

**2014 – 2015 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**

## 2014 - 2015 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	<b>3</b>
2. HP 102 Room Division Management	<b>3</b>
3. HP 111 Restaurant Operation	<b>3</b>
4. HP 116 Beverage Management	<b>3</b>
5. HP 120 Travel and Tourism	<b>3</b>
6. HP 215 Customer Service	<b>3</b>
7. HP 225 Dining Room Management	<b>3</b>
8. HP 290 Internship	<b>3</b>
9. AC 161 Principles of Accounting I	<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 or MA 115 Quantitative Reasoning	<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. IT 118 Introduction to Information Processing	<b>3</b>
9. IT 115 Electronic Spreadsheet	<b>3</b>
<b>OPEN ELECTIVE (3 credits)</b>	
1.	<u><b>3</b></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.

## 2014 - 2015 ACADEMIC YEAR RECOMMENDED SEQUENCE AAS IN HOSPITALITY MANAGEMENT

**SEMESTER 1**

<b>COURSE #</b>	<b>NAME</b>	<b>PREREQUISITES</b>	<b>CREDITS</b>
HP-101	Introduction to Hospitality	None	<b>3</b>
LA 122	Fundamentals of Communication	None	<b>3</b>
EN-109	Expository Writing	Placement or EN 068 or EN 070	<b>3</b>
IT-103	Introduction to Information Processing	None	<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>PREREQUISITES</b>	<b>CREDITS</b>
HP-102	Rooms Division Management	HP 101	<b>3</b>
HP-111	Restaurant Operations	HP 101	<b>3</b>
HP-120	Travel and Tourism	None / Recommended HP 101	<b>3</b>
EN-110	Composition and Literature	EN 109	<b>3</b>
MA-127 or MA-115	Quantitative Methods or Quantitative Reasoning	Placement or MA 038 or MA 040	<b>3</b>
	<b>Total</b>		<b>30</b>

**SEMESTER 3**

<b>COURSE #</b>	<b>NAME</b>	<b>PREREQUISITES</b>	<b>CREDITS</b>
HP116	Beverage Management	HP 111	<b>3</b>
HP-215	Customer Svc. For Hosp. and Culinary Managers	HP101	<b>3</b>
EN-205	Business Writing	EN 109 with advisement	<b>3</b>
AC-161	Accounting I	None	<b>3</b>
IT-115	Electronic Spreadsheet	IT 100 or IT 118 / advisement	<b>3</b>
	<b>Total</b>		<b>45</b>

**SEMESTER 4**

<b>COURSE #</b>	<b>NAME</b>	<b>PREREQUISITES</b>	<b>CREDITS</b>
HP-225	Dining Room Management	HP 111	<b>3</b>
	*Open Elective		<b>3</b>
LA-XXX	Liberal Arts Elective		<b>3</b>
HP-XXX	*Hospitality Elective		<b>3</b>
HP-290	Cooperative Education Seminar (Internship)	Completion of 30 credits	<b>3</b>
	<b>Total</b>		<b>60</b>

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

## 2014 - 2015 ACADEMIC YEAR CURRICULUM REVIEW WORKSHEET BBA IN HOSPITALITY MANAGEMENT

COURSES	CREDITS	COURSES	CREDITS
<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	3	1. IT 118 Introduction to Information Processing	3
		2. IT-115 Electronic Spreadsheet	3
<i>HOSPITALITY (33 credits)</i>		<i>General Education Requirements (33 credits)</i>	
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 215 Customer Service	3	5. LA 122 Funds of Communications	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 & Mktg. for Hotels/Rest.	3	8. LA-xxx	3
9. HP 315 Managerial Accounting for Hospitality	3	9. LA-xxx	3
10. HP 325 Hospitality Law		10. MA 127 Quantitative Methods or MA 115 Quantitative Reasoning	3
11. HP 450 Hosp. Senior Seminar	3	11. MA 135 Statistical Applications	3
<i>Management/Economics (12 credits)</i>			
1. MG 101 Introduction to Business	3		
2. MG 201 Principles of Management	3		
3. MG 211 Human Resource Management	3		
4. MG 216 Labor Relations	3		
<i>Major-Area Electives (15 credits)</i>		<i>Open Electives (18 credits)</i>	
1.	3	1.	3
2.	3	2.	3
3.	3	3.	3
4.	3	4.	3
5.	3	5.	3
		6.	3
<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>	

<b>2014 - 2015 ACADEMIC YEAR RECOMMENDED SEQUENCE BBA IN HOSPITALITY MANAGEMENT</b>
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**SEMESTER 1**

<b>COURSE #</b>	<b>NAME</b>	<b>PREREQUISITES</b>	<b>CREDITS</b>
HP-101	Introduction to Hospitality	None	<b>3</b>
LA-122	Fundamentals of Communications	None	<b>3</b>
EN-109	Expository Writing	Placement or EN 068 or EN 070	<b>3</b>
IT-118	Introduction to Information Processing	None	<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>PREREQUISITES</b>	<b>CREDITS</b>
AC-161	Accounting I	<b>None</b>	<b>3</b>
HP-111	Restaurant Operations	HP 101	<b>3</b>
HP-120	Travel & Tourism	None / Recommended HP 101	<b>3</b>
IT-115	Electronic Spreadsheet	IT 100 or IT 118 / advisement	<b>3</b>
EN-110	Composition and Literature	EN 109	<b>3</b>
	<b>Total</b>		<b>30</b>

**SEMESTER 3**

<b>COURSE #</b>	<b>NAME</b>	<b>PREREQUISITES</b>	<b>CREDITS</b>
HP 215	Customer Service for Hospitality & Culinary Managers	HP 101	<b>3</b>
EN-205	Business Writing	EN 109 with advisement	<b>3</b>
MA-127 or MA-115	Quantitative Methods or Quantitative Reasoning	Placement or MA 038 or MA 040	<b>3</b>
MG-101	Introduction to Business	None	<b>3</b>
HP-116	Beverage Management	HP 111	<b>3</b>
	<b>Total</b>		<b>45</b>

**SEMESTER 4**

<b>COURSE #</b>	<b>NAME</b>	<b>PREREQUISITES</b>	<b>CREDITS</b>
HP-225	Dining Room Management	HP 111	3
MG -201	Principles of Management	MG 101	3
MA-135	Statistical Applications	Placement or MA 127 or MA 130 or MA 115	3
HP -xxx	*Elective		3
HP-290	Cooperative Education Seminar (Internship)	Sophomore standing & 30 credits	3
	<b>Total</b>		<b>60</b>

(Continued)

<b>2014 - 2015 ACADEMIC YEAR RECOMMENDED SEQUENCE BBA IN HOSPITALITY MANAGEMENT</b>
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**SEMESTER 5**

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

**SEMESTER 6**

<b>COURSE #</b>	<b>NAME</b>	<b>PREREQUISITES</b>	<b>CREDITS</b>
HP-315	Managerial Accounting for Hospitality	AC 161, HP 111	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
	<b>Total</b>		<b>90</b>

**SEMESTER 7**

<b>COURSE #</b>	<b>NAME</b>	<b>PREREQUISITES</b>	<b>CREDITS</b>
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**

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

<p style="text-align: center;"><b>2014 - 2015 ACADEMIC YEAR BBA IN HOSPITALITY MANAGEMENT CONCENTRATIONS</b></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><b>Required Culinary Management Specialization Courses:</b></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><b>Required Tourism and Destination Management Specialization Courses</b></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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## 2014 - 2015 ACADEMIC YEAR CURRICULUM REVIEW WORKSHEET AAS IN CULINARY ARTS

COURSES	<i>CREDITS</i>
<b>MAJOR REQUIREMENTS (30credits)</b>	
<i>Culinary Arts Requirements (30 credits)</i>	
1. HP 101 Introduction to Hospitality	<b>3</b>
2. HP 111 Restaurant Operations	<b>3</b>
3. HP 151 Culinary Arts I	<b>2</b>
4. HP 151L Culinary Arts I Lab	<b>1</b>
5. HP 152 Baking Fundamentals for Culinary Students	<b>3</b>
6. HP 155 Culinary Arts II	<b>3</b>
7. HP 230 Culinary Arts III	<b>3</b>
8. HP 235 Culinary Arts Practicum	<b>3</b>
9. HP 252 Techniques for Nutritional Cooking	<b>3</b>
10. HP 290 Culinary Arts Internship/Capstone Course	<b>3</b>
<b>Major Area Elective (HP) 3credits</b>	
1.	<b>3</b>
<b>GENERAL EDUCATION REQUIREMENTS (27 credits)</b>	
1. MA 127 Quantitative Methods or MA 115 Quantitative Reasoning	<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. IT-118 Introduction to Information Processing	<b>3</b>
9. IT-115 Electronic Spreadsheet	<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>	<b>60</b>

## 2014 - 2015 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-118	Introduction to Information Processing	None	3
LA-	Liberal Arts Elective	None	3
	Total		15

### SEMESTER 2

COURSE #	NAME	PREREQUISITES	CREDITS
MA-127 or MA-115	Quantitative Methods or Quantitative Reasoning	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

## 2014 - 2015 ACADEMIC YEAR CURRICULUM REVIEW WORKSHEET AAS IN BAKING & PASTRY ARTS

COURSES	CREDITS
<b>MAJOR REQUIREMENTS (30credits)</b>	
<i>Culinary Arts Requirements (24 credits)</i>	
1. HP 101 Introduction to Hospitality	<b>3</b>
2. HP 111 Restaurant Operations	<b>3</b>
3. HP 153 Baking I Lecture	<b>2</b>
4. HP 153L Baking I Lab	<b>1</b>
6. HP 165 Baking and Pastry Arts II	<b>3</b>
7. HP 252 Techniques of Nutritional Cooking	<b>3</b>
8. HP 265 Contemporary Cakes and Desserts	<b>3</b>
9. HP 275 Baking and Pastry Practicum	<b>3</b>
10. HP 290 Baking and Pastry Internship	<b>3</b>
<b>Major Area Elective (HP) 6 credits</b>	
1.	<b>3</b>
2.	<b>3</b>
<b>GENERAL EDUCATION REQUIREMENTS (27 credits)</b>	
1. MA 127 Quantitative Methods or MA 115 Quantitative Reasoning	<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. IT-118 Introduction to Information Processing	<b>3</b>
9. IT-115 Electronic Spreadsheet Applications	<b>3</b>
<b>OPEN ELECTIVES (3 Credits)</b>	
1.	<b>3</b>
<b>TOTAL CREDITS: (Must Equal at least 60 credits and at least 20 courses)</b>	<b>60</b>

## 2014 - 2015 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-118	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 or MA-115	Quantitative Methods or Quantitative Reasoning	Placement or MA 038 or MA 040	3
IT-115	Electronic spreadsheet	IT 100 or IT 118	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**