SEMESTER 1

COURSE #	NAME	CREDITS
HP-101	Introduction to Hospitality	3
HP-103	Introduction to Culinary	3
EN-109	Expository Writing	3
LA-100	Freshman Seminar	3
	Total	15

SEMESTER 2

COURSE #	NAME	CREDITS
HP-110	Food & Beverage Management	3
HP-150	Culinary Arts I	3
HP-160	Baking and Pastry I	3
EN-110	Composition and Literature	3
MA-127	Quantitative Methods	3
	Total	30

SEMESTER 3

COURSE #	NAME	CREDITS
HP-155	Culinary Arts II	3
HP-210	Purchasing	3
EN-205	Business Writing	3
CP-101	Introduction to Information Processing	3
LA-	Liberal Arts Elective (preferably LA-120 Speech)	3
	Total	45

SEMESTER 4

COURSE #	NAME	CREDITS
HP-230	Culinary III	3
CP-125	Electronic Spreadsheet	3
HP-270	Garde Manger	3
	*Open Elective	3
HP-290	Hospitality Internship	3
	Total	60

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

2008-2009 ACADEMIC YEAR CURRICULUM REVIEW WORKSHEET AAS IN BAKING & PASTRY ARTS

COURSES	CREDITS
MAJOR REQUIREMENTS (30 credits)	
<i>Culinary Arts Requirements (24 credits)</i>	
1. HP 101 Introduction to Hospitality	3
2. HP 103 Introduction to Culinary	3
3. HP 110 Food and Beverage Management	3
4. HP 150 Culinary Arts I	3
5. HP 160 Baking & Pastry Arts I	3
6. HP 165 Baking & Pastry Arts II	3
7. HP 265 Contemporary Cakes & Desserts	3
8. HP 210 Purchasing for Hospitality	3
9. HP 290 Baking & Pastry Arts Internship/Capstone	3
Major Area Electives (HP, MG, MK) 6 credits	
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. Liberal Arts Course	3
6. Liberal Arts Course	3
7. Liberal Arts Course	3
8. CP 101 Introduction to Information Processing	3
9. CP 125 Electronic Spreadsheet Applications	3
OPEN ELECTIVE (3 credits)	
1.	3
TOTAL CREDITS: (Must Equal at least 60 credits and at least 20 courses)	

2008-2009 ACADEMIC YEAR RECOMMENDED SEQUENCE AAS IN BAKING AND PASTRY ARTS

SEMESTER 1

COURSE #	NAME	CREDITS
HP-101	Introduction to Hospitality	3
HP-103	Introduction to Culinary	3
EN-109	Expository Writing	3
LA-100	Freshman Seminar	3
MA-127	Quantitative Methods	3
	Total	15

SEMESTER 2

COURSE #	NAME	CREDITS
HP-110	Food & Beverage Management	3
HP-150	Culinary Arts I	3
HP-160	Baking and Pastry I	3
EN-110	Composition and Literature	3
HP-Elective		3
	Total	30

SEMESTER 3

COURSE #	NAME	CREDITS
HP-165	Baking and Pastry Arts II	3
HP-210	Purchasing	3
EN-205	Business Writing	3
CP-101	Introduction to Information Processing	3
LA-	Liberal Arts Elective (preferably LA-120 Speech)	3
	Total	45

SEMESTER 4

COURSE #	NAME	CREDITS
HP-265	Contemporary Cakes and Desserts	3
CP-125	Electronic Spreadsheet	3
	*Open Elective	3
	*Open Elective	3
HP-290	Baking and Pastry Internship	3
	Total	60

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