

DATE
11/28/2016

ICCB Approved Total Program Hours: 37

The following suggested schedule is based on full-time enrollment. Students planning to transfer to a senior institution should check with that institution for specific transfer requirements.

Courses that are approved for the AA/AS degrees are **bolded**.

First Semester						
Course	Title	Credit Hours	Mode of Delivery	Pre Requisites	Term(s) Offered	Notes
Hosp 233	Management Accounting for the Hospitality Industry	3	T,W	None	FL/SP/SU	
Hosp 240	Cater/Special Events Operations	3	T	None	FL	
Hosp 246	Sales and Convention Management	3	T	None	FL	
Hosp 252	Organizational Behavior in the Hospitality Industry	3	T	None	FL	
Hosp 271 OR	Understanding Wines	3	T	None	FL/SP	Students MUST be 21 Years Old to register for this course
Hort 280	Floral Design	4	T	None	FL	
Total Semester Hours:		15-16				

Second Semester						
Course	Title	Credit Hours	Mode of Delivery	Pre Requisites	Term(s) Offered	Notes
Hosp 110	Customer Service for Hospitality	3	T	None	FL/SP	
Hosp 148	Introduction to Event Planning	3	T	None	FL/SP	
Hosp 160	Hospitality Law	3	T	None	FL/SP	
Hosp 236	Cost Control for the Hospitality Industry	3	T	None	SP	
Hosp 250	Mgmt of Human Resources for the Hospitality Industry	3	T	None	SP	
CA 106	Applied Food Service Sanitation	2	Q	COMPASS placement into ENG 021 and ENG 099; or the EAP course sequence ENG 078 and ENG 088; or ENG 096; or minimum grade "C" in one of the following: ENG 020 and ENG 098; or the EAP course sequence ENG 077 and ENG 087.	FL/SP	
Total Semester Hours:		17				

Summer Session						
Course	Title	Credit Hours	Mode of Delivery	Pre Requisites	Term(s) Offered	Notes
CA 111	Basic Commercial Kitchen Operations	5	T	None	SU	
Total Semester Hours:		5				

For more information Counseling & Advising
Main Campus room A-1155

Department Chairperson