SCHENECTADY COUNTY COMMUNITY COLLEGE
CURRICULUM WORKSHEET

PROGRAM: **HOTEL AND RESTAURANT MANAGEMENT (A.A.S.)**

HEGIS # **5010**   SCCC Program Code **#30**   Program Entry Date:

Student Name: Former College(s) Attended:

SCCC ID Number:

PROGRAM REQUIREMENTS	CR	SUNY GEN ED CATEGORY	SATISFIES LIBERAL ARTS AND SCIENCES
ENG 123 College Composition	3	Communication: Written and Oral	YES
ENG 124 Literature and Writing	3	Critical Thinking and Reasoning; Information Literacy	YES
FYS 100 First Year Seminar	1		
HOT 111 Food Preparation I	3		
HOT 112 Food Preparation II	3		
HOT 114 Food Admin. & Menu Planning	3		
HOT 117 Food & Beverage Control	3		
HOT 119 Elements of Baking **OR** HOT 276 Meetings & Convention Management	3		
HOT 217 Front Office Management	3		
HOT 218 Human Resources Management in Hospitality and Food Industry	3		
HOT 220 Wines of the World (a)	3		
HOT 238 Dining Room Management and Operations (b)	3		
HOT 251 Quantitative Foods (b)	3		
HOT 253 Banquet Management and Operations (b)	3		
HOT 275 Marketing for the Hospitality Prof. **OR** SSA 201 Italian Food and Culture	3		
HOT 291 Computers for the Hospitality Industry **OR** HOT 116 Lodging Management and	3		
MAT 123 Quantitative Reasoning or Higher (c)	3	Mathematics and Quantitative Reasoning	YES
TAT 121 Introduction to the Hospitality Industry	3		
Restricted Diversity: Equity, Inclusion, and Social Justice SUNY General Education Elective (d)	3	Diversity: Equity, Inclusion, and Social Justice	YES
Humanities SUNY General Education Elective (c)	3	Humanities	YES
Natural Sciences SUNY General Education Elective (c)	3-5	Natural Sciences & Scientific Reasoning	YES
Social Sciences SUNY General Education	3	Social Sciences	YES
Work Experience Requirement (600 hrs.)			
Minimum Credit Hours	64	Total Gen. Ed. Credits: 21	Total Number of Liberal Arts and Sciences Credits: 21
		Total # of Gen. Ed. Categories: 6	

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

HOTEL AND RESTAURANT MANAGEMENT (A.A.S)
ASSOCIATE IN APPLIED SCIENCE

FIRST YEAR

Fall Semester		CR	Spring Semester		CR
ENG 123	College Composition	3	ENG 124	Literature and Writing	3
FYS 100	First Year Seminar	1	HOT 112	Food Preparation II	3
HOT 111	Food Preparation 1	3	HOT 238	Dining Room Mgmt. Op. (b) **OR**	
HOT 238	Dining Room Mgmt. Op. (b) **OR**		HOT 253	Banquet Mgmt. Op. (b)	3
HOT 253	Banquet Management Op. (b)	3	HOT 119	Elements of Baking **OR**	
TAT 121	Introduction to Hospitality	3	HOT 276	Meetings and Convention Mgt.	3
			MAT 123	Quantitative Reasoning or Higher (c)	3-4
	Restricted Diversity: Equity, Inclusion, and Social Justice SUNY General Education Elective (d)	3			
	TOTAL	16		TOTAL	15-16

SECOND YEAR

Fall Semester		CR	Spring Semester		CR
HOT 114	Food Admin & Menu Planning	3	HOT 117	Food & Beverage Control	3
HOT 217	Front Office Management	3	HOT 220	Wines of the World (a)	3
HOT 251	Quantitative Foods	3	HOT 218	Human Resource Mgmt./HFI	3
HOT 275	Marketing for the Hosp. Prof. **OR**			Natural Sciences SUNY General Education Elective (c)	3-5
SSA 201	Italian Food & Culture	3		Humanities SUNY General Education Elective (c)	3
HOT 291	Computers for Hosp. Industry **OR**				
HOT 116	Lodging Mgmt. & Operations	3			
	Social Sciences SUNY General Education Elective (c)	3			
	TOTAL	18		TOTAL	15-17

Minimum Credit Hours required for degree: 64

NOTES:

(a) 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.
(b) The time element for these courses will vary according to functions and assignments required to cover the projects involving actual conditions of preparation, cooking, and service of a complete menu. The course outline will be flexible to meet the successful fulfillment of projects.
(c) Students planning to transfer should consult with an advisor before choosing electives.
(d) Choose from HIS 130, HIS 227, HIS 229, HIS 233