

**ASSOCIATE OF APPLIED SCIENCE  
RESTAURANT MANAGEMENT (2503)**

TOTAL CREDIT HOURS REQUIRED: 63

		<u>MAJOR</u>	<u>GEN. EDUC</u>
<b>YEAR ONE</b>			
<b>1<sup>ST</sup> Semester</b>			
FDNS	1301	Introduction to Foods <a href="#">syllabus</a>	3
HAMG	1170	Professionalism in the Hospitality Industry <a href="#">syllabus</a>	1
CHEF	1205	Sanitation and Safety <a href="#">syllabus</a>	2
HAMG	1321	Introduction to Hospitality <a href="#">syllabus</a>	3
CHEF	1301	Basic Food Preparation <a href="#">syllabus manual</a>	3
RSTO	1325	Purchasing for Hospitality Operations <a href="#">syllabus</a>	3
<b>2<sup>nd</sup> Semester</b>			
CHEF	1300	Professional Cooking & Dining Room Svc. <a href="#">syllabus</a>	3
HAMG	1340	Hospitality Legal Issues <a href="#">syllabus</a>	3
RSTO	2301	Principles of Food and Beverage Controls <a href="#">syllabi</a>	3
ENGL	1301	Freshman Composition I	3
One from the following:			
MATH	1314, 1332, 1333		3
<b>3<sup>rd</sup> Semester</b>			
ENGL	1302	Freshman Composition II	3
One from the following:			
PSYC	2301, 2315, SOCI 1301, 2301, 2336		3
<b>YEAR TWO</b>			
<b>1<sup>st</sup> Semester</b>			
COSC	1301	Microcomputer Applications	3
FDNS	1305	Nutrition <a href="#">syllabus</a>	3
RSTO	2307	Catering <a href="#">syllabus</a>	3
HAMG	2305	Hospitality Management and Leadership <a href="#">syllabus</a>	3
RSTO	1306	Facilities Layout and Design <a href="#">syllabus</a>	3
<b>2<sup>nd</sup> Semester</b>			
RSTO	2405	Management of Food Production and Service <a href="#">syllabus</a> <a href="#">Menu Packet</a>	4
HAMG	2307	Marketing and Sales <a href="#">syllabus</a>	3
RSTO	1301	Beverage Management <a href="#">syllabus</a>	3
RSTO	2264	Practicum <a href="#">manual</a> <a href="#">calendar</a>	2
<b>*Early registration required</b>			
TOTALS			48      15