

**Associate in Applied Science Degree****HOSPITALITY/TOURISM MANAGEMENT - HOTEL, RESTAURANT & EVENTS MANAGEMENT**

The hospitality industry is dynamic and fast-paced, offering numerous career opportunities. Hospitality Management is a field that encompasses the management and operation of hotels, restaurants, and various events and functions within the hospitality industry. The program will provide specialized education for students planning to pursue a career in the hospitality industry, and emphasizes the industry's lodging operations, food service operations, catering, and events management segments. Students will have practical hands-on training in our local hospitality industries and theoretical lecture and lab classes on the Grand Strand Campus.

## Program Information

**Course Sequence and Progression Requirements**

A minimum grade of "C" or better is required for all CUL and HOS-prefixed courses for progression and graduation. Most CUL and HOS courses are offered only once each year, so following the recommended course sequence is extremely important.

Students are required to successfully complete all of the following: ServSafe Manager Food Safety Certification Course, ServSafe Sanitation Certificate.

**CURRICULUM SEQUENCE****First Semester - Fall****Semester****Credit Hours**

MAT 155	Contemporary Mathematics**	3
ENG 155	Communications I**	3
CUL 113	Success in Hospitality Studies	1
CUL 129	Storeroom and Purchasing	3
Elective***	3	
	<b>TOTAL</b>	<b>13</b>

**Second Semester - Spring**

CUL 128	Culinary Management and Human Resources	3
ENG 160	Technical Communications**	3
HOS 140	The Hospitality Industry	3
HOS 265	Hotel, Restaurant and Travel Law	3
Elective***	3	
	<b>TOTAL</b>	<b>15</b>

**Third Semester - Summer**

HOS 272	SCWE in Hospitality/Tourism Management	3
	Humanities*	3
	<b>TOTAL</b>	<b>6</b>

**Fourth Semester - Fall**

CUL 235	Menu Planning	3
HOS 159	Hospitality Accounting Applications	3
HOS 256	Hospitality Management Concepts	3
PSY 103	Human Relations**	3
Elective***	3	
	<b>TOTAL</b>	<b>15</b>

**Fifth Semester - Spring**

CUL 171	Food and Beverage Cost Controls	3
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HOS 252	Advanced Food and Beverage Service	3
Elective***		3
Elective***		3
	TOTAL	12
	<b>TOTAL CREDIT HOURS</b>	<b>61</b>

\*\*\*Student must meet with the HRME advisor as program sequencing will vary according to the track chosen by the student.

***Food Service Management Electives***

CUL 104  
CUL 105  
CUL 112  
CUL 123  
CUL 215

***Event Planning Management Electives***

HOS 161  
HOS 164  
HOS 258  
HOS 298  
MKT 101

***Lodging Management Electives***

HOS 150  
HOS 161  
HOS 162  
HOS 168  
MKT 101

\*Humanities: Choose one of the following: ART 101, HIS 201, MUS 105 or REL 103.

\*\*Students interested in transferring to a senior institution should select ENG 101, ENG 102 and SPC 205 in place of ENG 155 and ENG 160; MAT 110 in place of MAT 155; PSY 201 in place of PSY 103 and HIS 201 for Humanities to satisfy Reach Act requirement.