

**Degree: A.S. in Hospitality & Tourism Supervision**

70 credit hours required for graduation

**A. General Education Requirements (24 cr. hrs.)**

- \_\_\_\_\_ (3) CIS 204
- \_\_\_\_\_ (3) COM 114
- \_\_\_\_\_ (3) ENGL 100 and/or 104<sup>1</sup>
- \_\_\_\_\_ (3) ENGL 105
- \_\_\_\_\_ (3) PSY 120
- \_\_\_\_\_ (3) SOC 100
- \_\_\_\_\_ (3) STAT 130
- \_\_\_\_\_ (3) Humanities Elective<sup>2</sup> **-OR-** ENGL 420<sup>3</sup>

<sup>1</sup> Placement in ENGL 108 requires additional 3 hours in writing intensive electives  
<sup>2</sup> Any A&D, LIT, FLL, HIST, MUS, PHIL, THTR or interdisciplinary humanities course(s)  
<sup>3</sup> Classification 5 or above

**B. Requirements for Hospitality & Tourism Supervision Core (46 cr. hrs.)**  
**A grade of "C" or better is required for all F&N and HTM courses**

**All of the following:**

- |                   |   |
|-------------------|---|
| _____ (3) F&N 203 | Foods: Their Selection & Preparation                            |
| _____ (3) F&N 303 | Essentials of Nutrition   |
| _____ (2) HTM 100 | Introduction to the Hospitality & Tourism Industry              |
| _____ (3) HTM 141 | Financial Accounting for the Service Industry <b>-OR-</b>       |
| _____ MGMT 200    | Introduction to Accounting <sup>4</sup>                         |
| _____ (3) HTM 181 | Lodging Management  |
| _____ (3) HTM 191 | Sanitation & Health   |
| _____ (3) HTM 212 | Organization & Management in the Hospitality & Tourism Industry |
| _____ (4) HTM 291 | Quantity Food Production & Service <sup>5</sup>                 |
| _____ (1) HTM 301 | Hospitality & Tourism Industry Practicum <sup>6</sup>           |
| _____ (3) HTM 311 | Procurement Management in Foodservice <sup>7</sup>              |
| _____ (3) HTM 312 | Human Resources Management in the Service Industry <sup>7</sup> |
| _____ (3) HTM 322 | Hospitality Facilities Management                               |
| _____ (3) HTM 341 | Cost Controls in Foodservice & Lodging <sup>8</sup>             |
| _____ (3) HTM 411 | Hospitality & Tourism Law <sup>9</sup>                          |
| _____ (4) HTM 492 | Advanced Foodservice Management <sup>10</sup>                   |
| _____ (3) HTM/F&N | Elective  |

**HTM Course Prerequisites:**

<sup>4</sup>Prerequisite: MA 153  
<sup>5</sup>Prerequisite: F&N 203, HTM 191  
<sup>6</sup>Prerequisite: 6 credit hours in HTM or consent of coordinator, Class 3  
<sup>7</sup>Prerequisite/Co-requisite: HTM 291  
<sup>8</sup>Prerequisites: HTM 141/MGMT 200, HTM 312  
<sup>9</sup>Prerequisites: HTM 212, 301  
<sup>10</sup>Prerequisites: HTM 212, 291, 311, 341, Class 7

Revised: 3-8-07



Student \_\_\_\_\_  
PUC ID # \_\_\_\_\_

CODE: HTS