

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 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	Departmental Requirement	HCTI 101 - Sanitation and Food Safety	1 credit
2	Departmental Requirement	HCTI 102 - Culinary I	3 credits
3	Departmental Requirement	HCTI 104 - Baking I	3 credits
4	Departmental Requirement	HCTI 150 - Introduction to Hospitality Management	3 credits
5	Departmental Requirement	HCTI 120 - Purchasing and Cost Control	3 credits

2 Recommended Second Semester

6	Departmental Requirement	HCTI 103 - Culinary II	3 credits
7	Departmental Requirement	HCTI 105 - Baking II	4 credits
8	Departmental Requirement	HCTI 155 - Event Management	3 credits
9	Departmental Requirement	HCTI 200 - Garde Manger	4 credits
10	Departmental Requirement	HCTI 265 - HCTI Practicum*	1 credit

3 Recommended Third Semester

11	Departmental Requirement	HCTI 220 - Food and Beverage Operations	3 credits
12	Departmental Requirement	HCTI 240 - International & American Cuisine	4 credits
13	Departmental Requirement	HCTI 230 - Restaurant Production & Service	4 credits

*HCTI Practicum requires a minimum of 240 hours of work experience at approved site. It is recommended the practicum be completed during a summer term after the 2nd semester. Alternatively, it can be completed during the final semester.