

*Hotel-Motel-Restaurant Management*  
Associate of Applied Science Degree

*Culinary Arts Option*

First Year

<u>Summer Session II</u>			<u>Credit Hours</u>
SDV	100	Fundamentals of College Study	1
<u>Fall Semester</u>			
HMR	101	Introduction to Hospitality Management	3
HMR	102	Principles of Food Preparation	3
HMR	110	Healthy Cooking	1
HMR	155	Sanitation and Safety Systems	2
BIO	120	Nutrition	3
* ENG	101	Fundamentals of English I	3
			15
<u>Spring Semester</u>			
HMR	150	Baking and Pastry Production	3
HMR	151	Hospitality Marketing	3
HMR	154	Food Service Management	3
* ENG	151	Fundamentals of English II	3
* GEN	ED	Mathematics Requirement	3-4
			15-16
<u>Second Year</u>			
<u>Fall Semester</u>			
HMR	111	American Regional Cuisine	3
HMR	202	Food Service Cost Control	3
SPH	101	Fundamentals of Oral Communication	3
* SPN	101	Fundamentals of Spanish I	
		or	
* SPN	102	Fundamentals of Spanish II	3
GEN	ED	Social/Behavioral Science Requirement	3
			15
<u>Spring Semester</u>			
HMR	252	Purchasing and Menu Planning	3
* HMR	254	Garde Manger	3
HMR	255	Beverage Management	3
* HMR	260	Hotel-Motel-Restaurant Field Experience	3
SDV	101	Career Development	1
			13
ELECTIVES -- Students must also select five credit hours from the following courses:			
HMR	103	International Cuisine I	1
HMR	104	International Cuisine II	1
HMR	105	Italian Cuisine	1
HMR	106	Seafood	1
HMR	107	Dessert and Pastry Art	2
HMR	109	French Cuisine	1
HMR	112	Foods of the Americas	1

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SDV	100	Fundamentals of College Study		1
			<u>Fall Semester</u>	
HMR	101	Introduction to Hospitality Management		3
HMR	102	Principles of Food Preparation		3
HMR	155	Sanitation and Safety Systems		2
HMR	201	Rooms Division Management -- Front Office		3
* ENG	101	Fundamentals of English I		3
				14
			<u>Spring Semester</u>	
HMR	151	Hospitality Marketing		3
HMR	154	Food Service Management		3
CMP	101	Introduction to Information Systems		3
* ENG	151	Fundamentals of English II		3
* GEN	ED	Mathematics Requirement		<u>3-4</u>
				15-16
			<u>Second Year</u>	
			<u>Fall Semester</u>	
HMR	202	Food Service Cost Control		3
HMR	203	Rooms Division Management -- Housekeeping		3
* ACT	100	Basic Accounting		
			or	
* ACT	101	Principles of Accounting I		3
SDV	101	Career Development		1
SPH	101	Fundamentals of Oral Communication		3
* SPN	101	Fundamentals of Spanish I		
			or	
* SPN	102	Fundamentals of Spanish II		<u>3</u>
				16
			<u>Spring Semester</u>	
HMR	206	Hospitality Law		3
HMR	252	Purchasing and Menu Planning		3
HMR	255	Beverage Management		3
* HMR	260	Hotel-Motel-Restaurant Field Experience		3
BIO	120	Nutrition		3
GEN	ED	Social/Behavioral Science Requirement		<u>3</u>
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*Hotel-Motel-Restaurant Management*  
Certificate of Proficiency  
*Culinary Arts Option*

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HMR	102	Principles of Food Preparation	3
HMR	110	Healthy Cooking	1
HMR	111	American Regional Cuisine	3
HMR	150	Baking and Pastry Production	3
HMR	154	Food Service Management	3
HMR	155	Sanitation and Safety Systems	2
HMR	202	Food Service Cost Control	3
HMR	252	Purchasing and Menu Planning	3
SDV	100	Fundamentals of College Study	1
			22

ELECTIVES -- Students must also select five credit hours from the following courses:

HMR	103	International Cuisine I	1
HMR	104	International Cuisine II	1
HMR	105	Italian Cuisine	1
HMR	106	Seafood	1
HMR	107	Dessert and Pastry Art	2
HMR	109	French Cuisine	1
HMR	112	Foods of the Americas	1

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			<u>Credit Hours</u>
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HMR	151	Hospitality Marketing	3
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HMR	203	Rooms Division Management -- Housekeeping	3
HMR	206	Hospitality Law	3
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or			
* ACT	101	Principles of Accounting I	3
CMP	101	Introduction to Information Systems	3
SDV	100	Fundamentals of College Study	1
			22

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HMR	155	Sanitation and Safety Systems	2
HMR	202	Food Service Cost Control	3
HMR	252	Purchasing and Menu Planning	3
HMR	255	Beverage Management	3
SDV	100	Fundamentals of College Study	1
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\* This course has a prerequisite.