

#### Guided Pathway to Success (GPS)

Suggested schedules map your path to degree completion.

**Full-time student:** Follow the green semester blocks in order.

**Part-time student:** Follow the blue course sequence at your own pace.

**Students should meet with an advisor each semester** to carefully select and sequence courses based on their specific academic goals and interests.

Students who require developmental English or Math coursework will need additional semesters to complete their certificate. Summer and January term classes may help students to make faster progress.

### 1 Recommended First Semester

1	HOS 110	Introduction to Hospitality Management	3 credits
2	HOS 112	Culinary I	3 credits
3	HOS 114	Culinary Baking	3 credits
4	HOS 121	Sanitation and Food Safety	1 credit

### 2 Recommended Second Semester

5	HOS 113	Culinary II	3 credits
6	HOS 123	Purchasing and Cost Control	3 credits
7	HOS 214	Advanced Baking and Pastry	4 credits
8	HOS 210	Garde Manger	4 credits

### 3 Recommended Third Semester (32-46 credits)

9	HOS 161	Event Management	3 credits
10	HOS 216	Food and Beverage Operations	3 credits
11	HOS 240	International & American Cuisine	4 credits
12	HOS 250	Restaurant Production & Service	4 credits
13	HOS 265	HCTI Practicum	1 credit