

Recommended Academic Plan for Hospitality & Tourism Food and Beverage Management focus

Associate in
Applied
Science Degree



This plan is a suggested semester-by-semester plan. It is designed to keep you on track for a timely graduation. This plan is not a substitute for academic advising. Contact an advisor for further information regarding placement based on ACT/SAT or COMPASS exam scores, scheduling, degree requirements, and graduation requirements.

| Semester 1 | | | | |
|--|-----------|---|--|-----------|
| Course | Credits | Prerequisites | Milestone/Notes | Completed |
| Eng:101 College Composition I | 3 | ENG:030 & CoRq RDG:030 | | |
| MTH:108 Elementary Applied Math or higher | 3 | MTH:020 or placement | | |
| * Physical Education Elective | 2 | | 1 PE credit must be an activity credit | |
| IS:123 Introduction to Windows | 1 | | | |
| HTM:100 Introduction to the Hospitality Industry | 3 | ENG:030 with a minimum grade of "C" or Test into ENG:101, Reading Proficiency | | |
| HTM:110 Negotiations in the Hospitality Industry | 2 | | | |
| CUL:101 Safety and Sanitation | 1 | Reading Proficiency | | |
| Subtotal | 15 | | | |

| Semester 2 | | | | |
|--|-----------|---------------------------------|------------------|-----------|
| Course | Credits | Prerequisites | Milestones/Notes | Completed |
| ACC:100 Applied Accounting | 3 | | | |
| IS:151 Microcomputer Applications in Business | 4 | IS:123 or equivalent experience | | |
| HTM:105 Professionalism in the Hospitality Industry | 1 | Reading Proficiency | | |
| HTM:115 Hospitality Customer Service and Guest Relations | 3 | HTM:100 | | |
| HTM:120 Supervision and Leadership in the Hospitality Industry | 3 | HTM:100 | | |
| HTM:230 Bar and Beverage Management | 3 | HTM:100 | | |
| Subtotal | 17 | | | |

| Semester 3 | | | | |
|---|-----------|---------------|-----------------|-----------|
| Course | Credits | Prerequisites | Milestone/Notes | Completed |
| *Social and Behavioral Science elective | 3 | | | |
| COM:101 Oral Communication I OR COM:107 Public Speaking | 3 | | | |
| *Life and Physical Sciences Elective OR Mathematics Elective | 3 | | | |
| HTM:205 Legal Aspects of Hospitality | 3 | HTM:100 | | |
| HTM:235 Foodservice Design and Layout | 3 | HTM:100 | | |
| Subtotal | 15 | | | |

| Semester 4 | | | | |
|--|-----------|---|----------------------|-----------|
| Course | Credits | Prerequisite | Milestone/Notes | Completed |
| *Social and Behavioral Sciences Elective that meets the MO State requirement | 3 | | Apply for graduation | |
| HTM:200 Procurement in the Hospitality Industry | 3 | HTM:100 and MTH:108 or Higher | | |
| HTM:210 Hospitality Financial Planning and Cost Control | 3 | HTM:100 and MTH:108 or Higher | | |
| HTM:215 Hospitality Sales and Marketing | 3 | HTM:100 | | |
| HTM:240 Workplace Learning – Hospitality | 2 | Prerequisite: HTM:100 Prerequisite: Be able to obtain a position related to student's academic or career goals (student's present job may qualify); or permission of instructor. | | |
| *Hospitality Elective | 3 | | | |
| Subtotal | 17 | | | |

Total Hours in the Program: 64

*See Catalog for classes that will fulfill these requirements stlcc.edu/Admissions_and_Registration/Course_Catalog.html or the Hospitality Studies web page stlcc.edu/Programs/Hospitality_Studies/

Maximize your transfer credits/classes by meeting with an academic advisor.

Hospitality and Tourism – Food and Beverage Management AAS Quick Checklist

| Courses | Credit Hours | Notes |
|---|--------------|-------|
| GENERAL EDUCATION | | |
| ENG:101 College Composition | | |
| COM:101 Oral Communication I OR COM:107 Public Speaking | | |
| Missouri State Requirement | | |
| MTH:108 Elementary Applied Math or higher | | |
| Social and Behavioral Sciences Elective | | |
| Life and Physical Sciences Elective OR Mathematics Elective | | |
| PHYSICAL EDUCATION 2 credit hours At least one credit must be an activity | | |
| | | |
| | | |
| REQUIRED COURSES | | |
| ACC:100 Applied Accounting | | |
| IS:123 Introduction to Windows | | |
| IS:151 Microcomputer Applications in Business | | |
| HTM:100 Introduction to the Hospitality Industry | | |
| HTM:105 Professionalism in the Hospitality Industry | | |
| HTM:110 Negotiations in the Hospitality Industry | | |
| HTM:115 Hospitality Customer Service and Guest Relations | | |
| HTM:120 Supervision and Leadership in the Hospitality Industry | | |
| HTM:200 Procurement in the Hospitality Industry | | |
| HTM:205 Legal Aspects of Hospitality | | |
| HTM:210 Hospitality Financial Planning and Cost Control | | |
| HTM:215 Hospitality Sales and Marketing | | |
| AREA OF CONCENTRATION | | |
| CUL:101 Safety and Sanitation | | |
| HTM:230 Bar and Beverage Management | | |
| HTM:235 Foodservice Design and Layout | | |
| HTM:240 Workplace Learning – Hospitality | | |
| Hospitality Elective | | |

For more information, please see stlcc.edu/Programs/Degrees or consult the College Catalog at stlcc.edu/Admissions_and_Registration/Course_Catalog.html

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| <p>Advisor Contact Information</p> <p>Name _____</p> <p>Phone _____</p> <p>Email _____</p> |
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