

**Two Year Associate of Applied Science Degree Program
Hospitality Management**

Curriculum Beginning 2008-2009

Fall Term	#	Class	Credits
<i>First Year Students</i>			
	CG 203	Human Relations at Work	3
	HRTM 105	Restaurant Operations	3
	HRTM 106	Introduction to Hospitality Management	3
		Program Elective	2 or 3
	MTH 025	Basic Mathematics Applications	3
Total Credits			16 to 17
<i>Second Year Students</i>			
	HRTM 230	Hotel Operations	3
	HRTM 260	Supervision in the Hospitality Industry	3
	HRTM 265	Hospitality Financials 1	3
	HRTM 279	Buffet and Banquet Planning	2
		Program Elective	2 or 3
Total Credits			13 to 14
Winter Term	#	Class	Credits
<i>First Year Students</i>			
	CS 120	Concepts of Computing: Information Processing	4
	HRTM 110	Hospitality Sales and Marketing	3
	HRTM 120	Communications and Guest Relations	3
	HRTM 225	Hospitality Management Lab	2
	MTH 052	Math for Introductory Physical Science	4
Total Credits			16
<i>Second Year Students</i>			
	HRTM 231	Hotel Operations	3
	HRTM 275	Hospitality Financials 2	3
	HRTM 279	Buffet and Banquet Planning	2
		Program Elective	2 or 3
		Arts and Letters Requirement	3
Total Credits			13 to 14
Spring Term	#	Class	Credits
<i>First Year Students</i>			
	CA 159	Kitchen Operations	3
	HRTM 130	Hospitality Information Systems	3
	HRTM 140	Security in the Hospitality Industry	3
	HRTM 225	Hospitality Management Lab	2
	BT 165	Introduction to Accounting Cycle	4
	WR 115	Introduction to College Writing: Workplace Emphasis	3
Total Credits			18
<i>Second Year Students</i>			
	HE 252	First Aid	3
	HRTM 279	Buffet Banquet and Planning	2
	HRTM 290	Hospitality Leadership	4
		Program Elective	3
Total Credits			12
<i>Note: CA 280 - Cooperative Education: Culinary Arts also required to graduate - usually taken Summer Term</i>			

**Program Elective
Offerings**

#	Class	Credits
HRTM 150	At Your Service	2
HRTM 109	Principles of Meeting and Convention Management	3
HRTM 286	Fundamentals of Wine, Beer and Spirits	3
HRTM 104	Introduction to Travel and Tourism	3
CA 130	Oregon Wine Country	2
CA 110	Guest Chef Series	2
CA 175	Food Safety and Sanitation	2
HRTM 281	Restaurant Ownership	3
CA 200	Restaurant and Menu Management	3
GEOG 201	World Regional Geography	3

**Career Pathway Certificate Program
Hospitality Management**

Curriculum Beginning 2008-2009

Food Service Management

	#	Class	Credits
Fall Term			
	HRTM 105	Restaurant Operations	3
	HRTM 106	Introduction to Hospitality Management	3
	CA 175	Food Safety and Sanitation	2
	MTH 025	Basic Mathematics Applications	3
	HRTM 265	Hospitality Financials 1	3
	HRTM 260	Supervision in the Hospitality Industry	3
	CG 203	Human Relations at Work	3
Total Credits			17
Winter Term			
	HRTM 120	Communications and Guest Relations	3
	HRTM 275	Hospitality Financials 2	3
	FN 105	Nutrition for Food Service Professionals	3
	WR 115	Introduction to College Writing: Workplace Emphasis	3
	HRTM 110	Hospitality Sales and Marketing	3
<i>HRTM 280 or HRTM 225</i>	HRTM 280	Co-op Ed: Hospitality Management	3
<i>HRTM 280 or HRTM 225</i>	HRTM 225	Hospitality Management Lab	2
Total Credits			17 to 18
Spring Term			
	CA 159	Kitchen Operations	3
	CA 200	Restaurant and Menu Management	3
	HRTM 286	Fundamentals of Wine, Beer and Spirits	3
	HRTM 130	Hospitality Information Systems	3
	HRTM 290	Hospitality Leadership	4
Total Credits			16

Restaurant Ownership

	#	Class	Credits
Fall Term			
	CA 175	Foodservice Safety and Sanitation	2
	MTH 025	Basic Mathematics Applications	3
	HRTM 265	Hospitality Financials 1	3
	HRTM 260	Supervision in the Hospitality Industry	3
Total Credits			11
Winter Term			
	HRTM 275	Hospitality Financials 2	3
	HRTM 120	Communications and Guest Relations	3
		Program Elective	2 to 3
Total Credits			8 to 9
Spring Term			
	CA 159	Kitchen Operations	3
	CA 200	Restaurant and Menu Management	3
	HRTM 281	Restaurant Ownership	3
	HRTM 286	Fundamentals of Wine, Spirits and Beer	3
	HRTM 130	Hospitality Information Systems	3
Total Credits			15