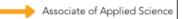
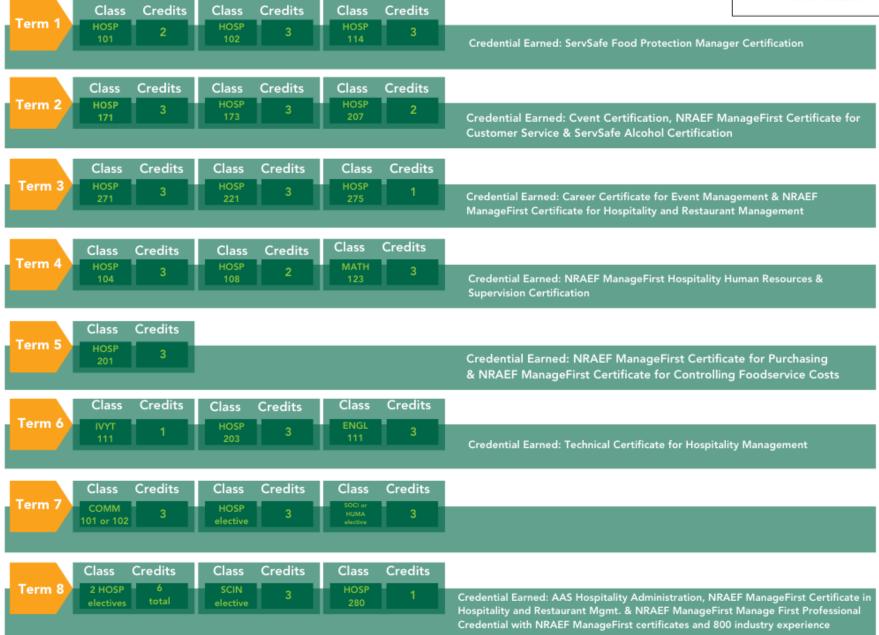
Event Management Career Certificate Technical Certificate Associate of Applied Science









General Education Core – 16 Credits		Credits	Grade	Prerequisites
IVYT 116	Student Success	1		None
COMM 101	Fundamentals of Public Speaking	3		ENGL 093 and 083/ENGL 095
OR				
COMM 102	Intro to Interpersonal Communication			
ENGL 111	English Composition	3		ENGL 093 and 083/ENGL 095
MATH 123	Quantitative Reasoning Elective	3		MATH 080 (co-req) or competency
XXXX xxx	Scientific Ways of Knowing Elective	3		See appropriate course description.
XXXX xxx	Social & Behavioral Ways of Knowing Elective OR	3		See appropriate course description.
	Humanistic and Artistic Ways of Knowing Elective			

Professional/Technical Core – 44 Credits		Credits	Grade	Prerequisites/ Co-requisites
HOSP 101	Sanitation and First Aid	2		ENGL 095 and 083/ENGL 095 (pre-req), ENGL
				093(co-req)
HOSP 102	Basic Food Theory and Skills	3		HOSP 101 (pre- req or co-req)
HOSP 104	Nutrition for Culinary Arts	3		ENGL 093 and 083/ENGL 095
HOSP 108	Human Relations Management	2		ENGL 093 and 083/ENGL 095
HOSP 201	Hospitality Purchasing & Cost Control	3		MATH 1xx, HOSP 102
HOSP 203	Menu and Business Development	3		HOSP 201
HOSP 207	Customer Service	3		HOSP 101 & HOSP 102
HOSP 280	Externship	1		Program Advisor Approval
HOSP XXX	Hospitality electives	24		Recommended to choose classes that fit your
				career goals. See Program Advisor for class
				recommendations and pre-reqs.

Total Required Credits

60

Hospitality Course Numbers and Names

HOSP 105 Introduction to Baking (3 credit hours)

HOSP 107 Hospitality Sales & Marketing (3 credit hours)

HOSP 114 Introduction to Hospitality (3 credit hours)

HOSP 115 Diet Therapy (3 credit hours)

HOSP 116 Dietary Management/Supervision (3 credit hours)

HOSP 117 Dietary Management/Cost Controls (3 credit hours)

HOSP 118 Resident Clinical Assessment & Documentation (3 credit hours)

HOSP 127 Hotel & Restaurant Accounting (3 credit hours)

HOSP 151 Introduction to Wine Service (3 credit hours)

HOSP 152 Introduction to Beer Service (3 credit hours)

HOSP 153 Sensory Analysis (3 credit hours)

HOSP 171 Introduction to Convention and Meeting Management (3 credit hours)

HOSP 173 Special Event Management (3 credit hours)

HOSP 215 Front Office (3 credit hours)

HOSP 217 Housekeeping (3 credit hours)

HOSP 221 Catering Administration (3 credit hours)

HOSP 227 Hospitality Facilities Management and Design (3 credit hours)

HOSP 228 Managing Technology in the Hospitality Industry (3 credit hours)

HOSP 229 Revenue Management: Maximizing Revenue in Hospitality Operations (3 credit hours)

HOSP 251 Spirits and Bar Management (3 credit hours)

HOSP 253 Beverage Service (3 credit hours)

HOSP 270 Bakery Merchandising (3 credit hours)

HOSP 272 The Tourism System (3 credit hours)