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

2008-2009 ACADEMIC YEAR
RECOMMENDED SEQUENCE
BBA 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**
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**

SCHOOL
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&
THE CULINARY ARTS

- **AAS in**
  THE CULINARY ARTS

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

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

COURSES	CREDITS
MAJOR REQUIREMENTS (30 credits)	
Culinary Arts Requirements (24 credits)	
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)	
Culinary Arts Requirements (24 credits)	
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**