Beverage Management

Career Certificate → Technical Certificate → Associate of Applied Science

Term 1

Class	Credits	Class	Credits	Class	Credits
HOSP 151	2	HOSP 152	3	HOSP 153	3

Credential Earned: Certified Beer Server & Certified Specialist of Wine

Term 2

Class	Credits	Class	Credits	Class	Credits
HOSP 251	3	HOSP 253	3	HOSP 275	1

Credential Earned: Career Certificate for Beverage Management, Certified Specialist of Spirits & NRAEF ManageFirst Certificate in Hospitality and Restaurant Management

Term 3

Class	Credits	Class	Credits	Class	Credits
HOSP 101	2	HOSP 102	3	MATH 123	3

Credential Earned: ServSafe Food Protection Manager Certification

Term 4

Class	Credits	Class	Credits	Class	Credits
HOSP 201	3	HOSP 108	2	HOSP 104	3

Credential Earned: NRAEF ManageFirst Certificate for Purchasing, NRAEF ManageFirst Certificate for Controlling Foodservice Costs & NRAEF ManageFirst Certificate for Hospitality Human Resource Management and Supervision

Term 5

Class	Credits	Class	Credits	Class	Credits
IVYT 111	1	HOSP 203	3	ENGL 111	3

Credential Earned: Technical Certificate for Hospitality Management

Term 6

Class	Credits	Class	Credits	Class	Credits
COMM 101 or 102	3	HOSP elective		SOCI or HUMA elective	3

Term 7

Class	Credits	Class	Credits	Class	Credits
2 HOSP electives	6 total	SCIN elective	3	HOSP 280	1

Credential Earned: AAS Hospitality Administration, NRAEF ManageFirst Certificate in Hospitality and Restaurant Mgmt. & NRAEF ManageFirst Manage First Professional Credential with NRAEF ManageFirst certificates and 800 industry experience

General Education Core – 16 Credits		Credits	Grade	Prerequisites
IVYT 116	Student Success	1		None
COMM 101 OR COMM 102	Fundamentals of Public Speaking Intro to Interpersonal Communication	3		ENGL 093 and 083/ENGL 095
ENGL 111	English Composition	3		ENGL 093 and 083/ENGL 095
MATH 123	Quantitative Reasoning Elective	3		MATH 080 (co-req) or competency
XXXX xxx	Scientific Ways of Knowing Elective	3		See appropriate course description.
XXXX xxx	Social & Behavioral Ways of Knowing Elective OR Humanistic and Artistic Ways of Knowing Elective	3		See appropriate course description.

Professional/Technical Core – 44 Credits		Credits	Grade	Prerequisites/ Co-requisites
HOSP 101	Sanitation and First Aid	2		ENGL 095 and 083/ENGL 095 (pre-req), ENGL 093(co-req)
HOSP 102	Basic Food Theory and Skills	3		HOSP 101 (pre- req or co-req)
HOSP 104	Nutrition for Culinary Arts	3		ENGL 093 and 083/ENGL 095
HOSP 108	Human Relations Management	2		ENGL 093 and 083/ENGL 095
HOSP 201	Hospitality Purchasing & Cost Control	3		MATH 1xx, HOSP 102
HOSP 203	Menu and Business Development	3		HOSP 201
HOSP 207	Customer Service	3		HOSP 101 & HOSP 102
HOSP 280	Externship	1		Program Advisor Approval
HOSP XXX	Hospitality electives	24		Recommended to choose classes that fit your career goals. See Program Advisor for class recommendations and pre-reqs.

Total Required Credits   60

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Hospitality Elective Course Numbers and Names

HOSP 105 Introduction to Baking (3 credit hours)
HOSP 107 Hospitality Sales & Marketing (3 credit hours)
HOSP 114 Introduction to Hospitality (3 credit hours)
HOSP 115 Diet Therapy (3 credit hours)
HOSP 116 Dietary Management/Supervision (3 credit hours)
HOSP 117 Dietary Management/Cost Controls (3 credit hours)
HOSP 118 Resident Clinical Assessment & Documentation (3 credit hours)
HOSP 127 Hotel & Restaurant Accounting (3 credit hours)
HOSP 151 Introduction to Wine Service (3 credit hours)
HOSP 152 Introduction to Beer Service (3 credit hours)
HOSP 153 Sensory Analysis (3 credit hours)
HOSP 171 Introduction to Convention and Meeting Management (3 credit hours)
HOSP 173 Special Event Management (3 credit hours)
HOSP 215 Front Office (3 credit hours)
HOSP 217 Housekeeping (3 credit hours)

HOSP 221 Catering Administration (3 credit hours)
HOSP 227 Hospitality Facilities Management and Design (3 credit hours)
HOSP 228 Managing Technology in the Hospitality Industry (3 credit hours)
HOSP 229 Revenue Management: Maximizing Revenue in Hospitality Operations (3 credit hours)
HOSP 251 Spirits and Bar Management (3 credit hours)
HOSP 253 Beverage Service (3 credit hours)
HOSP 270 Bakery Merchandising (3 credit hours)
HOSP 272 The Tourism System (3 credit hour)