

Course	Title	Units	Fall 2016	Spring 2017	Summer 2017	Fall 2017	Spring 2018	Summer 2018
<b>Required courses:</b>								
BIOL 31	Environmental Science	3	x	x	x	x	x	x
BIOL 32	Environmental Science Laboratory	1		x			x	
BUSI 1A	Financial Accounting	4	x	x	x	x	x	x
BUSI 1B	Managerial Accounting	4	x	x		x	x	
BUSI 18	Business Law	3	x	x	x	x	x	x
ECON 2	Principles of Economics: Macro	3	x	x	x	x	x	x
ENGL 2	Argumentative Writing & Critical Thinking	3	x	x	x	x	x	x
HOSP 51	Intro to Hospitality Industry	3	x online	x		x online	x	
HOSP 63	Hospitality Supervision	1.5	x			HOSP 69		
HOSP 64	Customer Service	3		x online			x online	
MATH 16	Elementary Statistics	4	x	x	x	x	x	x
MATH 17	Finite Math	4	x	x		x	x	
SPCH 1	Public Speaking	3	x	x	x	x	x	x
<b>Hospitality Electives: Take 3 units from the following:</b>								
HOSP 20	Catering	2	x	x		x	x	
Hosp 40	Wine Fundamentals	1.5	x	x		x	x	
HOSP 41	Wine Appreciation and Analysis	1		x			x	
HOSP 52	Guest Services Management	3	x			x		
HOSP 53	Food and Beverage Service Management	3		x			x	
HOSP 56	Introduction to Hospitality Sales & Marketing I	1.5				x		
HOSP 57	Trends in Hospitality Sales and Marketing	1.5	x					
HOSP 60	Special Events Management	3					x	
HOSP 61	Intro to Professional Meeting Planning	1.5				x		

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<b>Hospitality Electives: Take 3 units from the following: (LIST CONTINUED)</b>								
HOSP 62	Professional Meeting Planning II	1.5	x					
HOSP 65	Legal Issues in Supervision	0.5	x			HOSP 69		
HOSP 66	Practices in Hospitality	1	x			x		
HOSP 67	Accounting for Hospitality Managers	1	x			HOSP 69		
HOSP 72	Culinary Arts Basics	0.5	x	x	x	x	x	x
HOSP 73	Stocks, Soups, Sauces	0.5	x	x		x	x	
HOSP 74	Vegetables, Rice, Pasta	0.5	x			x		
HOSP 75	Fish, Poultry, Meat	0.5	x	x		x	x	
HOSP 76	Garde Manger	0.5			x			x
HOSP 77	Bakeshop: Yeasted & Non-Yeasted Bread	0.5	x	x		x	x	
HOSP 78	Bakeshp: Basic Baking Technique	0.5	x	x	x	x	x	x
HOSP 79	Menu Planning & Presentation For Food Service Professionals	0.5		x			x	
HOSP 81	Bakeshop: Pies and Tarts	0.5	x	x		x	x	
HOSP 82	Bakeshop: Cakes, Tortes and Decorating Techniques	0.5		x	x			x
HOSP 83	Bakeshop: French Pastries and Restaurant Style Desserts	0.5	x			x		
HOSP 84	Chocolate I: Introduction to Chocolate	0.5	x	x		x	x	
HOSP 87	Bakeshop: Regional French Desserts	0.5		x			x	
HOSP 88	Chocolate II: Chocolates and Confections	0.5	x	x		x	x	
HOSP 89	Cooking for a Healthy Lifestyle	0.5						
HOSP 180	Food Safety Certification	0.5	x	x	x	x	x	x
COOP 91	Cooperative Work Experience	1 - 3	x	x	x	x	x	x