

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 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 121	Sanitation and Food Safety	1 credit
3	HOS 161	Event Management	3 credits
4	HOS 163	Hospitality Operations	3 credits
5	BU 103	Introduction to Business	3 credits

2 Recommended Second Semester

6	ACCT 100	Business Accounting	3 credits
7	BU 223	Human Resource Management	3 credits
8	HOS 216	Food & Beverage Operations	3 credits
9	BU 227	Principles of Management	3 credits

3 Recommended Third Semester (32-46 credits)

10	HOS 250	Restaurant Production & Service	4 credits
11	HOS 261	Applied Hospitality Management	3 credits
12	HOS 263	Hospitality Business Analysis	3 credits
13	HOS 265	HCTI Practicum	1 credit