

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**

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.

Prerequisite courses require minimum grades of "C" or better. To graduate with an A.A.S. degree, a minimum GPA of 2.0 is required.

Required Courses

Hospitality/Tourism Management Requirements

DEGREE REQUIREMENTS: HOSPITALITY/TOURISM MANAGEMENT

Component	Course Title	Semester Credit Hours
GENERAL EDUCATION		
ENG 155*	Communications I	3
MAT 155*	Contemporary Mathematics	3
ENG 160*	Technical Communications	3
PSY 103*	Human Relations	3
<i>and</i>		
<i>Select one course from the list below:</i>		
ART 101	Art History and Appreciation	3
HIS 201	American History: Disc to 1877	3
MUS 105	Music Appreciation	3
REL 103	Comparative Religion	3
CREDITS		15
REQUIRED CORE		
HOS 265	Hotel, Restaurant and Travel Law	3
HOS 140	The Hospitality Industry	3
CUL 128	Culinary Management and Human Resources	3
HOS 159	Hospitality Accounting Applications	3
CUL 171	Food & Beverage Controls	3
HOS 272	SCWE in Hospitality/ Tourism Management	3
CREDITS		18
OTHER HOURS REQUIRED FOR GRADUATION		

(Continued)

CUL 113	Success in Hospitality Studies	1
CUL 129	Storeroom & Purchasing	3
CUL 235	Menu Planning	3
HOS 252	Advanced Food and Beverage Service	3
HOS 256	Hospitality Management Concepts	3

and

Select five classes from either of the elective tracks below. Prerequisites must be followed while selecting elective courses.

Food Service Management Electives

Students interested in Food Service Management should talk with their advisor; it is recommended students take five of the following elective courses.

CUL 104	Intro to Culinary Arts	3
CUL 105	Kitchen Fundamentals	3
CUL 112	Classical Found of Cooking	3
CUL 123	American Bistro	3
CUL 215	Cuisine of the Americas	3
BKP 101	Introduction to Baking	3
BKP 119	Introduction to Baking & Pastry	3
BKP 120	Bakeshop Production	3
BKP 121	Cake Decorating & Finishing Techniques	3
BKP 125	Hot & Cold Desserts	3

Lodging/Event Planning Management Electives

Students interested in Lodging/Event Planning Management should talk with their advisor; it is recommended students take five of the following elective courses.

HOS 150	Hotel Management	3
HOS 161	Event Management	3
HOS 162	Housekeeping Administration	3
HOS 164	Travel and Tourism	3
HOS 168	Front Office Management	3
HOS 298	Special Topics in Hospitality & Tourism	3
MKT 101	Marketing	3

CREDITS 28
TOTAL CREDIT HOURS 61

*Students interested in transferring to a senior institution should select ENG 101 & ENG 102 in place of ENG 155 & 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.