2013 – 2014 ACADEMIC YEAR
SCHOOL OF HOSPITALITY MANAGEMENT
&
THE CULINARY ARTS

- **AAS in**
  HOSPITALITY MANAGEMENT

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

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

- **AAS in**
  THE CULINARY ARTS

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

2013 - 2014 ACADEMIC YEAR
CURRICULUM REVIEW WORKSHEET
AAS IN HOSPITALITY MANAGEMENT

COURSES	CREDITS
MAJOR REQUIREMENTS (30 credits)	
Hospitality Requirements (27 credits)	
1. HP 101 Introduction to Hospitality	**3**
2. HP 102 Room Division Management	**3**
3. HP 111 Restaurant Operation	**3**
4. HP 116 Beverage Management	**3**
5. HP 120 Travel and Tourism	**3**
6. HP 215 Customer Service	**3**
7. HP 225 Dining Room Management	**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.**

2013 - 2014 ACADEMIC YEAR
RECOMMENDED SEQUENCE
AAS IN HOSPITALITY MANAGEMENT

SEMESTER 1

COURSE #	NAME	PREREQUISITES	CREDITS
HP-101	Introduction to Hospitality	None	**3**
LA 122	Fundamentals of Communication	None	**3**
EN-109	Expository Writing	Placement or EN 068 or EN 070	**3**
IT-103	Introduction to Information Processing	None	**3**
LA-XXX	Liberal Arts Elective (LA-100 in Bx)		**3**
	Total		**15**

SEMESTER 2

COURSE #	NAME	PREREQUISITES	CREDITS
HP-102	Rooms Division Management	HP 101	**3**
HP-111	Restaurant Operations	HP 101	**3**
HP-120	Travel and Tourism	None / Recommended HP 101	**3**
EN-110	Composition and Literature	EN 109	**3**
MA-127	Quantitative Methods	Placement or MA 038 or MA 040	**3**
	Total		**30**

SEMESTER 3

COURSE #	NAME	PREREQUISITES	CREDITS
HP116	Beverage Management	HP 110	**3**
HP-215	Customer Svc. For Hosp. and Culinary Managers	HP101	**3**
EN-205	Business Writing	EN 109 with advisement	**3**
AC-161	Accounting I	None	**3**
IT-115	Electronic Spreadsheet	IT 100 or IT 103 / advisement	**3**
	Total		**45**

SEMESTER 4

COURSE #	NAME	PREREQUISITES	CREDITS
HP-225	Dining Room Management	HP 110	**3**
	*Open Elective		**3**
LA-XXX	Liberal Arts Elective		**3**
HP-XXX	*Hospitality Elective		**3**
HP-290	Cooperative Education Seminar (Internship)	Completion of 30 credits	**3**
	Total		**60**

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

2013 - 2014 ACADEMIC YEAR
CURRICULUM REVIEW WORKSHEET
BBA IN HOSPITALITY MANAGEMENT

COURSES	CREDITS	COURSES	CREDITS
MAJOR REQUIREMENTS (63 credits)		**OTHER REQUIREMENTS (57 Credits)**	
Accounting (3 credits)		***Computer Courses (6 credits)***	
1. AC 161 Accounting I	**3**	1. IT 103 Introduction to Information Processing	**3**
		2. IT-115 Electronic Spreadsheet	**3**
HOSPITALITY (30 credits)		***General Education Requirements (33 credits)***	
1. HP 101 Introduction to Hospitality	**3**	1. EN 109 Expository Writing	**3**
2. HP 111 Restaurant Operations	**3**	2. EN 110 Composition and Literature	**3**
3. HP 116 Beverage Management	**3**	3. EN 205 Business Writing	**3**
4. HP 120 Travel and Tourism	**3**	4. EN 305 (Highly Recommended)	**3**
5. HP 130 Hospitality Law	**3**	5 LA 122 Funds of Communications or LA 120 Speech	**3**
6. HP 215 Customer Service	**3**	6. LA-xxx	**3**
7. HP 225 Dining Room Management	**3**	7. LA-xxx	**3**
8. HP 290 Hospitality Internship	**3**	8. LA-xxx	**3**
9. HP 310 Sales & Mktg. for Hotels/Rest.	**3**	9. LA-xxx	**3**
10. HP 315 Managerial Accounting for Hospitality		10. MA 127 Quantitative Methods	**3**
11. HP 450 Hosp. Senior Seminar	**3**	11. MA 135 Statistical Applications	**3**
Management/Economics (12 credits)			
1. EC 201 Macroeconomics	**3**		
2. MG 201 Principles of Management	**3**		
3. MG 211 Human Resource Management	**3**	***Open Electives (18 credits)***	
4. MG 216 Labor Relations	**3**	1.	**3**
		2.	**3**
Major-Area Electives (15 credits)		3.	**3**
1.	**3**	4.	**3**
2.	**3**	5.	**3**
3.	**3**	6.	**3**
4.	**3**		
5.			
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	

2013 - 2014 ACADEMIC YEAR
RECOMMENDED SEQUENCE
BBA IN HOSPITALITY MANAGEMENT

SEMESTER 1

COURSE #	NAME	PREREQUISITES	CREDITS
HP-101	Introduction to Hospitality	None	**3**
LA-122	Fundamentals of Communications	None	**3**
EN-109	Expository Writing	Placement or EN 068 or EN 070	**3**
IT-103	Introduction to Information Processing	None	**3**
LA-xxx	Liberal Arts Elective (LA-100 in Bx)		**3**
	Total		**15**

SEMESTER 2

COURSE #	NAME	PREREQUISITES	CREDITS
AC-161	Accounting I	**None**	**3**
HP-110	Food & Beverage Management	HP 101	**3**
HP-120	Travel & Tourism	None / Recommended HP 101	**3**
IT-115	Electronic Spreadsheet	IT 100 or IT 103 / advisement	**3**
EN-110	Composition and Literature	EN 109	**3**
	Total		**30**

SEMESTER 3

COURSE #	NAME	PREREQUISITES	CREDITS
HP 215	Customer Service for Hospitality & Culinary Managers	HP 101	**3**
EN-205	Business Writing	EN 109 with advisement	**3**
MA-127	Quantitative Mathematics	Placement or MA 038 or MA 040	**3**
MG-201	Principles of Management	MG 101	**3**
HP-210	Purchasing for Hospitality	HP 110	**3**
	Total		**45**

SEMESTER 4

COURSE #	NAME	PREREQUISITES	CREDITS
HP-225	Dining Room Management	**HP 110**	**3**
HP-130	Hospitality Law	**HP 101**	**3**
MA-135	Statistical Applications	**Placement or MA 127 or MA 130**	**3**
MG-211	Human Resource Management	**MG 101**	**3**
HP-290	Cooperative Education Seminar (Internship)	**Sophomore standing & 30 credits**	**3**
	Total		**60**

(Continued)

2013 - 2014 ACADEMIC YEAR
RECOMMENDED SEQUENCE
BBA IN HOSPITALITY MANAGEMENT

SEMESTER 1

COURSE #	NAME	PREREQUISITES	CREDITS
HP-101	Introduction to Hospitality	None	**3**
LA-122	Fundamentals of Communications	None	**3**
EN-109	Expository Writing	Placement or EN 068 or EN 070	**3**
IT-103	Introduction to Information Processing	None	**3**
LA-xxx	Liberal Arts Elective (LA-100 in Bx)		**3**
	Total		**15**

SEMESTER 2

COURSE #	NAME	PREREQUISITES	CREDITS
AC-161	Accounting I	**None**	**3**
HP-111	Restaurant Operations	HP 101	**3**
HP-120	Travel & Tourism	None / Recommended HP 101	**3**
IT-115	Electronic Spreadsheet	IT 100 or IT 103 / advisement	**3**
EN-110	Composition and Literature	EN 109	**3**
	Total		**30**

SEMESTER 3

COURSE #	NAME	PREREQUISITES	CREDITS
HP 215	Customer Service for Hospitality & Culinary Managers	HP 101	**3**
EN-205	Business Writing	EN 109 with advisement	**3**
MA-127	Quantitative Mathematics	Placement or MA 038 or MA 040	**3**
MG-201	Principles of Management	MG 101	**3**
HP-116	Beverage Management	HP 110	**3**
	Total		**45**

SEMESTER 4

COURSE #	NAME	PREREQUISITES	CREDITS
HP-225	Dining Room Management	**HP 110**	**3**
HP-130	Hospitality Law	**HP 101**	**3**
MA-135	Statistical Applications	**Placement or MA 127 or MA 130**	**3**
MG-211	Human Resource Management	**MG 101**	**3**
HP-290	Cooperative Education Seminar (Internship)	**Sophomore standing & 30 credits**	**3**
	Total		**60**

(Continued)

2013 - 2014 ACADEMIC YEAR
RECOMMENDED SEQUENCE
BBA IN HOSPITALITY MANAGEMENT

SEMESTER 5

COURSE #	NAME	PREREQUISITES	CREDITS
HP-310	Sales & Marketing for Hotels and Restaurants	HP 110	**3**
HP-xxx	*Elective		**3**
HP-xxx	*Elective		**3**
*Open Elective			**3**
EC-201	Macroeconomics	None / Advisement	**3**
	Total		**75**

SEMESTER 6

COURSE #	NAME	PREREQUISITES	CREDITS
HP-315	Managerial Accounting for Hospitality	AC 161, HP 110	**3**
HP-xxx	*Elective		**3**
MG-216	Labor Relations	MG 211	**3**
LA-xxx	Liberal Arts Elective		**3**
LA-xxx	Recommended: LA 205 Advanced Speech		**3**
	Total		**90**

SEMESTER 7

COURSE #	NAME	PREREQUISITES	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	PREREQUISITES	CREDITS
HP-450	Hospitality Senior Seminar	MA 135 / Advisement	**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**

2013 - 2014 ACADEMIC YEAR
BBA IN HOSPITALITY MANAGEMENT
CONCENTRATIONS

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:

Required Culinary Management Specialization Courses:
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

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:

Required Tourism and Destination Management Specialization Courses
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

SCHOOL
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- **AAS in**
  THE CULINARY ARTS

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

2013 - 2014 ACADEMIC YEAR
CURRICULUM REVIEW WORKSHEET
AAS IN CULINARY ARTS

COURSES	***CREDITS***
MAJOR REQUIREMENTS (30credits)	
Culinary Arts Requirements (30 credits)	
1. HP 101Introduction to Hospitality	**3**
2. HP 111 Restaurant Operations	**3**
3. HP 151Culinary Arts I	**2**
4. HP 151L Culinary Arts I Lab	**1**
5. HP 152 Baking Fundamentals for Culinary Students	**3**
6. HP 155 Culinary Arts II	**3**
7. HP 230 Culinary Arts III	**3**
8. HP 235 Culinary Arts Practicum	**3**
9. HP 252 Techniques for Nutritional Cooking	**3**
10. HP 290 Culinary Arts Internship/Capstone Course	**3**
Major Area Elective (HP) 3credits	
1.	**3**
GENERAL EDUCATION REQUIREMENTS **(27 credits)**	
1. MA 127 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**

2013 - 2014 ACADEMIC YEAR RECOMMENDED SEQUENCE AAS IN CULINARY ARTS

SEMESTER 1

COURSE #	NAME	PREREQUISITES	CREDITS
HP-101	Introduction to Hospitality	None	3
HP-151	Culinary Arts I	Co-requisite HP 151L	2
HP-151L	Culinary Arts I Lab	Co-requisite HP 151	1
EN-109	Expository Writing	Placement or EN 068 or EN 070	3
IT-103	Intro to Data Processing	None	3
LA-	Liberal Arts Elective	None	3
	Total		15

SEMESTER 2

COURSE #	NAME	PREREQUISITES	CREDITS
MA-127	Quantitative Math	Placement or MA 038 or MA 040	3
HP-152	Baking Fundamentals for Culinary Students	HP 151 & HP 151L	3
HP-155	Culinary Arts II	HP 151 & HP 151L	3
EN-110	Composition and Literature	EN 109	3
IT-115	Electronic Spreadsheet	IT 101 or IT 103 / Advisement	3
	Total		30

SEMESTER 3

COURSE #	NAME	PREREQUISITES	CREDITS
HP-230	Culinary Arts III	HP 155	3
HP-111	Restaurant Operations	HP 101	3
EN-205	Business Writing	EN 109 with advisement	3
HP-252	Techniques of Nutritional Cooking	HP155	3
LA-	Liberal Arts Elective		3
	Total		45

SEMESTER 4

COURSE #	NAME	PREREQUISITES	CREDITS
HP-235	Culinary Arts Practicum	HP 230	3
HP-	Hospitality Elective		3
HP-290	Cooperative Education Seminar (Internship)	Must have completed 30 credits	3
LA-	Liberal Arts Elective		3
Open elective	Open Elective		3
	Total		60

2013 - 2014 ACADEMIC YEAR
CURRICULUM REVIEW WORKSHEET
AAS IN BAKING & PASTRY ARTS

COURSES	***CREDITS***
MAJOR REQUIREMENTS (30credits)	
Culinary Arts Requirements (24 credits)	
1. HP 101 Introduction to Hospitality	**3**
2. HP 111 Restaurant Operations	**3**
3. HP 153 Baking I Lecture	**2**
4. HP 153L Baking I Lab	**1**
6. HP 165 Baking and Pastry Arts II	**3**
7. HP 252 Techniques of Nutritional Cooking	**3**
8. HP 265 Contemporary Cakes and Desserts	**3**
9. HP 275 Baking and Pastry Practicum	**3**
10. HP 290 Baking and Pastry Internship	**3**
Major Area Elective (HP) 6 credits	
1.	**3**
2.	**3**
GENERAL EDUCATION REQUIREMENTS **(27 credits)**	
1. MA 127 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**

2013 - 2014 ACADEMIC YEAR
RECOMMENDED SEQUENCE
AAS IN BAKING AND PASTRY ARTS

SEMESTER 1

COURSE #	NAME	PREREQUISITES	CREDITS
HP-101	Introduction to Hospitality	None	3
HP-153	Baking I Lecture	Co-requisite HP 153L	2
HP-153 L	Baking I Lab	Co-requisite HP 153	1
EN-109	Expository Writing	Placement or EN 068 or EN 070	3
IT-103	Introduction to Information Processing	None	3
LA-	Liberal Arts Elective (LA120)		3
	Total		15

SEMESTER 2

COURSE #	NAME	PREREQUISITES	CREDITS
HP-165	Baking II	HP 160 OR HP 153 & HP 153L	3
MA-127	Quantitative Math	Placement or MA 038 or MA 040	3
IT-115	Electronic spreadsheet	IT 100 or IT 103	3
EN-110	Composition and Literature	EN 109	3
LA-	Liberal Arts Elective		3
	Total		30

SEMESTER 3

COURSE #	NAME	PREREQUISITES	CREDITS
HP-111	Restaurant Operations	HP 101	3
HP-252	Techniques of Nutritional Cooking	HP 165	3
HP-265	Contemporary Cakes and Desserts	HP 165	3
EN-205	Business Writing	EN 109 with advisement	3
LA-	Liberal Arts Elective		3
	Total		45

SEMESTER 4

COURSE #	NAME	PREREQUISITES	CREDITS
HP-275	Baking and Pastry Arts Practicum	HP 265	3
HP-	Hospitality Elective		3
LA-	Liberal Arts Elective		3
	Open Elective		3
HP-290	Cooperative Education Seminar (Internship)	Must have completed 30 credits	3
	Total		60

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