

**SCHENECTADY COUNTY COMMUNITY COLLEGE**  
CURRICULUM WORKSHEET

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

HEGIS # 5010

SCCC Program Code #30B

Program Entry Date:

Student Name:

Former College(s) Attended:

SCCC ID Number:

| PROGRAM REQUIREMENTS  | CR  | SUNY GEN ED CATEGORY                                  | SATISFIES LIBERAL ARTS AND SCIENCES                   |
|---|-----|---|---|
| BMT 101 Intro. to Beverage Management   | 3   |   |   |
| BMT 102 Fundamentals of Beer & Brewing  | 3   |   |   |
| BMT 103 Managing Beverage Operations  | 3   |   |   |
| BMT 104 Spirits, Distillation and Mixology  | 3   |   |   |
| BMT 105 Beverage Sales & Merchandising  | 3   |   |   |
| BMT 250 Beverage Management Internship  | 3   |   |   |
| ENG 123 College Composition   | 3   | Critical Thinking and Reasoning; Information Literacy | YES   |
| ENG 211 Technical & Professional Writing  | 3   | Communications: Written and Oral                      | 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 218 Human Resources Mgmt./HFI   | 3   |   |   |
| HOT 220 Wines of the World*   | 3   |   |   |
| HOT 238 Dining Room Mgmt. & Operations (a)  | 3   |   |   |
| HOT 291 Computers for the Hosp. Industry  | 3   |   |   |
| MAT 123 Quantitative Reasoning or Higher (b)  | 3-4 | Mathematics and Quantitative Reasoning                | YES   |
| Restricted Diversity: Equity, Inclusion, and Social Justice SUNY General Education Elective (c) | 3   | Diversity: Equity, Inclusion, and Social Justice      | YES   |
| Humanities SUNY General Education Elective (b)  | 3   | Humanities  | YES   |
| Social Sciences SUNY General Education Elective (b)   | 3   | Social Sciences                                       | YES   |
| Natural Sciences and Scientific Reasoning SUNY General Education Elective (b)                   | 3-5 | Natural Sciences & Scientific Reasoning               | YES   |
| Minimum Credit Hours  | 64  | Total Gen. Ed. Credits:21                             |   |
|   |     | Total # Gen. Ed. Categories:6                         | Total Number of Liberal Arts and Sciences Credits: 21 |

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

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

| Fall Semester |     |   | First Year |                 |     |                                      |     |
|---------------|-----|---|------------|-----------------|-----|--------------------------------------|-----|
|               |     |   | CR         | Spring Semester |     | CR                                   |     |
| BMT           | 101 | Introduction to Beverage Management   | 3          | BMT             | 102 | Fundamentals of Beer & Brewing       | 3   |
| ENG           | 123 | College Composition   | 3          | BMT             | 103 | Managing Beverage Operations         | 3   |
| FYS           | 100 | First Year Seminar  | 1          | ENG             | 211 | Technical & Professional Writing     | 3   |
| HOT           | 111 | Food Preparation I  | 3          | HOT             | 112 | Food Preparation II                  | 3   |
| HOT           | 238 | Dining Room Mgmt. & Operations (a)<br>Restricted Diversity: Equity, Inclusion,<br>and Social Justice SUNY General<br>Education Elective (c) | 3<br><br>3 | MAT             | 123 | Quantitative Reasoning or Higher (b) | 3-4 |
| TOTAL         |     |   | 16         | TOTAL           |     | 15-16                                |     |

| Fall Semester |     |  | Second Year |                 |     |  |   |
|---------------|-----|--|-------------|-----------------|-----|--|---|
|               |     |  | CR          | Spring Semester |     | CR                                     |   |
| BMT           | 104 | Spirits, Distillation and Mixology                     | 3           | BMT             | 250 | Beverage Management Internship         | 3 |
| BMT           | 105 | Beverage Sales & Merchandising                         | 3           | HOT             | 217 | Food & Beverage Control                | 3 |
| HOT           | 114 | Food Admin. & Menu Planning                            | 3           | HOT             | 218 | Human Resources Management/HFI         | 3 |
|               |     | Humanities SUNY General Education<br>Elective (b)      | 3           | HOT             | 220 | Wines of the World*                    | 3 |
|               |     | Social Sciences SUNY General<br>Education Elective (b) | 3           | HOT             | 291 | Computers for the Hospitality Industry | 3 |
| TOTAL         |     |  | 15          | TOTAL           |     | 18-20                                  |   |

Minimum Credit Hours required for degree: 64

**NOTES:**

- (a) The time element for this course 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.
- (b) Students planning to transfer should consult with an advisor before choosing electives.
- (c) Choose from: HIS 130, HIS 227, HIS 229, or HIS 233

\*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.

NOTE: Cleaning, preventive maintenance, and sanitation are practiced under the supervision of the Instructor and the Technical Assistant during and after all laboratory exercises.