

**2017 – 2018 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**

2017 – 2018 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 Lodging Operations	3
3. HP 111 Restaurant Operations	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 Hospitality 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 115 Quantitative Reasoning	3
2. EN 111 College Writing & Critical Analysis	3
3. EN 121 Analytical Thinking, Writing & Research	3
4. EN 206 Professional Writing & Presentation	3
5. LA-122 Fundamentals of Communication	3
6. LA-XXX	3
7. LA-XXX	3
8. MG105 Personal Financial Management	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.

2017 - 2018 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-111	College Writing & Critical Analysis	Placement or EN 068 or EN 070	3
MG-105	Personal Financial Management	None	3
LA-XXX	Liberal Arts Elective (LA-100 in Bx)		3
	Total		15

SEMESTER 2

COURSE #	NAME	PREREQUISITES	CREDITS
HP-102	Lodging Operations	HP 101	3
HP-111	Restaurant Operations	HP 101	3
HP-120	Travel and Tourism	None / Recommended HP 101	3
EN-121	Analytical Thinking, Writing & Research	EN 111	3
MA-115	Quantitative Reasoning	Placement or MA 038 or MA 040	
	Total		30

SEMESTER 3

COURSE #	NAME	PREREQUISITES	CREDITS
HP116	Beverage Management	HP 101	3
HP-215	Customer Svc. For Hosp. and Culinary Managers	HP101	3
EN-206	Professional Writing & Presentation	EN 121 with advisement	3
AC-161	Accounting I	None	3
IT-115	Electronic Spreadsheet	IT 100 or IT 118 / advisement	3
	Total		45

SEMESTER 4

COURSE #	NAME	PREREQUISITES	CREDITS
HP-225	Dining Room Management	HP 111, HP 116 and HP 215	3
	*Open Elective		3
LA-XXX	Liberal Arts Elective		3
HP-XXX	*Hospitality Elective		3
HP-290	Hospitality Internship	Completion of 30 credits	3
	Total		60

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

2017 - 2018 ACADEMIC YEAR CURRICULUM REVIEW WORKSHEET BBA IN HOSPITALITY MANAGEMENT

PROGRAM # 176 - BBA HOSPITALITY MANAGEMENT

STUDENT NAME

_____/_____/_____
SOCIAL SECURITY NO.

DATE OF ENTRY

COURSES	CREDITS	COURSES	CREDITS
MAJOR REQUIREMENTS (66 credits)		OTHER REQUIREMENTS (54 credits)	
<i>Accounting (3 credits)</i>		<i>Computer Courses (3 credits)</i>	
1. AC 161 Accounting 1	3	1. IT 115 Electronic Spreadsheet Applications	3
HOSPITALITY (36credits)		GENERAL EDUCATION REQUIREMENTS (39 credits)	
1. HP 101 Introduction to Hospitality	3	1. EN 111 College Writing & Critical Analysis	3
2. HP 111 Restaurant Operations	3	2. EN 121 Analytical Thinking, Writing & Research	3
3. HP116 Beverage Management		3. EN 206 Professional Writing & Presentation	3
4. HP 120 Travel and Tourism	3	4. EN 221 (Highly Recommended)	3
5. HP 215 Customer Service	3	5. LA 122 Communication	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 and Marketing for Hotels/Rest	3	8. LA XXX	3
9. HP 315 Managerial Accounting for the Hospitality Industry	3	9. LA XXX	3
10. HP 325 Hospitality Law	3	10. LA XXX	3
11. HP450 Hospitality Senior Seminar	3	11. LA XXX	3
12. HP 390 Senior Management Apprenticeship	3	12. MA 115 Quantitative Reasoning	3
		13. MA 135 Statistical Applications	3
<i>Management/Economics (12 credits)</i>		OPEN ELECTIVES (12 Credits)	
1. MG 101 Introduction to Business	3	1.	3
2. MG 105 Personal Financial Management	3	2.	3
3. MG201 Principles of Management	3	3.	3
4. MG211 Human Resource Management	3	4.	3
<i>Major Area Electives (15 credits)</i>			
1.	3		
2.	3		
3.	3		
4.	3		
5.	3		
TOTAL CREDITS: (Must Equal at least 63 credits and at least 21 courses)	66	TOTAL CREDITS:	54
		TOTAL CREDITS MUST EQUAL 120	120

2017 - 2018 ACADEMIC YEAR RECOMMENDED SEQUENCE BBA IN HOSPITALITY MANAGEMENT

SEMESTER 1

COURSE #	NAME	PREREQUISITES	CREDITS
HP-101	Introduction to Hospitality	None	3
EN-111	College Writing & Critical Analysis	Placement or EN 068 or EN 070	3
LA-122	Fundamentals of Communication	None	3
MG-105	Personal Financial Management	None	3
LA-	Liberal Arts Elective (LA100 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 and Tourism	None / Recommended HP 101	3
IT-115	Electronic Spreadsheet	IT 100 or IT 118 / advisement	3
EN-121	Analytical Thinking, Writing & Research	EN-111	3
	Total		30

SEMESTER 3

COURSE #	NAME	PREREQUISITES	CREDITS
HP-215	Customer Service	HP-101	3
EN-206	Professional Writing & Presentation	EN-121	3
MA-115	Quantitative Reasoning	Placement or MA 038 or MA 040	3
MG-101	Principles of Management	None	3
HP-116	Beverage Management	HP 111	3
	Total		45

SEMESTER 4

COURSE #	NAME	PREREQUISITES	CREDITS
HP 225	Dining Room Management	HP 111, HP 116 and HP 215	3
HP-Elective			3
MA-135	Statistical Applications	Placement or MA 127 or MA 130 or MA 115	3
MG-201	Principles of Management	MG 101	3
HP-290	Hospitality Internship	Sophomore standing & 30 credits	3
	Total		60

(Continued)

2017 - 2018 ACADEMIC YEAR RECOMMENDED SEQUENCE BBA IN HOSPITALITY MANAGEMENT

SEMESTER 5

COURSE #	NAME	PREREQUISITES	CREDITS
HP-310	Sales & Marketing for Hotels and Restaurants	HP111	3
HP-325	Hospitality Law	HP 101	3
HP-Elective			3
Open Elective			3
MG-211	Human Resource Management	MG 101	3
	Total		75

SEMESTER 6

COURSE #	NAME	PREREQUISITES	CREDITS
HP-315	Managerial Accounting for Hospitality	AC 161, HP 111	3
HP-elective			3
LA-elective			3
LA-elective			3
LA-elective			3
	Total		90

SEMESTER 7

COURSE #	NAME	PREREQUISITES	CREDITS
HP-elective			3
LA-elective			3
LA-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-390	Senior Management Apprenticeship	Junior Standing	3
Open-elective			3
LA-elective			3
HP-elective			3
	Total		120

<p style="text-align: center;">2017 - 2018 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>
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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>

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2017 - 2018 ACADEMIC YEAR CURRICULUM REVIEW WORKSHEET AAS IN CULINARY ARTS

COURSES	CREDITS
MAJOR REQUIREMENTS (30credits)	
<i>Culinary Arts Requirements (27 credits)</i>	
1. HP 101 Introduction to Hospitality	3
2. HP 111 Restaurant Operations	3
3. HP 151 Culinary Arts I	2
4. HP151L Culinary Arts I Lab	1
5. HP 152 Baking Fundamentals	3
6. HP 155 Culinary Arts II	3
7. HP 230 Culinary Arts III	3
8. HP235 Culinary Arts Practicum	3
9. HP 253 Techniques of Nutritional & Healthy Cooking (Lecture)	2
HP 253L Techniques of Nutritional & Healthy Cooking (Lab)	1
10. HP293 Fine Dining Internship	3
Major Area Elective (HP) 3credits	
1.	3
GENERAL EDUCATION REQUIREMENTS (27 credits)	
1. MA 115 Quantitative Reasoning	3
2. EN 111 College Writing & Analysis	3
3. EN 121 Analytical Thinking, Writing & Research	3
4. EN 206 Professional Writing & Presentation	3
5. LA XXX	3
6. LA XXX	3
7. LA XXX	3
8. MG 105 Personal Financial Management	3
9. IT 115 Electronic Spreadsheet Applications	3
OPEN ELECTIVE (3 credits)	
1.	3
TOTAL CREDITS: (Must Equal at least 60 credits and at least 20 courses)	

2017 - 2018 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-111	College Writing & Analysis	Placement or EN 068 or EN 070	3
MG-105	Personal Financial Management	None	3
LA-	Liberal Arts Elective		3
	Total		15

SEMESTER 2

COURSE #	NAME	PREREQUISITES	CREDITS
MA-115	Quantitative Reasoning	Placement or MA 038 or MA 040	3
HP-155	Culinary Arts II	HP 151 & HP 151L	3
HP-152	Baking Fundamentals	HP 151 & HP 151L	3
EN-121	Analytical Thinking, Writing & Research	EN 111	3
HP-111	Restaurant Operations	HP 101	3
	Total		30

SEMESTER 3

COURSE #	NAME	PREREQUISITES	CREDITS
HP-230	Culinary Arts III	HP 155	3
IT-115	Electronic Spreadsheet	IT 101 or IT 103 / Advisement	3
EN-206	Professional Writing & Presentation	EN 121	3
HP-253	Techniques of Nutritional and Healthy Cooking	HP 155 Co-Requisite HP-253L	2
HP-253L	Techniques of Nutritional and Healthy Cooking	HP 155 Co-Requisite HP-253	1
LA-	Liberal Arts Elective		3
	Total		45

SEMESTER 4

COURSE #	NAME	PREREQUISITES	CREDITS
HP-235	Culinary Arts Practicum	HP 230	3
HP293	Fine Dining Internship	Must have completed 30 credits	3
HP-	Hospitality Elective		3
LA-	Liberal Arts Elective		3
Open elective	Open Elective		3
	Total		60

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

2017 - 2018 ACADEMIC YEAR CURRICULUM REVIEW WORKSHEET AAS IN BAKING & PASTRY ARTS

COURSES	CREDITS
MAJOR REQUIREMENTS (30credits)	
<i>Culinary Arts Requirements (24 credits)</i>	
1. HP 101 Introduction to Hospitality	3
2. HP 111 Restaurant Operations	3
3. HP 153 Baking and Pastry I	2
4. HP 153L Baking and Pastry I Lab	1
5. HP 165 Baking and Pastry Arts II	3
6. HP 265 Contemporary Cakes and Desserts	3
7. HP 275 Pastry Arts Practicum	3
8. HP294 Pastry Cafe Internship	3
9 HP 253 Techniques of Nutritional & Healthy Cooking (Lecture)	2
HP 253L Techniques of Nutritional & Healthy Cooking (Lab)	1
Major Area Elective (HP) 6 credits	
1.	3
2.	3
GENERAL EDUCATION REQUIREMENTS (27 credits)	
1. MA 115 Quantitative Reasoning	3
2. EN 111 College Writing & Analysis	3
3. EN 121 Analytical Thinking, Writing & Research	3
4. EN 206 Professional Writing & Presentation	3
5. LA XXX	3
6. LA XXX	3
7. LA XXX	3
8. MG 105 Personal Financial Management	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

2017 - 2018 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	Co-requisite HP 153L	2
HP-153 L	Baking I Lab	Co-requisite HP 153	1
EN-111	College Writing & Analysis	Placement or EN 068 or EN 070	3
MG-105	Personal Financial Management	None	3
LA-	Liberal Arts Elective		3
	Total		15

SEMESTER 2

COURSE #	NAME	PREREQUISITES	CREDITS
MA-115	Quantitative Reasoning	Placement or MA 038 or MA 040	3
HP-111	Restaurant Operations	HP 101	3
HP-165	Baking II	HP 153 & HP 153L	3
EN-121	Analytical Thinking, Writing & Research	EN 111	3
LA-	Liberal Arts Elective		3
	Total		30

SEMESTER 3

COURSE #	NAME	PREREQUISITES	CREDITS
IT-115	Electronic spreadsheet	IT 100 or IT 118	3
HP-265	Contemporary Cakes and Desserts	HP 165	3
EN-206	Professional Writing & Presentation	EN 121	3
HP-253	Techniques of Nutritional and Healthy Cooking	HP 165 Co-Requisite HP-253L	2
HP-253L	Techniques of Nutritional and Healthy Cooking	HP 165 Co-Requisite H-253	1
LA-	Liberal Arts Elective		3
	Total		45

SEMESTER 4

COURSE #	NAME	PREREQUISITES	CREDITS
HP-275	Baking and Pastry Practicum	HP 265	3
	Open Elective		3
HP-	Hospitality Elective		3
HP-	Hospitality Elective		3
HP-294	Pastry Café Internship	Must have completed 30 credits	3
	Total		60

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