Hospitality Management
Associate of Applied Science
Frederick Community College Pathway

Frederick Community College

Catalog Year 2019-2020

Guided Pathway to Success (GPS) Suggested schedules map your path to degree completion.

Full-time student: Follow the green semester blocks in order.

Part-time student: Follow the blue course sequence at your own pace.

Students should meet with an advisor each semester to carefully select and sequence courses based on their specific academic goals and interests. Visit Jefferson Hall or call 301-846-2471 for advising.

Students who take fewer than 15 credits each semester or who require developmental English or math coursework will need additional semesters to complete their degrees. Summer and January term classes may help students to make faster progress.

General Education CORE courses can often be taken in any semester. One course must be designated as a Cultural Competence course. **Refer to the college catalog for course details and the list of General Education and Cultural Competence classes.**
http://www.frederick.edu/class-schedules.aspx#catalog

🕐 Take this course within the first 24 credits.

✓ Milestone course – take within recommend credit range to stay on track for completion.

🍂 This course is offered in the fall semester only.

🌷 This course is offered in the spring semester only.

1 Recommended First Semester

#	Requirement	Course		Credits
1	Gen Ed Core	ENGL 101 - English Composition	🕐	3 credits
2	Gen Ed Core	Mathematics Elective (Gen Ed course list)	🕐	3 credits
3	Gen Ed Core	Social & Behavioral Sciences Elective (Gen Ed course list) (HUMS 102 recommended)		3 credits
4	Departmental Requirement	HCTI 101 - Sanitation and Food Safety		1 credit
5	Departmental Requirement	HCTI 150 - Introduction to Hospitality	✓	3 credits

2 Recommended Second Semester

#	Requirement	Course		Credits
6	Departmental Requirement	ACCT 100 - Business Accounting		3 credits
7	Departmental Requirement	BMGT 103 - Introduction to Business		3 credits
8	Gen Ed Core	NUTR 102 - Nutrition in a Changing World (Satisfies Physical Education, Health, or Nutrition Requirement)		3 credits
9	Departmental Requirement	HCTI 155 - Event Management		3 credits
10	Departmental Requirement	HCTI 160 - Hospitality Operations	✓	3 credits

3 Recommended Third Semester

#	Requirement	Course		Credits
11	Gen Ed Core	Arts & Humanities Elective (Gen Ed course list) (COMM 107 recommended)		3 credits
12	Gen Ed Core	Biological & Physical Sciences Elective (Gen Ed course list) (BSCI 107 recommended)		3 credits
13	Departmental Requirement	CMIS 101 - Information Systems & Technology		3 credits
14	Departmental Requirement	HCTI 220 - Food and Beverage Operations		3 credits
15	Departmental Requirement	HCTI 255 - Applied Hospitality Management	✓	3 credits

4 Recommended Fourth Semester

#	Requirement	Course		Credits
16	Departmental Requirement	HCTI 265 - HCTI Practicum*		1 credit
17	Gen Ed Core	Gen Ed Elective (Gen Ed course list)		3 credits
18	Departmental Requirement	BMGT 223 - Human Resources Management		3 credits
19	Departmental Requirement	BMGT 227 - Principles of Management		3 credits
20	Departmental Requirement	HCTI 230 - Restaurant Production and Service		4 credits
21	Departmental Requirement	HCTI 260 - Hospitality Business Analysis		3 credits

*HCTI Practicum requires a minimum of 240 hours of work experience at approved site. It is recommended the practicum be completed during a summer term after the 2nd semester. Alternatively, it can be completed during the final semester.