

**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*

# 2009-2010 ACADEMIC YEAR CURRICULUM REVIEW WORKSHEET AAS IN HOSPITALITY MANAGEMENT

COURSES	CREDITS
<b>MAJOR REQUIREMENTS (30 credits)</b>	
<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
<b>Major Area Electives (3 credits) HP</b>	
1.	3
<b>GENERAL EDUCATION REQUIREMENTS (27 credits)</b>	
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. CP 101 Introduction to Information Processing	3
9. CP 125 Electronic Spreadsheet Applications	3
<b>OPEN ELECTIVE (3 credits)</b>	
1.	<u>3</u>
	<b>60</b>
<b>TOTAL CREDITS: (Must Equal at least 60 credits and at least 20 courses)</b>	

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

# 2009-2010 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
CP-101	Introduction to Information Processing	3
LA-XXX	Liberal Arts Elective (LA-100 in Bx)	3
	<b>Total</b>	<b>15</b>

## SEMESTER 2

COURSE #	NAME	CREDITS
HP-102	Rooms Division Management	3
HP-110	Food & Beverage Management	3
HP-120	Travel and Tourism	3
CP-125	Electronic Spreadsheet	3
MA-127	Quantitative Methods	3
	<b>Total</b>	<b>30</b>

## SEMESTER 3

COURSE #	NAME	CREDITS
HP210	Purchasing for Hospitality	3
HP-215	Customer Svc. For Hosp. and Culinary Managers	3
LA-XXX	Liberal Arts Elective	3
AC-161	Accounting I	3
EN-110	Composition and Literature	3
	<b>Total</b>	<b>45</b>

## SEMESTER 4

COURSE #	NAME	CREDITS
HP-225	Dining Room Management	3
	*Open Elective	3
EN-205	Business Writing	3
HP-XXX	*Hospitality Elective	3
HP-290	Cooperative Education Seminar (Internship)	3
	<b>Total</b>	<b>60</b>

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

# 2009-2010 ACADEMIC YEAR CURRICULUM REVIEW WORKSHEET BBA IN HOSPITALITY MANAGEMENT

<b>COURSES</b>	<b>CREDITS</b>	<b>COURSES</b>	<b>CREDITS</b>
<b>MAJOR REQUIREMENTS (63 credits)</b>		<b>OTHER REQUIREMENTS (57 Credits)</b>	
<i>Accounting (3 credits)</i>		<i>Computer Courses (6 credits)</i>	
1. AC 161 Accounting I	<b>3</b>	1. CP 101 Introduction to Information Processing	<b>3</b>
		2. CP 125 Electronic Spreadsheet Applications	<b>3</b>
<i>HOSPITALITY (36 credits)</i>		<i>General Education Requirements (33 credits)</i>	
1. HP 101 Introduction to Hospitality	<b>3</b>	1. EN 109 Expository Writing	<b>3</b>
2. HP 102 Room Division Management	<b>3</b>	2. EN 110 Composition and Literature	<b>3</b>
3. HP 110 Food & Beverage Management	<b>3</b>	3. EN 205 Business Writing	<b>3</b>
4. HP 120 Travel and Tourism	<b>3</b>	4. LA 120 Speech	<b>3</b>
5. HP 130 Hospitality Law	<b>3</b>	5. LA-XXX	<b>3</b>
6. HP 210 Purchasing for Hospitality	<b>3</b>	6. LA-XXX	<b>3</b>
7. HP 215 Customer Service	<b>3</b>	7. LA-XXX	<b>3</b>
8. HP 225 Dining Room Management	<b>3</b>	8. LA-XXX	<b>3</b>
9. HP 290 Hospitality Internship	<b>3</b>	9. LA-XXX	<b>3</b>
10. HP 310 Sales & Mktg. for Hotels/Rest.	<b>3</b>	10. MA 127 Quantitative Methods	<b>3</b>
11. HP 410 Financial Mgt. for Hosp. Ops	<b>3</b>	11. MA 135 Statistical Applications	<b>3</b>
12. HP 450 Hosp. Senior Seminar	<b>3</b>		
<i>Management/Economics (12 credits)</i>		<i>Open Electives (21 credits)</i>	
1. EC 201 Macroeconomics	<b>3</b>	1.	<b>3</b>
2. MG 201 Principles of Management	<b>3</b>	2.	<b>3</b>
3. MG 211 Human Resource Management	<b>3</b>	3.	<b>3</b>
4. MG 216 Labor Relations	<b>3</b>	4.	<b>3</b>
		5.	<b>3</b>
		6.	<b>3</b>
<i>Major-Area Electives (12 credits)</i>			
1.	<b>3</b>		
2.	<b>3</b>		
3.	<b>3</b>		
4.	<b>3</b>		
<b>TOTAL CREDITS: (Must equal at least 63 credits and at least 21 courses)</b>		<b>TOTAL CREDITS: (Must equal at least 57 credits and at least 19 courses)</b>	
		<b>TOTAL CREDITS MUST EQUAL 120</b>	

<p><b>2009-2010 ACADEMIC YEAR</b>  <b>RECOMMENDED SEQUENCE</b>  <b>BBA IN HOSPITALITY MANAGEMENT</b></p>
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**SEMESTER 1**

<b>COURSE #</b>	<b>NAME</b>	<b>CREDITS</b>
HP-101	Introduction to Hospitality	<b>3</b>
LA-120	Speech	<b>3</b>
EN-109	Expository Writing	<b>3</b>
CP-101	Introduction to Information Processing	<b>3</b>
LA-XXX	Liberal Arts Elective (LA-100 in Bx)	<b>3</b>
	<b>Total</b>	<b>15</b>

**SEMESTER 2**

<b>COURSE #</b>	<b>NAME</b>	<b>CREDITS</b>
HP-102	Rooms Division Management	<b>3</b>
HP-110	Food & Beverage Management	<b>3</b>
HP-120	Travel & Tourism	<b>3</b>
CP-125	Electronic Spreadsheet	<b>3</b>
EN-110	Composition and Literature	<b>3</b>
	<b>Total</b>	<b>30</b>

**SEMESTER 3**

<b>COURSE #</b>	<b>NAME</b>	<b>CREDITS</b>
HP 215	Customer Service for Hospitality & Culinary Managers	<b>3</b>
EN-205	Business Writing	<b>3</b>
MA-127	Quantitative Mathematics	<b>3</b>
AC-161	Accounting I	<b>3</b>
HP-210	Purchasing for Hospitality	<b>3</b>
	<b>Total</b>	<b>45</b>

**SEMESTER 4**

<b>COURSE #</b>	<b>NAME</b>	<b>CREDITS</b>
HP-225	Dining Room Management	<b>3</b>
HP-130	Hospitality Law	<b>3</b>
MA-135	Statistical Applications	<b>3</b>
MG-201	Principles of Management	<b>3</b>
HP-290	Cooperative Education Seminar (Internship)	<b>3</b>
	<b>Total</b>	<b>60</b>

(Continued)

# 2009-2010 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
MG-211	Human Resource Management	3
	*Open Elective	3
EC-201	Macroeconomics	3
	<b>Total</b>	<b>75</b>

## 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
	<b>Total</b>	<b>90</b>

## SEMESTER 7

COURSE #	NAME	CREDITS
HP-XXX	*Elective	3
LA-XXX	Elective	3
LA-XXX	Elective	3
	*Open Elective	3
	*Open Elective	3
	<b>Total</b>	<b>105</b>

## 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
	<b>Total</b>	<b>120</b>

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

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

**2009-2010 ACADEMIC YEAR  
CURRICULUM REVIEW WORKSHEET  
AAS IN CULINARY ARTS**

<b>COURSES</b>	<b>CREDITS</b>
<b>MAJOR REQUIREMENTS (30 credits)</b>	
<i>Culinary Arts Requirements (27 credits)</i>	
1. HP 101 Introduction to Hospitality	<b>3</b>
2. HP 103 Introduction to Culinary	<b>3</b>
3. HP 110 Food and Beverage Management	<b>3</b>
4. HP 150 Culinary Arts I	<b>3</b>
5. HP 155 Culinary Arts II	<b>3</b>
6. HP 230 Culinary III	<b>3</b>
7. HP 160 Baking and Pastry Arts I	<b>3</b>
8. HP 270 Garde Manger (Cold Kitchen)	<b>3</b>
9. HP 290 Culinary Arts Internship/Capstone	<b>3</b>
<b>Major Area Electives (3 credits) HP</b>	
1.	<b>3</b>
<b>GENERAL EDUCATION REQUIREMENTS (27 credits)</b>	
1. MA 127 Quantitative Methods	<b>3</b>
2. EN 109 Expository Writing	<b>3</b>
3. EN 110 Composition and Literature	<b>3</b>
4. EN 205 Business Writing	<b>3</b>
5. LA-XXX	<b>3</b>
6. LA-XXX	<b>3</b>
7. LA-XXX	<b>3</b>
8. CP 101 Introduction to Information Processing	<b>3</b>
9. CP 125 Electronic Spreadsheet Applications	<b>3</b>
<b>OPEN ELECTIVE (3 credits)</b>	
1.	<b>3</b>
<b>TOTAL CREDITS: (Must Equal at least 60 credits and at least 20 courses)</b>	

# 2009-2010 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
CP-101	Introduction to Information Processing	3
LA-XXX	Liberal Arts Elective (LA-100 in Bx)	3
	<b>Total</b>	<b>15</b>

## 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
	<b>Total</b>	<b>30</b>

## SEMESTER 3

COURSE #	NAME	CREDITS
HP-155	Culinary Arts II	3
EN-205	Business Writing	3
LA-XXX	Liberal Arts Elective (preferably LA-120 Speech)	3
LA-XXX	Liberal Arts Elective	3
CP-125	Electronic Spreadsheet	3
	<b>Total</b>	<b>45</b>

## SEMESTER 4

COURSE #	NAME	CREDITS
HP-230	Culinary III	3
	*Open Elective	3
HP-270	Garde Manger	3
HP-XXX	*Elective	3
HP-290	Hospitality Internship	3
	<b>Total</b>	<b>60</b>

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

**2009-2010 ACADEMIC YEAR  
CURRICULUM REVIEW WORKSHEET  
AAS IN BAKING & PASTRY ARTS**

<b>COURSES</b>	<b>CREDITS</b>
<b>MAJOR REQUIREMENTS (30 credits)</b>	
<i>Culinary Arts Requirements (24 credits)</i>	
1. HP 101 Introduction to Hospitality	<b>3</b>
2. HP 103 Introduction to Culinary	<b>3</b>
3. HP 110 Food and Beverage Management	<b>3</b>
4. HP 150 Culinary Arts I	<b>3</b>
5. HP 160 Baking & Pastry Arts I	<b>3</b>
6. HP 165 Baking & Pastry Arts II	<b>3</b>
7. HP 265 Contemporary Cakes & Desserts	<b>3</b>
8. HP 290 Baking & Pastry Arts Internship/Capstone	<b>3</b>
<b>Major Area Electives (HP) 6 credits</b>	
1.	<b>3</b>
2.	<b>3</b>
<b>GENERAL EDUCATION REQUIREMENTS (27 credits)</b>	
1. MA 127 Quantitative Methods	<b>3</b>
2. EN 109 Expository Writing	<b>3</b>
3. EN 110 Composition and Literature	<b>3</b>
4. EN 205 Business Writing	<b>3</b>
5. Liberal XXX	<b>3</b>
6. Liberal XXX	<b>3</b>
7. Liberal XXX	<b>3</b>
8. CP 101 Introduction to Information Processing	<b>3</b>
9. CP 125 Electronic Spreadsheet Applications	<b>3</b>
<b>OPEN ELECTIVE (3 credits)</b>	
1.	<b><u>3</u></b>
	<b>60</b>
<b>TOTAL CREDITS: (Must Equal at least 60 credits and at least 20 courses)</b>	

# 2009-2010 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
CP-101	Introduction to Information Processing	3
LA-XXX	Liberal Arts Elective (LA-100 in Bx)	3
<b>Total</b>		<b>15</b>

## 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
<b>Total</b>		<b>30</b>

## SEMESTER 3

COURSE #	NAME	CREDITS
HP-165	Baking and Pastry Arts II	3
EN-205	Business Writing	3
LA-XXX	Liberal Arts Elective (preferably LA120 Speech)	3
LA-XXX	Liberal Arts Elective	3
CP-125	Electronic Spreadsheet	3
<b>Total</b>		<b>45</b>

## SEMESTER 4

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

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