

### Fifth Semester – Spring

*HOS 221	Retail Baking	3
HOS 159	Hospitality Accounting Applications	3
<b>or</b>		
HOS 171	Food and Beverage Controls	3
*HOS 265	Hotel, Restaurant and Travel Law	3
ELE B/P	Baking and Pastry Electives	3
ELE HUM	Select one course from Humanities electives on page B-3	3
		<b>Total 15</b>

### Baking and Pastry Electives

HOS 181	Candies and Confectionaries	3
HOS 182	Artisan Breads	3
HOS 183	Plated Desserts	3
HOS 185	Ice Creams and Frozen Desserts	3
HOS 190	Issues in Culinary Arts and Hospitality	3
HOS 222	Advanced Chocolate and Sugar	3
HOS 223	Wedding Cakes Decorating Techniques	3
HOS 224	Jams, Jellies, Chutneys and Tarts	3
HOS 228	Petit Fours and Mini Pastries	3
HOS 243	Food Competition Fundamentals	3
HOS 254	Catering Management	3

*\*National Restaurant Association, Pro-Management Course Certification*

# Hospitality and Tourism Management

## Associate in Applied Science

### Credit Requirements: 68 Semester Credit Hours

The Hospitality and Tourism Management degree program prepares students for supervisory positions in hotels, motels, resorts, restaurants, attractions or a variety of other job opportunities within the travel industry.

The Hospitality and Tourism Management degree is accredited by the Accreditation Commission for Programs in Hospitality Administration.

### Recommended Sequence of Courses

#### First Semester – Fall

CPT 101	Introduction to Computers	3
HOS 132	Hospitality Communication and Leadership	3
HOS 140	The Hospitality Industry	3
HOS 145	Dining Room Operations	3
HOS 154	Safety and Sanitation	2
ELE HTM	Select one course from Hospitality and Tourism Management Electives	3
		<b>Total 17</b>

#### Second Semester – Spring

ENG 101	English Composition I	3
HOS 101	Principles of Food Production I	3
<b>or</b>		
HOS 110	Food Production Management	3
HOS 103	Nutrition	3
HOS 159	Hospitality Accounting Applications	3
HOS 160	Purchasing for Hospitality	3
ELE HTM	Select one course from Hospitality and Tourism Management Electives	3
		<b>Total 18</b>

#### Third Semester – Summer

HOS 272	SCWE in Hospitality/Tourism Management	3
		<b>Total 3</b>

#### Fourth Semester – Fall

HOS 245	Hospitality Marketing	3
HOS 250	Beverage Service Management	3
HOS 262	Hospitality Software Applications	3
ELE MAT	Select one Math course from Math/Natural Science electives on page B-4	3
ELE HTM	Select one course from Hospitality and Tourism Management Electives	3
		<b>Total 15</b>

#### Fifth Semester – Spring

HOS 255	Food Service Management	3
HOS 256	Hospitality Management Concepts	3
HOS 265	Hotel, Restaurant and Travel Law	3
ELE HUM	Select one course from Humanities Electives on page B-3	3
ELE SSC	Select one course from Behavioral/Social Sciences Electives on page B-3	3
		<b>Total 15</b>

<b>Hospitality and Tourism Management Electives</b>		
HOS 150	Hotel Management	3
HOS 163	International Etiquette and Protocol	3
HOS 164	Travel and Tourism	3
HOS 169	Club Management	3
HOS 190	Issues in Culinary Arts and Hospitality	3
HOS 252	Advanced Food and Beverage Service	3
HOS 254	Catering Management	3
HOS 258	Convention Management	3
SPA 155	Technical Spanish I	3

<b>Baking and Pastry Electives</b>		
HOS 159	Hospitality Accounting Applications	3
HOS 160	Purchasing for Hospitality	3
HOS 181	Candies and Confectionaries	3
HOS 182	Artisan Breads	3
HOS 183	Plated Desserts	3
HOS 243	Food Competition Fundamentals	3
HOS 265	Hotel, Restaurant and Travel Law	3

## Advanced Baking and Pastry

### Certificate in Applied Science

#### Credit Requirements: 24 Semester Credit Hours

The Advanced Baking and Pastry Arts Certificate prepares students for fast track baking and pastry positions in restaurants, hotels, catering, retail bakeries, and other foodservice operations. Students study theory and practice hands-on applications in the College's fine dining restaurant. This program meets advanced standards of education for the American Culinary Federation certification levels in baking and pastry.

Admission into this program requires proof of high school graduation (or GED) and qualifying scores on SAT, ACT or the TTC placement test, as well as completion of a Baking and Pastry Certificate, culmination of baking and pastry course totally 24 credit hours, or professional experience in this field of study with a minimum of 600 hours of documented work.

### Recommended Sequence of Courses

#### First Semester – Fall

HOS 181	Candies and Confectionaries	3
HOS 182	Artisan Breads	3
HOS 183	Plated Desserts	3
HOS 222	Chocolate and Sugar	3

**Total 12**

#### Second Semester – Spring

HOS 185	Ice Cream and Frozen Desserts	3
HOS 223	Wedding Cakes and Decorating Techniques	3
HOS 224	Jams, Jellies, Chutneys and Tarts	3
HOS 228	Petit Fours and Mini Pastries	3

**Total 12**

## Baking and Pastry

### Certificate in Applied Science

#### Credit Requirements: 24 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 112	Introduction to Baking Science	1
HOS 113	Laminated Doughs and Pastries	3
HOS 114	Introduction to Cakes	3
HOS 120	Bakeshop Production	3
HOS 154	Safety and Sanitation	2

**Total 12**

#### 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**