

HOSPITALITY EVENT MGT 486-2298

CHEF	1205	Sanitation and Safety
TRVM	1323	Group Tour Operations
TRVM	1327	Special Events Design
SPCH	1321	Bus. & Prof. Speech OR
SPCH	1311	Fundamentals of Speech
TRVM	2355	Exposition & Trade Show
RSTO	2307	Catering
ITSW	1310	Intro to Presentation Graphics
HAMG	2330	Convention & Group Mgt
HAMG	2307	Marketing & Sales
TRVM	2345	Adv. Topics in Tourism
TRVM	2267	Tourism Practicum
COSC	1301	Microcomputer Applications OR
COSC	1315	Intro to Computer Science

CERTIFICATION SPECIALIZATION

BAKING PRINCIPLES 486-2399

FDNS	1301	Intro to foods
CHEF	1301	Basic Food Preparation
CHEF	1205	Sanitation & Safety
CHEF	1300	Prof. Cooking & Dining Rm Svc.
PSTR	1301	Fundamentals of Baking
PSTR	2331	Advanced Pastry Shop
PSTR	2264	Pastry Practicum

CULINARY STUDIES 486-2311/486-2313/486-2388

FDNS	1301	Intro to Foods
CHEF	1301	Basic Food Preparation
CHEF	1205	Sanitation & Safety
CHEF	1300	Prof. Cooking & Dining Rm Svc.
CHEF	1345	International Cuisine
CHEF	1310	Garde Manger
CHEF	2264	Culinary Practicum

HOTEL LIMITED SERVICE PROPERTY MANAGEMENT 486-2310

HAMG	1213	Front Office
HAMG	1242	Guest Room Maintenance
CHEF	1205	Sanitation & Safety
RSTO	1325	Purchasing for Hospitality
HAMG	1340	HPTY Legal Issues
RSTO	2301	Prin. Of Food & Beverage
HAMG	2332	HPTY Financial Mgt.
HAMG	2307	Marketing & Sales
HAMG	2267	Hotel Practicum
HAMG	2305	HPTY Management & Leadership

Visit the department web page at www.accd.edu/spc/acad/tourism for procedures on admittance into the programs or call the Outreach Coordinator at 486-2398

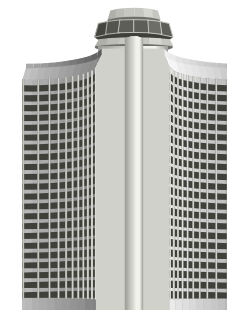
Classes subject to change, please check the current St. Philip's College Catalog.

REVISED APRIL 2009



**ST. PHILIP'S
COLLEGE**

Dept. of Tourism, Hospitality and Culinary Arts



www.accd.edu/spc/acad/tourism

210-486-2315

CORE ACADEMIC REQUIREMENTS (ALL MAJORS)

ENGL 1301 Freshman Composition I

ENGL 1302 Freshman Composition II

SELECT ONE FROM THE FOLLOWING:

MATH 1314, 1332, 1333

SELECT ONE FROM THE FOLLOWING:

PSYC 2301, 2308, 2315, OR SOC 1301, 1372,
2301, 2336

COSC 1301 Microcomputer Applications

CORE DEPARTMENT REQUIREMENTS FOR AAS DEGREE

HAMG 1321 Intro to Hospitality

HAMG 1170 Professionalism in the HPTY
Industry

CHEF 1205 Sanitation & Safety

RSTO 1325 Purchasing for HPTY

HAMG 1340 HPTY Legal Issues (Except
Baking & Pastry Arts)

RSTO 2301 Prin. Of Food & Beverage

HAMG 2305 HPTY Mgt. & Leadership
(Except Baking & Pastry Arts)

HOSPITALITY EVENT MGT MAJORS ADDITIONAL COURSES

Select one course from the following:

ITSE 1301, ITSC 1309, ITSW 1304, 1310

DEGREE SPECIALIZATION

BAKING AND PASTRY ARTS 486-2399

FDNS 1301 Intro to Foods

CHEF 1301 Basic Food Preparation

FDNS 1305 Nutrition

PSTR 1301 Fundamentals of Baking

PSTR 1310 Pies, Tarts, Teacakes, Cookies

PSTR 1305 Breads and Rolls

PSTR 2301 Chocolates and Confections

PSTR 1312 Laminated Doughs, Pate a Choux,
Donuts

PSTR 2340 Plated Desserts

PSTR 1306 Cake Decorating I

PSTR 2307 Cake Decorating II

PSTR 2350 Wedding Cakes

PSTR 2264 Pastry Practicum

CULINARY ARTS 486-2311/486-2319/486-2388

FDNS 1301 Intro to Foods

CHEF 1301 Basic Food Preparation

CHEF 1300 Prof. Cooking & Dining Rm. Svc.

FDNS 1305 Nutrition

CHEF 1345 International Cuisine

CHEF 1310 Garde Manger

PSTR 1301 Fundamentals of Baking

RSTO 2405 Mgt. of Food Production & Svc.

PSTR 2331 Advanced Pastry Shop

CHEF 2264 Culinary Practicum

HOTEL MANAGEMENT 486-2310

HAMG 1213 Front Office

HAMG 1242 Guest Room Maintenance

CHEF 1301 Basic Food Preparation

RSTO 2307 Catering **OR**

HAMG 2307 Marketing & Sales

HAMG 2332 HPTY Financial Management

HAMG 2330 Convention & Group Mgt. & Svc.

RSTO 1301 Beverage Management

CHEF 1300 Prof. Cooking & Dining Rm. Svc.

HAMG 2267 Hotel Practicum

RESTAURANT MANAGEMENT 486-2313

FDNS 1301 Intro to Foods

CHEF 1301 Basic Food Preparation

CHEF 1300 Prof. Cooking & Dining Rm. Svc.

FDNS 1305 Nutrition

RSTO 2307 Catering

RSTO 1306 Facilities Layout & Design

HAMG 2307 Marketing & Sales

RSTO 2405 Mgt. for Food Production & Svc.

RSTO 1301 Beverage Mgt.

RSTO 2264 Restaurant Practicum

***Programs Accredited by the American
Culinary Federation**