

**SCHENECTADY COUNTY COMMUNITY COLLEGE**  
CURRICULUM WORKSHEET for AAS Programs

PROGRAM: **Craft Spirit Distillation (A.A.S.)**

HEGIS # 5404

SCCC Program Code #04

PROGRAM REQUIREMENTS	CR	SUNY GEN ED CATEGORY*	SATISFIES LIBERAL ARTS AND SCIENCES (YES)
FYS 100 First Year Seminar	1		
BMT 101 Intro to Beverage Management	3		
BMT 103 Managing Beverage Operations	3		
BMT 104 Spirits, Distillation and Mixology	3		
BMT 105 Beverage Sales and Merchandising	3		
DST 101 Intro to Distillery Operations	3		
DST 101 Intro to Distillery Operations	3		
DST 103 Craft Spirit Production II	3		
DST 104 Spirits of the World ***	3		
DST 250 Craft Spirit Distillation Internship	3		
ENG 123 College Composition	3	Critical Thinking and Reasoning; Information Literacy	YES
ENG 211 Technical & Professional Writing	3	Communications: Written and Oral	YES
Restricted Diversity: Equity, Inclusion, and Social Justice SUNY General Education Elective (a)	3	Diversity: Equity, Inclusion, and Social Justice	YES
HOT 117 Food & Beverage Control	3		
HOT 218 Human Resources Mgmt./HFI	3		
HOT 275 Marketing for the Hosp. Prof.			
MAT 123 Quantitative Reasoning or Higher	3-4	Mathematics and Quantitative Reasoning	YES
SCI 115 The Science of Brewing and Distilling	4	Natural Sciences & Scientific Reasoning	YES
TAT 140 Event Management	3		
Humanities SUNY General Education Elective	3	Humanities	YES
Social Sciences SUNY General Education Elective	3	Social Sciences	YES
Minimum Credit Hours	62	**Total Gen. Ed. Knowledge and Skill Credits: 21	Total LAS Credits (at least 20): 21
		Total Gen. Ed. Knowledge and Skill Areas: 6	

\*Required are the knowledge and skill areas of Communication, DEISJ, Mathematics, and Natural Sciences; and both core competencies of Critical Thinking and Information Literacy.

\*\*Must add up to at least 20 credits.

Additional Comments: Please refer to the footnotes on the reverse side.

**CRAFT SPIRIT DISTILLATION (A.A.S.)  
ASSOCIATE IN APPLIED SCIENCE**

Fall Semester				First Year Spring Semester				
				CR				CR
BMT	101	Intro. to Beverage Management	3	BMT	103	Managing Beverage Operations	3	
BMT	105	Beverage Sales and Merchandising	3	ENG	211	Technical & Professional Writing	3	
DST	101	Intro. to Distillery Operations	3	HOT	117	Food & Beverage Control	3	
FYS	100	First Year Seminar	1	MAT	123	Quantitative Reasoning or Higher	3-4	
ENG	123	College Composition	3	SCI	115	The Science of Brewing and Distilling	4	
		Restricted Diversity: Equity, Inclusion, and Social Justice SUNY General Education Elective (a)	3					
TOTAL			16	TOTAL			16-17	

Fall Semester				Second Year				
				CR	Spring Semester			CR
BMT	104	Spirits, Distilling and Mixology	3	DST	103	Craft Spirit Production II	3	
DST	102	Craft Spirit Production I	3	DST	104	Spirits of the World***	3	
HOT	275	Marketing for the Hospitality Profession	3	DST	250	Craft Spirit Distillation Internship	3	
		Humanities SUNY General Education Elective	3	HOT	218	Human Resources Management/HFI	3	
		Social Sciences SUNY General Education Elective	3	TAT	140	Event Management	3	
TOTAL			15	TOTAL			15	

Minimum Credit Hours required for degree: 62

**NOTE:**

(a) Choose from: HIS 130, HIS 227, HIS 229, or HIS 233

\*\*\*Students who cannot take this class because of medical conditions or religious beliefs should substitute either a three-credit HOT or TAT course not required in the curriculum.