

## Second Semester – Spring

HOS 186	Mediterranean Cuisine	3
HOS 280	Butchery and Charcuterie	3
HOS 281	Seafood Cookery	3
HOS 277	SCWE in Culinary Arts	3

**Total 12**

## Event Management

### Certificate in Applied Science

#### Credit Requirements: 24 Semester Credit Hours

The Event Management certificate program provides an overview of the event management industry to prepare students for entry-level positions in event management. Students will learn the process of planning events from the initial conception phase through delivery including sales, transportation, logistics, food and beverage management, and service, and gain general competency in providing support for delivery and management of such events.

Admission to 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 110	Food Production Management	3
<b>or</b>		
HOS 107	Culinary Skills I	3
HOS 140	The Hospitality Industry	3
HOS 109	Nutrition Science and Sanitation	3
HOS 163	International Etiquette and Protocol	3

**Total 12**

#### Second Semester – Spring

HOS 258	Convention Management	3
HOS 250	Beverage Service Management	3
HOS 254	Catering Management	3
HOS 265	Hotel, Restaurant and Travel Law	3

**Total 12**

## Advanced Beverage Service Management

### Certificate in Applied Science

#### Credit Requirements: 18 Semester Credit Hours

The Advanced Beverage Service Management program is designed for students interested in acquiring advanced knowledge of the beverage management industry through study of history, origins, product identification, purchase, storage, sales and service of wines, beers, distilled spirits and related products. The program also addresses legal requirements and the achievement of industry credentials for safe, legal service of alcoholic beverages.

Admission to this program requires completion of at least one other hospitality/tourism management program or department head approval. In addition, students must have proof of high school graduation (or GED) and qualifying scores on SAT, ACT or TTC placement test.

### Recommended Sequence of Courses

HOS 250	Beverage Service Management	3
HOS 251	Introduction to Wine	3
HOS 253	Beer Basics	3
HOS 261	Distilled Spirits and Related Products	3
HOS 264	Food and Beverage Pairing	3
HOS 268	Building a Beverage Business	3

**Total 18**

## Food and Beverage Operations

### Certificate in Applied Science

#### Credit Requirements: 18 Semester Credit Hours

The Food and Beverage Operations certificate is designed for students interested in the development of food and beverage management skills for professional development, career enhancement and personal enrichment.

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