

**SCHENECTADY COUNTY COMMUNITY COLLEGE**CURRICULUM WORKSHEETPROGRAM: **HOTEL AND RESTAURANT MANAGEMENT (A.A.S.) Beverage Management Concentration**

HEGIS # 5010

SCCC Program Code #30B

Program Entry Date:

Student Name:

Former College(s) Attended:

SCCC ID Number:

PROGRAM REQUIREMENTS	CR	SUNY GEN ED CATEGORY	SATISFIES LIBERAL ARTS AND SCIENCES
BMT 101 Intro. to Beverage Management	3		
BMT 102 Fundamentals of Beer & 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		
ENG 123 College Composition	3	Critical Thinking and Reasoning; Information Literacy	YES
ENG 211 Technical & Professional Writing	3	Communications: Written and Oral	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 218 Human Resources Mgmt./HFI	3		
HOT 220 Wines of the World*	3		
HOT 238 Dining Room Mgmt. & Operations (a)	3		
HOT 291 Computers for the Hosp. Industry	3		
MAT 123 Quantitative Reasoning or Higher (b)	3-4	Mathematics and Quantitative Reasoning	YES
Restricted Diversity: Equity, Inclusion, and Social Justice SUNY General Education Elective (c)	3	Diversity: Equity, Inclusion, and Social Justice	YES
Humanities SUNY General Education Elective (b)	3	Humanities	YES
Social Sciences SUNY General Education Elective (b)	3	Social Sciences	YES
Natural Sciences and Scientific Reasoning SUNY General Education Elective (b)	3-5	Natural Sciences & Scientific Reasoning	YES
Minimum Credit Hours	64	Total Gen. Ed. Credits:21	
		Total # Gen. Ed. Categories:6	Total Number of Liberal Arts and Sciences Credits: 21

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

**HOTEL AND RESTAURANT MANAGEMENT (A.A.S.) Beverage Management Concentration**  
**ASSOCIATE IN APPLIED SCIENCE**

Fall Semester				First Year			
				CR	Spring Semester		CR
BMT	101	Introduction to Beverage Management	3	BMT	102	Fundamentals of Beer & Brewing	3
ENG	123	College Composition	3	BMT	103	Managing Beverage Operations	3
FYS	100	First Year Seminar	1	ENG	211	Technical & Professional Writing	3
HOT	111	Food Preparation I	3	HOT	112	Food Preparation II	3
HOT	238	Dining Room Mgmt. & Operations (a)	3	MAT	123	Quantitative Reasoning or Higher (b)	3-4
		Restricted Diversity: Equity, Inclusion, and Social Justice SUNY General Education Elective (c)	3				
TOTAL			16	TOTAL			15-16

  

Fall Semester				Second Year			
				CR	Spring Semester		CR
BMT	104	Spirits, Distillation and Mixology	3	BMT	250	Beverage Management Internship	3
BMT	105	Beverage Sales & Merchandising	3	HOT	117	Food & Beverage Control	3
HOT	114	Food Admin. & Menu Planning	3	HOT	218	Human Resources Management/HFI	3
		Humanities SUNY General Education Elective (b)	3	HOT	220	Wines of the World*	3
		Social Sciences SUNY General Education Elective (b)	3	HOT	291	Computers for the Hospitality Industry	3
						Natural Sciences & Scientific Reasoning SUNY General Education Elective (b)	3-5
TOTAL			15	TOTAL			18-20

Minimum Credit Hours required for degree: 64

**NOTES:**

- (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.
- (c) 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.

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