

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
or		
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.

HOS 109	Nutrition Science and Sanitation	3
HOS 132	Hospitality Communications and Leadership	3
HOS 163	International Etiquette and Protocol	3
HOS 250	Beverage Service Management	3
HOS 265	Hotel, Restaurant and Travel Law	3

Choose one of the following:

HOS 252	Advanced Food and Beverage Service	3
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or

HOS 255	Food Service Management	3
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Total 18

Hotel Operations

Certificate in Applied Science

Credit Requirements: 18 Semester Credit Hours

The Hotel Operations certificate will equip students with the skills necessary to understand and apply basic hotel industry concepts including knowledge of operations, guest services, software applications, sales and marketing. Students will be prepared for entry-level employment in hotels, bed and breakfast operations, timeshares, resorts and other lodging operations and related fields.

Admission into this program requires proof of high school graduation (or GED) and qualifying scores on SAT, ACT or appropriate TTC placement test. Successful completion of ENG 100 is recommended.

Recommended Sequence of Courses

First Semester – Fall

HOS 140	The Hospitality Industry	3
HOS 150	Hotel Management	3
HOS 163	International Etiquette and Protocol	3

Total 9

Second Semester – Spring

CPT 101	Introduction to Computers	3
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or

HOS 262	Hospitality Software Systems	3
HOS 258	Convention Management	3
HOS 265	Hotel, Restaurant and Travel Law	3

Total 9

Sports and Health Nutrition

Certificate in Applied Science

Credit Requirements: 39 Semester Credit Hours

The Sports and Health Nutrition certificate prepares students for positions as personal and private cooks, chefs and dietary managers for individuals at home, health care facilities, sports clubs, hospitals and schools. Students study both theory and practical kitchen applications to include proper sanitary handling of food and ethical practices of managing a business.

All culinary courses are presented in culinary theory with application in kitchens of the Culinary Institute of Charleston at Trident Technical College both at the Main and Palmer campuses. Upon completing the program students can apply for the Dietetic Management certificate and a Sports Nutrition certificate.

Recommended Sequence of Courses

First Semester – Fall

HOS 104	Introduction to Culinary Arts	3
HOS 107	Culinary Skills I	3
HOS 109	Nutrition Science and Sanitation	3
BIO 110	General Anatomy and Physiology	3
HOS 118	Healthy Baking	3

Total 15

Second Semester – Spring

HOS 111	Culinary Skills II	3
HOS 127	History of Diets in World Cultures	3
HOS 128	Culinary Management and Human Resources	3
HOS 171	Food and Beverage Controls	3

Total 12

Third Semester – Fall

HOS 230	Therapeutic Nutrition	3
HOS 235	Menu Planning	3
HOS 242	Vegetarian and Vegan Cuisine	3

or

HOS 279	Dietary Health and Spa Cuisine	3
HOS 241	Sports Nutrition	3

Total 12