

HOSPITALITY MANAGEMENT

NRAEF Managefirst

#3420

Suggested Sequence by Semester

This suggested sequence does not include any required developmental courses.

Degree completion time may vary depending upon the number of credits taken each semester.

SEMESTER I			CREDITS	SEMESTER II			CREDITS
Intro to Food	HOS 101	3		Elements of Economics OR	ECO 113	3	
Food Management	HOS 102	3		Principles of Economics	ECO 211	3	
Hospitality Accounting	ACC 108	3		Elementary Spanish I OR	SPN 111	3	
Intro to Hospitality	HOS 118	3		Elementary French I	FRE 111	3	
Math for the Liberal Arts	MAT 120	4		English Composition I	ENG 111	3	
				Food Production	HOS 103	3	
				Dining Room Management	HOS 210	3	
Total			16	Total			15
SEMESTER III				SEMESTER IV			
F & B Purchasing	HOS 213	3		Hospitality Leader Capstone	HOS 255	1	
Internship Work Exp.	HOS 229	3		Cultural Geography	SOC 108	3	
Bio of Env. Concerns OR	BIO 127	4/3		Restricted HOS Electives	HOS	2	
Computer Concepts w/ App	CMP 135			Marketing & Event Planning	HOS 201	3	
English Composition II	ENG 112	3		Restaurant Operations	HOS 235	3	
Human Resources	HOS 211	3		Hotel Operations	HOS 240	3	
Total			15/16	Total			15

GENERAL EDUCATION FOUNDATION COURSES: For suitable course substitutions, please speak with your Academic Advisor, Prof. Mark Cosgrove or email mcosgrove@ccm.edu. [Click here for the most recent General Education course list.](#)

TECHNOLOGY LITERACY: If you do not pass the Technology Literacy Placement test, CMP 135 must be taken in place of BIO 127.

INTERNSHIP WORK EXPERIENCE: Internships are always available in the field of Hospitality Management. We support students in their desire to learn both in the classroom and in the industry with opportunities for up to 800 hours in work experience and college credit. If you are interested in discussing this option, please speak with your Academic Advisor, Prof. Mark Cosgrove or email mcosgrove@ccm.edu.

RESTRICTED HOSPITALITY ELECTIVES: All classes are 3 CR, unless otherwise noted.

HOS 210 Dining Room Management	MKT 113 Principles of Marketing (Virtual Campus Course)
HOS 232 Principles of Travel and Tourism	BUS 112 Introduction to Business (Virtual Campus Course)
HOS 233 Food as Art	HOS 215 Bar & Beverage Service Management
HOS 235 Restaurant Operations	HOS 105 Food Science & Nutrition
HOS 250 Food Truck Entrepreneur	HOS 117 Introduction to Baking
HOS 230 Intensive Internship	HOS 123 International Cuisines
HOS 125 Chocolates (1 CR)	HOS 127 Italian Cuisine (1 CR)
HOS 126 American Regional (1 CR)	HOS 128 Chinese Cuisine (1 CR)
HOS 129 Latin Cuisine (1 CR)	HOS 232 Principles of Travel & Tourism

NRAEF “Managefirst” Certification. You must take and pass the certification exams in these courses:

- Hospitality & Restaurant Management (HOS 118)
- Hospitality Leader Capstone (HOS 255)
- Controlling Foodservice Costs (HOS 102)
- Human Resource Management in the Hospitality Industry (HOS 211)
- One additional certification elective in Customer Service (HOS 210 is suggested).
- Complete 800 hours of documented work experience in a Hospitality Organization during your studies or after your graduation from CCM.

HONORS COURSES: You may be eligible to take honors courses. Discuss this option with your Academic Advisor.