Second Semester – Spring

HOS 132	Hospitality Communications and Leadership	3
HOS 146	Restaurant Operations	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 100-level course from Hospitality and Tourism Management Electives	3
	Total 15	

Third Semester – Summer

HOS 159	Hospitality Accounting Applications	3
HOS 272	SCWE in Hospitality/Tourism Management	3
SPC 205	Public Speaking	3
or		
SPC 209	Interpersonal Communication	3
or		
ENG 102	English Composition II	3
	Total 9	

Fourth Semester – Fall

HOS 160	Purchasing for Hospitality	3
HOS 245	Hospitality Marketing	3
HOS 250	Beverage Service Management	3
HOS 265	Hotel, Restaurant and Travel Law	3
ELE HTM	Select one 200-level course from Hospitality and Tourism Management Electives	3
	Total 15	

Fifth Semester – Spring

HOS 256	Hospitality Management Concepts	3
HOS 294	Hospitality Business Development	3
ELE HTM	Select one 200-level course from Hospitality and Tourism Management Electives	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 150	Hotel Management	3
HOS 161	Event Management	3
HOS 174	Introduction to Recreation	3
HOS 251	Introduction to Wine	3
HOS 253	Beer Basics	3
HOS 258	Convention Management	3
HOS 261	Distilled Spirits and Related Products	3
HOS 264	Food and Beverage Pairing	3
HOS 267	Destination Wedding Planning	3
HOS 298	Special Topics in Hospitality and Tourism	3
SPA 155	Technical Spanish I	3

**Other elective courses may be used with permission of department head.*

Baking and Pastry

Certificate in Applied Science
Credit Requirements: 18 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 and cake decorating. All culinary courses are presented in culinary theory with application in kitchens of the Culinary Institute of Charleston at Trident Technical College.

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

BKP 101	Introduction to Baking	3
BKP 102	Introduction to Pastries	3
BKP 109	Introduction to Cakes and Decorating	3
CUL 104	Introduction to Culinary Arts	3
CUL 105	Kitchen Fundamentals	3
CUL 129	Storeroom and Purchasing	3
	Total 18	

Advanced Baking and Pastry

Certificate in Applied Science
Credit Requirements: 18 Semester Credit Hours

The Advanced Baking and Pastry 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