

# 2022-2023 TTC Catalog - Hospitality and Tourism (HOS)

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## HOS 001 - HOS 001

**Lec:** 0 **Lab:** 0 **Credit:** \*

Indicates credit given for hospitality and tourism course work transferred from another college for which there is no equivalent course at TTC. \*Hours vary depending on external course.

**Division:** Culinary Institute of Charleston

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## HOS 132 - Hospitality Communications and Leadership

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

### Course Offered

Fall  
Spring  
Summer

This course is a basic course in communication, including grammar review and development of written and oral communication skills as applied to hospitality and tourism scenarios. This course also introduces the concept of leadership development through service learning in hospitality.

### Prerequisite

RWR 100

or

appropriate placement

### Prerequisite or Corequisite

HOS 140

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## HOS 140 - The Hospitality Industry

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

### Course Offered

Fall  
Spring  
Summer

This course is a survey of the hospitality industry and the principles of operation of both lodging and food service industries. Students learn the range of alternative business options available in the industry from local, national and international perspectives.

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **HOS 146 - Restaurant Operations**

**Lec:** 2.0 **Lab:** 3.0 **Credit:** 3.0

### **Course Offered**

Fall  
Spring  
Summer

This course combines a working knowledge of food production techniques with dining room service procedures in a restaurant setting.

### **Prerequisite or Corequisite**

HOS 140

or

HOS 157

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **HOS 150 - Hotel Management**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

### **Course Offered**

Fall  
Spring  
Summer

This course covers the management of the lodging phase of the hospitality industry, including front office, housekeeping and engineering.

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **HOS 157 - Hospitality Service**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

### **Course Offered**

Fall  
Spring  
Summer

This course is a comprehensive study of the principles and techniques required to provide exceptional service in the hospitality industry. Emphasis is placed on the service environment, the customer's perspective, and the behavioral component of service.

### **Prerequisite or Corequisite**

HOS 140

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **HOS 159 - Hospitality Accounting Applications**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

### **Course Offered**

Fall  
Spring  
Summer

This course covers financial accounting concepts and their application to the hospitality industry. Included are the major hospitality classifications of accounts and computerized hospitality financial applications.

### **Prerequisite**

HOS 140

and

MAT 110

or

MAT 120

or

MAT 155

or

appropriate placement.

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **HOS 160 - Purchasing for Hospitality**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

### **Course Offered**

Fall  
Spring  
Summer

This course is a study of a systematic approach to the principles of effective control and procurement of food products, beverages and equipment. Emphasis is placed on practical applications of facilities design, food cost reporting and inventory accountability functions.

### **Prerequisite**

HOS 140

and

MAT 110

or

MAT 120

or

MAT 155

or

appropriate placement.

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **HOS 161 - Event Management**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

### **Course Offered**

Fall  
Spring

This course provides an introduction to the event management industry, including planning, implementation and evaluation of special events and festivals.

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **HOS 164 - Travel and Tourism**

**Lec: 3.0 Lab: 0 Credit: 3.0**

### **Course Offered**

Fall  
Spring  
Summer

This course covers the history, development, concepts and principles of the travel and tourism industry. Students research case studies as well as local examples of how tourism affects the economy and society. Students also learn to interpret travel trends for business application.

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **HOS 190 - Issues in Culinary Arts and Hospitality Abroad**

**Lec: 3.0 Lab: 0 Credit: 3.0**

### **Course Offered**

Fall

This course exposes students to contemporary hospitality and culinary issues in the global marketplace through lecture, cultural preparation, and geographic study as well as completion of an experiential visit abroad.

Departmental Approval

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **HOS 245 - Hospitality Marketing**

**Lec: 3.0 Lab: 0 Credit: 3.0**

### **Course Offered**

Fall  
Spring

This course is a study of fundamental marketing strategies that are specific to the hospitality industry. Emphasis is placed on how marketing strategies target customer needs and wants.

### **Prerequisite**

HOS 140

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **HOS 250 - Beverage Service Management**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

### **Course Offered**

Fall

Spring

Summer

This course addresses the principles of beverage service. This course is designed to prepare students for management responsibilities in the culinary and hospitality industries.

### **Prerequisite**

HOS 140

or

CUL 104

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **HOS 251 - Introduction to Wine**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

### **Course Offered**

Fall

This course is a study of the basic wine production process with focus on the different styles of wine, countries of origin, terroir and related flavor characteristics. The course will include best practices and industry trends.

### **Prerequisite**

CUL 104

or

HOS 140

and

proof of current TIPS or NRA ServSafe Alcohol Certification

**Grade Type:** Letter Grade

**Restrictions:** Student must be 18 years of age by date of first class meeting.

**Division:** Culinary Institute of Charleston

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## **HOS 256 - Hospitality Management Concepts**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

### **Course Offered**

Fall  
Spring  
Summer

This course is a study of the theory and principles of management as applied to the hospitality industry.

### **Prerequisite**

HOS 140

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **HOS 258 - Convention Management**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

### **Course Offered**

Fall  
Spring  
Summer

This course is a study of acquiring, soliciting and servicing convention or individual properties in the hospitality industry.

### **Prerequisite**

HOS 140

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **HOS 262 - Hospitality Software Applications**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

### **Course Offered**

Fall  
Spring  
Summer

This course includes using microcomputer software to manage various areas of the hospitality industry.

**Prerequisite**

HOS 140

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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**HOS 264 - Food and Beverage Pairing**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

**Course Offered**

Spring

This course focuses on the concepts of food and beverage pairing and the influence of ingredient selection, preparation techniques and presentation on enhancing sales, service and profitability.

**Prerequisite**

CUL 104

or

HOS 140

and

HOS 251

and

proof of current TIPS or NRA ServSafe Alcohol Certification.

**Grade Type:** Letter Grade

**Restrictions:** Students must be 18 years of age by date of first class meeting.

**Division:** Culinary Institute of Charleston

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**HOS 265 - Hotel, Restaurant and Travel Law**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

**Course Offered**

Fall

Spring

Summer

This course covers legal foresight for hospitality management. Topics include litigation involving dining and lodging responsibilities of the innkeeper.

**Prerequisite or Corequisite**

HOS 140



**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **HOS 267 - Destination Wedding Planning**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

### **Course Offered**

Spring

This course provides an introduction to the destination wedding planning industry including planning, coordination, budgeting, implementation, vendor management and support services.

### **Prerequisite**

HOS 140

and

HOS 161

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **HOS 272 - SCWE in Hospitality/Tourism Management**

**Lec:** 0 **Lab:** 12.0 **Credit:** 3.0

### **Course Offered**

Fall

Spring

Summer

This course integrates hospitality skills at an approved worksite related to the hospitality industry.

### **Prerequisite**

HOS 132

and

departmental approval

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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## **HOS 294 - Hospitality Business Development**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

**Course Offered**

Fall  
Spring  
Summer

This course includes planning and development of a hospitality business in a variety of settings.

**Prerequisite**

HOS 245

or

**Corequisite**

CUL 238

**Prerequisite or Corequisite**

HOS 159

and

HOS 262

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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**HOS 298 - Special Topics in Hospitality and Tourism**

**Lec:** 3.0 **Lab:** 0 **Credit:** 3.0

**Course Offered**

Fall

This course explores advanced concepts, trends and issues in hospitality and tourism.

Departmental approval

**Grade Type:** Letter Grade

**Division:** Culinary Institute of Charleston

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