

#### **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. Visit Jefferson Hall or call 301.846.2471 (301.846.2625 TDD) for advising.

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

#### **1 Recommended First Semester**

|          |         |  |           |
|----------|---------|--|-----------|
| <b>1</b> | HOS 110 | Introduction to Hospitality Management | 3 credits |
| <b>2</b> | HOS 112 | Culinary I                             | 3 credits |
| <b>3</b> | HOS 114 | Culinary Baking                        | 3 credits |
| <b>4</b> | HOS 121 | Sanitation and Food Safety             | 1 credit  |