

# Beverage Management

Career Certificate



Technical Certificate



Associate of Applied Science



|        |                              |                       |                           |              |                                   |              |   |
|--------|------------------------------|-----------------------|---------------------------|--------------|-----------------------------------|--------------|---|
| Term 1 | Class<br>HOSP<br>151         | Credits<br>2          | Class<br>HOSP<br>152      | Credits<br>3 | Class<br>HOSP<br>153              | Credits<br>3 | Credential Earned: Certified Beer Server & Certified Specialist of Wine   |
| Term 2 | Class<br>HOSP<br>251         | Credits<br>3          | Class<br>HOSP<br>253      | Credits<br>3 | Class<br>HOSP<br>275              | Credits<br>1 | Credential Earned: Career Certificate for Beverage Management, Certified Specialist of Spirits & NRAEF ManageFirst Certificate in Hospitality and Restaurant Management   |
| Term 3 | Class<br>HOSP<br>101         | Credits<br>2          | Class<br>HOSP<br>102      | Credits<br>3 | Class<br>MATH<br>123              | Credits<br>3 | Credential Earned: ServSafe Food Protection Manager Certification   |
| Term 4 | Class<br>HOSP<br>201         | Credits<br>3          | Class<br>HOSP<br>108      | Credits<br>2 | Class<br>HOSP<br>104              | Credits<br>3 | Credential Earned: NRAEF ManageFirst Certificate for Purchasing, NRAEF ManageFirst Certificate for Controlling Foodservice Costs & NRAEF ManageFirst Certificate for Hospitality Human Resource Management and Supervision                    |
| Term 5 | Class<br>IVYT<br>111         | Credits<br>1          | Class<br>HOSP<br>203      | Credits<br>3 | Class<br>ENGL<br>111              | Credits<br>3 | Credential Earned: Technical Certificate for Hospitality Management   |
| Term 6 | Class<br>COMM<br>101 or 102  | Credits<br>3          | Class<br>HOSP<br>elective | Credits<br>3 | Class<br>SOCI or HUMA<br>elective | Credits<br>3 |   |
| Term 7 | Class<br>2 HOSP<br>electives | Credits<br>6<br>total | Class<br>SCIN<br>elective | Credits<br>3 | Class<br>HOSP<br>280              | Credits<br>1 | Credential Earned: AAS Hospitality Administration, NRAEF ManageFirst Certificate in Hospitality and Restaurant Mgmt. & NRAEF ManageFirst Manage First Professional Credential with NRAEF ManageFirst certificates and 800 industry experience |

| General Education Core – 16 Credits |   | Credits | Grade | Prerequisites                       |
|-------------------------------------|---|---------|-------|-------------------------------------|
| IVYT 116                            | Student Success   | 1       |       | None                                |
| COMM 101<br>OR<br>COMM 102          | Fundamentals of Public Speaking<br>Intro to Interpersonal Communication                             | 3       |       | ENGL 093 and 083/ENGL 095           |
| ENGL 111                            | English Composition   | 3       |       | ENGL 093 and 083/ENGL 095           |
| MATH 123                            | Quantitative Reasoning Elective   | 3       |       | MATH 080 (co-req) or competency     |
| XXXX xxx                            | Scientific Ways of Knowing Elective   | 3       |       | See appropriate course description. |
| XXXX xxx                            | Social & Behavioral Ways of Knowing Elective OR<br>Humanistic and Artistic Ways of Knowing Elective | 3       |       | See appropriate course description. |

| Professional/Technical Core – 44 Credits |                                       | Credits | Grade | Prerequisites/ Co-requisites  |
|--|---------------------------------------|---------|-------|---|
| HOSP 101                                 | Sanitation and First Aid              | 2       |       | ENGL 095 and 083/ENGL 095 (pre-req), ENGL 093(co-req)   |
| HOSP 102                                 | Basic Food Theory and Skills          | 3       |       | HOSP 101 (pre- req or co-req)   |
| HOSP 104                                 | Nutrition for Culinary Arts           | 3       |       | ENGL 093 and 083/ENGL 095   |
| HOSP 108                                 | Human Relations Management            | 2       |       | ENGL 093 and 083/ENGL 095   |
| HOSP 201                                 | Hospitality Purchasing & Cost Control | 3       |       | MATH 1xx, HOSP 102  |
| HOSP 203                                 | Menu and Business Development         | 3       |       | HOSP 201  |
| HOSP 207                                 | Customer Service                      | 3       |       | HOSP 101 & HOSP 102   |
| HOSP 280                                 | Externship                            | 1       |       | Program Advisor Approval  |
| HOSP XXX                                 | Hospitality electives                 | 24      |       | Recommended to choose classes that fit your career goals. See Program Advisor for class recommendations and pre-reqs. |

Total Required Credits

60

### Hospitality Elective Course Numbers and Names

**HOSP 105** Introduction to Baking (3 credit hours)  
**HOSP 107** Hospitality Sales & Marketing (3 credit hours)  
**HOSP 114** Introduction to Hospitality (3 credit hours)  
**HOSP 115** Diet Therapy (3 credit hours)  
**HOSP 116** Dietary Management/Supervision (3 credit hours)  
**HOSP 117** Dietary Management/Cost Controls (3 credit hours)  
**HOSP 118** Resident Clinical Assessment & Documentation (3 credit hours)  
**HOSP 127** Hotel & Restaurant Accounting (3 credit hours)  
**HOSP 151** Introduction to Wine Service (3 credit hours)  
**HOSP 152** Introduction to Beer Service (3 credit hours)  
**HOSP 153** Sensory Analysis (3 credit hours)  
**HOSP 171** Introduction to Convention and Meeting Management (3 credit hours)  
**HOSP 173** Special Event Management (3 credit hours)  
**HOSP 215** Front Office (3 credit hours)  
**HOSP 217** Housekeeping (3 credit hours)

**HOSP 221** Catering Administration (3 credit hours)  
**HOSP 227** Hospitality Facilities Management and Design (3 credit hours)  
**HOSP 228** Managing Technology in the Hospitality Industry (3 credit hours)  
**HOSP 229** Revenue Management: Maximizing Revenue in Hospitality Operations (3 credit hours)  
**HOSP 251** Spirits and Bar Management (3 credit hours)  
**HOSP 253** Beverage Service (3 credit hours)  
**HOSP 270** Bakery Merchandising (3 credit hours)  
**HOSP 272** The Tourism System (3 credit hour)

