

SCHENECTADY COUNTY COMMUNITY COLLEGE
CURRICULUM WORKSHEET

PROGRAM: **HOTEL AND RESTAURANT MANAGEMENT (A.A.S.)**

HEGIS # **5010**

SCCC Program Code **#30**

Program Entry Date:

Student Name:

Former College(s) Attended:

SCCC ID Number:

PROGRAM REQUIREMENTS	CR	SUNY GEN ED CATEGORY	SATISFIES LIBERAL ARTS AND SCIENCES
ENG 123 College Composition	3	Communication: Written and Oral	YES
ENG 124 Literature and Writing	3	Critical Thinking and Reasoning; Information Literacy	YES
FYS 100 First Year Seminar	1		
HOT 111 Food Preparation I	3		
HOT 112 Food Preparation II	3		
HOT 114 Food Admin. & Menu Planning	3		
HOT 117 Food & Beverage Control	3		
HOT 119 Elements of Baking OR HOT 276 Meetings & Convention Management	3		
HOT 217 Front Office Management	3		
HOT 218 Human Resources Management in Hospitality and Food Industry	3		
HOT 220 Wines of the World (a)	3		
HOT 238 Dining Room Management and Operations (b)	3		
HOT 251 Quantitative Foods (b)	3		
HOT 253 Banquet Management and Operations (b)	3		
HOT 275 Marketing for the Hospitality Prof. OR SSA 201 Italian Food and Culture	3		
HOT 291 Computers for the Hospitality Industry OR HOT 116 Lodging Management and	3		
MAT 123 Quantitative Reasoning or Higher (c)	3	Mathematics and Quantitative Reasoning	YES
TAT 121 Introduction to the Hospitality Industry	3		
Restricted Diversity: Equity, Inclusion, and Social Justice SUNY General Education	3	Diversity: Equity, Inclusion, and Social Justice	YES
Humanities SUNY General Education Elective (c)	3	Humanities	YES
Natural Sciences SUNY General Education Elective (c)	3-5	Natural Sciences & Scientific Reasoning	YES
Social Sciences SUNY General Education	3	Social Sciences	YES
Work Experience Requirement (600 hrs.)			
Minimum Credit Hours	64	Total Gen. Ed. Credits: 21	Total Number of Liberal Arts and Sciences Credits: 21
		Total # of Gen. Ed. Categories: 6	

Additional Comments: Please refer to the footnotes on the reverse side.

**HOTEL AND RESTAURANT MANAGEMENT (A.A.S)
ASSOCIATE IN APPLIED SCIENCE**

		FIRST YEAR			
Fall Semester		CR	Spring Semester		CR
ENG 123	College Composition	3	ENG 124	Literature and Writing	3
FYS 100	First Year Seminar	1	HOT 112	Food Preparation II	3
HOT 111	Food Preparation 1	3	HOT 238	Dining Room Mgmt. Op. (b) OR	
HOT 238	Dining Room Mgmt. Op. (b) OR		HOT 253	Banquet Mgmt. Op. (b)	3
HOT 253	Banquet Management Op. (b)	3	HOT 119	Elements of Baking OR	
TAT 121	Introduction to Hospitality	3	HOT 276	Meetings and Convention Mgt.	3
			MAT 123	Quantitative Reasoning or Higher (c)	3-4
	Restricted Diversity: Equity, Inclusion, and Social Justice SUNY General Education Elective (d)	<u>3</u>			
	TOTAL	16		TOTAL	15-16

		SECOND YEAR			
Fall Semester		CR	Spring Semester		CR
HOT 114	Food Admin & Menu Planning	3	HOT 117	Food & Beverage Control	3
HOT 217	Front Office Management	3	HOT 220	Wines of the World (a)	3
HOT 251	Quantitative Foods	3	HOT 218	Human Resource Mgmt./HFI	3
HOT 275	Marketing for the Hosp. Prof. OR			Natural Sciences SUNY General Education Elective (c)	3-5
SSA 201	Italian Food & Culture	3		Humanities SUNY General Education Elective (c)	3
HOT 291	Computers for Hosp. Industry OR				
HOT 116	Lodging Mgmt. & Operations	3			
	Social Sciences SUNY General Education Elective (c)	<u>3</u>			
	TOTAL	18		TOTAL	15-17

Minimum Credit Hours required for degree: 64

NOTES:

- (a) Students who cannot take this class because of medical conditions or religious beliefs should substitute either a three-credit HOT or TAT course not required in the curriculum.
- (b) The time element for these courses will vary according to functions and assignments required to cover the projects involving actual conditions of preparation, cooking, and service of a complete menu. The course outline will be flexible to meet the successful fulfillment of projects.
- (c) Students planning to transfer should consult with an advisor before choosing electives.
- (d) Choose from HIS 130, HIS 227, HIS 229, HIS 233