

**SCHENECTADY COUNTY COMMUNITY COLLEGE**  
CURRICULUM WORKSHEET

PROGRAM: **HOTEL AND RESTAURANT MANAGEMENT (A.A.S.)**

HEGIS #5010

SCCC Program Code # 30

Program Entry Date:

Student Name:

Former College(s) Attended:

SCCC ID Number:

PROGRAM REQUIREMENTS	CR	GRADE	IN PROGRESS	COMMENTS
ENG 123 College Composition	3			
ENG 124 Literature and Writing	3			
FYS 100 First Year Seminar	1			
HOT 111 Food Preparation I	3			
HOT 112 Food Preparation II	3			
HOT 114 Food Administration & Menu Planning	3			
HOT 117 Food/Beverage Control	3			
HOT 119 Elements of Baking OR HOT 276 Meetings & Convention Management	3			
HOT 217 Front Office Management	3			
HOT 218 Human Resources Management in the Hospitality and Food Industry	3			
HOT 220 Wines of the World*	3			
HOT 238 Dining Room Management and Operations (a)	3			
HOT 251 Quantitative Foods (a)	3			
HOT 253 Banquet Management and Operations (a)	3			
HOT 275 Marketing for the Hospitality Prof OR SSA 201 Italian Food & Culture	3			
HOT 291 Computers for the Hospitality Industry OR HOT 116 Lodging Management and Operations	3			
MAT 126 Descriptive Statistics or Higher (b)	3-4			
TAT 121 Introduction to the Hospitality Industry	3			
Science Elective (b)	3-4			
Social Science Elective (b)	3			
Liberal Arts Elective (b)	3-4			
Humanities Elective (b)	3			
Work Experience Requirement (600 hrs.)				
Minimum Credit Hours	64			

Additional Comments: Please refer to the footnotes on the reverse side.

Reviewed by \_\_\_\_\_

Date \_\_\_\_\_

**HOTEL AND RESTAURANT MANAGEMENT  
ASSOCIATE IN APPLIED SCIENCE**

FIRST YEAR

Fall Semester	CR	Spring Semester	CR
ENG 123 College Composition	3	ENG 124 Literature and Writing	3
FYS 100 First Year Seminar	1	HOT 112 Food Preparation II	3
HOT 111 Food Preparation I	3	HOT 238 Dining Room Mgmt. & Oper. (a) <b>OR</b>	3
HOT 238 Dining Room Mgmt. & Oper. (a) <b>OR</b>	3	HOT 253 Banquet Mgmt & Operations (a)	3
HOT 253 Banquet Mgmt & Operations (a)	3	HOT 119 Elements of Baking <b>OR</b>	3
TAT 121 Introduction to the Hospitality Industry	3	HOT 276 Meetings and Convention Mgmt.	3
Social Science Elective (b)	3	MAT 126 Descriptive Statistics or Higher (b)	3-4
	16		15-16

SECOND YEAR

Fall Semester	CR	Spring Semester	CR
HOT 114 Food Admin. & Menu Planning	3	HOT 117 Food & Beverage Control	3
HOT 217 Front Office Management	3	HOT 220 Wines of the World*	3
HOT 251 Quantitative Foods (a)	3	HOT 218 Human Resources Mgmt/HFI	3
HOT 275 Marketing for the Hospitality Prof. <b>OR</b>	3	Science Elective (b)	3-4
SSA 201 Italian Food & Culture	3	Humanities Elective (b)	3
HOT 291 Computers for Hospitality Industry <b>OR</b>	3		15-16
HOT 116 Lodging Management and Operations	3		
Liberal Arts Elective (b)	3-4		
	18-19		

Minimum Credit Hours required for degree: 64

- (a) The time element for these courses will vary according to functions and assignments required to cover the projects involving actual conditions of preparation, cooking, and service of a complete menu. The course outline will be flexible to meet the successful fulfillment of projects.
- (b) Students planning to transfer should consult with an advisor before choosing electives.

**NOTE:** Cleaning, preventive maintenance, and sanitation are practiced under the supervision of the Instructor and the Technical Assistant during and after all laboratory exercises.

\* Students who cannot take this class because of medical conditions or religious beliefs should substitute either a three-credit HOT or TAT course not required in the curriculum.