

**SUNY SCHENECTADY**  
CURRICULUM WORKSHEET

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

HEGIS #5010      Program Code # **30B**

Program Entry Date:

Student Name:

Former College(s) Attended:

ID Number:

PROGRAM REQUIREMENTS	CR	GRADE	IN PROGRESS	COMMENTS
ENG 123 College Composition	3			
ENG 124 Literature and Writing	3			
FYS 100 First Year Seminar	1			
HOT 111 Food Preparation I	3			
HOT 112 Food Preparation II	3			
HOT 114 Food Administration & Menu Planning	3			
HOT 117 Food/Beverage Control	3			
HOT 218 Human Resources Management in the Hospitality and Food Industry	3			
HOT 220 Wines of the World*	3			
HOT 238 Dining Room Management and Operations (a)	3			
HOT 291 Computers for the Hospitality Industry	3			
BMT 101 Intro. To Beverage Management	3			
BMT 102 Fundamentals of Beer and Brewing	3			
BMT 103 Managing Beverage Operations	3			
BMT 104 Spirits, Distillation and Mixology	3			
BMT 105 Beverage Sales & Merchandising	3			
BMT 250 Beverage Management Internship	3			
MAT 126 Descriptive Statistics or Higher (b)	3-4			
Science Elective (b)	3-4			
Social Science Elective (b)	3			
Liberal Arts Elective (b)	3-4			
Humanities Elective (b)	3			
Minimum Credit Hours	64			

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

Reviewed by \_\_\_\_\_

Date \_\_\_\_\_

**HOTEL AND RESTAURANT MANAGEMENT  
ASSOCIATE IN APPLIED SCIENCE**

**Beverage Management Concentration**

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 I	3	BMT 102 Fundamentals of Beer & Brewing	3
HOT 238 Dining Room Mgmt. & Operations (a)	3	BMT 103 Managing Beverage Operations	3
BMT 101 Intro. Beverage Management	3	MAT 126 Descriptive Statistics or Higher (b)	3-4
Social Science Elective (b)	3		15-16
	16		

SECOND YEAR

Fall Semester	CR	Spring Semester	CR
HOT 114 Food Admin. & Menu Planning	3	HOT 117 Food & Beverage Control	3
BMT 104 Spirits, Distillation and Mixology	3	BMT 250 Beverage Management Internship	3
BMT 105 Beverage Sales & Merchandising	3	HOT 218 Human Resources Mgmt/HFI	3
Humanities Elective (b)	3	HOT 220 Wines of the World *	3
Liberal Arts Elective (b)	3-4	HOT 291 Computers for the Hospitality Industry	3
	15-16	Science Elective (b)	3-4
			18-19

Minimum Credit Hours required for degree: 64

- (a) The time element for this course 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.
- (b) Students planning to transfer should consult with an advisor before choosing electives.

**NOTE:** Cleaning, preventive maintenance, and sanitation are practiced under the supervision of the Instructor and the Technical Assistant during and after all laboratory exercises.

\* 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 per HCAT Dean approval