

Rest./Food Service Management ****Effective Fall 2011****

AA Degree # 1621 (73 credits)

Certificate #1421 (39 credits) **(bold and underline)**

Business, Hospitality, and Tourism (BHT)

NAME: _____ Advisor: _____

Developmental Courses as determined through College Placement Testing:

Please note: 0-level courses do not transfer and do not count toward graduation requirements; however, they are required to enter college level courses.

Any ENGL ESL classes* ENGL 002* ENGL 050* ** MATH 020*
 ENGL 001* ENGL 003* ENGL 051* MATH 010* MATH 051*

**** (Placement below Math 010 options: study and successfully retest- College fees apply; Take HD 107/retake math placement test (no fee for retest) and successfully place MATH 010 or higher)**

One 3 credit Diversity (D) course is required; One 1 credit PE/Wellness (W) course is required. See HACC website, www.hacc.edu, for current list of diversity and Wellness courses.

Requirements:

COURSE	DESCRIPTION	PRE or CO-REQUISITE	CREDITS
_____ <u>ENGL 101</u>	English Composition I	Pre: ENGL 051 with C or higher Pre/Co: ENGL 003	3
_____ <u>HRIM 101</u>	Intro to Hospitality & Tourism Industry	Pre: eligible for ENGL 101 and 003	3
_____ <u>HRIM 102</u>	Applied Hospitality Math	Pre: MATH 010	2
_____ <u>HRIM 113</u>	Sanitation and Safety		2
_____ CIS 105	Intro to Computer Software for Business	Pre: ENG 003 & 051 with C or higher	3
	Total Credits		13
Second Semester			
_____ ENGL 102 or ENGL 106	English Composition II	Pre: ENGL 101 & ENGL 003 with C or higher	3
_____ HRIM 100 or HRIM 106	Written Business Communication	Pre: ENGL 051 & ENGL 003 with C or higher	3
_____ <u>HRIM 125</u>	World of Wine ¹ (<i>offered fall only</i>)		1
_____ <u>HRIM 122</u>	Professional Bartending ² (<i>offered spring & summer only</i>)		3
_____ <u>HRIM 133</u>	Dining Room Management		3
_____ _____	Food Purchasing, Receiving, and Storing	Pre: HRIM 102	3
_____ _____	Culinary Arts I*	Pre: HRIM 102 & 113	5
_____ _____	Physical Education/Wellness(W) ³		1
	Total Credits		16
Summer			
_____ <u>HRIM 143</u>	Culinary Arts II*	Pre: HRIM 133 Co: HRIM 205	5
_____ <u>HRIM 205</u>	Restaurant Operations I* ⁴	Pre: HRIM 133 Co: HRIM 143	2
_____ _____	Core C Elective		3
	Total Credits		10
Third Semester			
_____ <u>HRIM 104</u>	Nutrition for Food Service Professionals		3
_____ HRIM 110	Menu Design and Marketing		3
_____ <u>HRIM 206</u>	Restaurant Operations II*	Pre: HRIM 205 & 143	2
_____ HRIM 231	Cost Control	Pre: HRIM 102	3
_____ SPCH 101	Effective Speaking	Pre: ENGL 051 & ENGL 003 with C or higher	3
_____ _____	Core A Elective		3
	Total Credits		17
Fourth Semester			
_____ HRIM 103	Hospitality & Tourism Marketing		3
_____ HRIM 208	Restaurant Operations III – Management*	Pre: HRIM 206	2
_____ <u>HRIM 251</u>	Hospitality Supervision		3
_____ _____	Core B Elective		3
_____ _____	Business Elective ⁵ (degree only)/ <u>Program Specific Elective⁶ (certificate only)</u>		3
_____ _____	Free Elective ⁷		3
	Total Credits		17
	Total Program Credits		73

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Students are encouraged to see their advisor to develop and review their individual educational plans.

For more information – visit our web site at <http://www.hacc.edu/AcademicDepartments/HospitalityandTourism/Restaurant-and-Food-Service-Management.cfm>

Advising Comments

¹ HRIM 100 is only offered in the fall semester

² HRIM 106 is only offered in the spring and summer semester

³(W) designates PE & Wellness; Physical Education and Wellness course needs to meet (W) requirement. See HACC website, www.hacc.edu, for current list of Wellness courses.

⁴ Students must pass a drug test prior to starting this course.

⁵ Select from the following areas (**degree program only**): ACCT; AOS; BUSI; CIS; FIN; HM; HRIM; MGMT; MKTG; TOUR; WEB.

⁶Select one course from the following (**certificate program only**): HRIM 103, 110, 114, 231

⁷Students may choose any 100-200 level courses so long as they do not exceed the credit limits on courses in physical education, military science, or cooperative work experience.

- **HRIM 205: Students must register for a 10:00AM – 4:00PM and 4:00PM – 10:00PM time slot for each class.**
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- **HRIM 208: Students must register for a 10:00AM – 4:00PM and 4:00PM – 10:00PM time slot for each class.**

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* Indicates this course requires a grade of "C" or better.

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