

**HOSPITALITY MANANGEMENT
Diploma**

Day

PROGRAM PLANNING GUIDE

Course Number	Course Title	Class	Hours Per Week		Credits
			Lab	Work	
<u>FIRST SEMESTER</u>					
CUL 110	Sanitation & Safety	2	0	0	2
ENG 111	Writing and Inquiry	3	0	0	3
HRM 110	Intro to Hosp & Tourism	3	0	0	3
MAT 110	Math Measurement & Literacy	2	2	0	3
_____	*Elective List I	-	-	-	2
<u>SECOND SEMESTER</u>					
HRM 140	Legal Issues-Hospitality	3	0	0	3
HRM 240	Marketing for Hospitality	3	0	0	3
_____	**Elective List II	-	-	-	8
<u>THIRD SEMESTER</u>					
HRM 220	Cost Control-Food & Bev	3	0	0	3
HRM 245	Human Resource Mgmt-Hosp	3	0	0	3
<u>FOURTH SEMESTER</u>					
_____	***Elective List III	-	-	-	8

TOTAL COMPLETION REQUIREMENT 41 SEMESTER HOURS CREDIT

***Elective List I (Select one course from the following list):**

BUS 139	Entrepreneurship I	3	0	0	3
CUL 214	Wine Appreciation	1	2	0	2
HRM 225	Beverage Management	3	0	0	3

****Elective List II (Select a minimum of 8 Credit Hours from the following list):**

ACC 175	Hotel and Restaurant Acct	3	2	0	4
CUL 130	Menu Design	2	0	0	2
CUL 135	Food & Beverage Service	2	0	0	2
CUL 135A	Food & Beverage Serv Lab	0	2	0	1
CUL 142	Fundamentals of Food	2	6	0	5
HRM 260	Procurement for Hosp	3	0	0	3

Date Revised: April 2014

POS Start Date: 2014*FA

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* THIS PROGRAM PLANNING GUIDE IS FOR ADVISING PUPORSES AND IS SUBJECT TO CHANGE. ONLY THE REGISTRAR CAN CLEAR STUDENTS FOR GRADUATION.

*****Elective List III (Select a minimum of 8 Credit Hours from the following list):**

WBL	112	Work-Based Learning I	0	0	20	2
CUL	214	Wine Appreciation	1	2	0	2
HRM	120	Front Office Procedures	3	0	0	3
HRM	210	Meetings & Event Planning	3	0	0	3
SPA	120	Spanish for the Workplace	3	0	0	3

