

## Culinary Institute of Charleston

### Second Semester – Spring

ENG 101	English Composition I	3
HOS 110	Food Production Management	3
<b>or</b>		
HOS 107	Culinary Skills I	3
HOS 145	Dining Room Operations	3
HOS 159	Hospitality Accounting Applications	3
ELE HTM	Select one 100-level course from Hospitality and Tourism Management Electives	3

**Total 15**

### Third Semester – Summer

HOS 160	Purchasing for Hospitality	3
HOS 272	SCWE in Hospitality/Tourism Management	3
ELE HTM	Select one 200-level course from Hospitality and Tourism Management Electives	3

**Total 9**

### Fourth Semester – Fall

HOS 245	Hospitality Marketing	3
HOS 250	Beverage Service Management	3
HOS 262	Hospitality Software Applications	3
REQ MAT	Select one math course from Math/Natural Sciences listing on page B-4	3
ELE HTM	Select one 200-level course from Hospitality and Tourism Management Electives	3

**Total 15**

### Fifth Semester – Spring

HOS 255	Food Service Management	3
HOS 256	Hospitality Management Concepts	3
HOS 265	Hotel, Restaurant and Travel Law	3
REQ HUM	Select one course from Humanities listing on page B-3	3
REQ SSC	Select one course from Behavioral/Social Sciences listing on page B-3	3

**Total 15**

### Hospitality and Tourism Management Electives

HOS 129	Storeroom and Purchasing	3
HOS 135	Introduction to Dining Room Service	3
HOS 150	Hotel Management	3
HOS 163	International Etiquette and Protocol	3
HOS 164	Travel and Tourism	3
HOS 169	Club Management	3
HOS 171	Food and Beverage Controls	3
HOS 190	Issues in Culinary Arts and Hospitality	3
HOS 251	Introduction to Wine	3

HOS 252	Advanced Food and Beverage Service	3
HOS 253	Beer Basics	3
HOS 254	Catering Management	3
HOS 258	Convention Management	3
HOS 261	Distilled Spirits and Related Products	3
HOS 268	Building a Beverage Business	3
SPA 155	Technical Spanish I	3

## Baking and Pastry

### Certificate in Applied Science

#### Credit Requirements: 27 Semester Credit Hours

The Baking and Pastry certificate program prepares students for baking and pastry positions in a variety of settings including fine dining restaurants and retail bakeries. Students study both theory and practical applications of baking, cake decorating and retail bake-shop management. All culinary courses are presented in culinary theory with application in kitchens of the Culinary Institute of Charleston at TTC.

Admission into this program requires proof of high school graduation (or GED) and qualifying scores on SAT, ACT or the TTC placement test.

### Recommended Sequence of Courses

#### First Semester – Fall

HOS 104	Introduction to Culinary Arts	3
HOS 109	Nutrition Science and Sanitation	3
HOS 113	Laminated Doughs and Pastries	3
HOS 114	Introduction to Cakes	3
HOS 119	Introduction to Baking and Pastry	3

**Total 15**

#### Second Semester – Spring

HOS 121	Cake Decorating and Finishing Techniques	3
HOS 220	Advanced Bakeshop	3
HOS 221	Retail Baking	3
ELE B/P	Select one course from Baking and Pastry Electives	3

**Total 12**

### Baking and Pastry Electives

HOS 118	Healthy Baking	3
HOS 181	Candies and Confectionaries	3
HOS 182	Artisan Breads	3
HOS 183	Plated Desserts	3