Hospitality Management

Certificate

Frederick Community College Pathway



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.



Take this course within the first 24 credits.



Milestone course – take within recommend credit range to stay on track for completion.



This course is offered in the fall semester only.



This course is offered in the spring semester only.

Recommende	ed First Semester	
Departmental Requirement	BMGT 103 - Introduction to Business	1 credit
Departmental Requirement	HCTI 101 - Sanitation and Food Safety	3 credit
Departmental Requirement	HCTI 150 - Introduction to Hospitality Management (7 1/2 week course)*	3 credits
Departmental Requirement	HCTI 160 - Hospitality Operations (7 1/2 week course)*	3 credits
Recommended Second Semester		
Departmental Requirement	ACCT 100 - Business Accounting	3 credits
Departmental Requirement	HCTI 155 - Event Management (7 1/2 week course)*	3 credits
Departmental Requirement	HCTI 220 - Food and Beverage Operations (7 1/2 week course)*	3 credits
Departmental Requirement	BMGT 223 - Human Resource Management	3 credits
3 Recommended Third Semester		
Departmental Requirement	BMGT 227 - Principles of Management	3 credits
Departmental Requirement	HCTI 170-Introduction to the Tourism Industry (7 1/2 week course)*	3 credits
Departmental Requirement	HCTI 230-Restaurant Production and Service	4 credits
Departmental Requirement	HCTI 255-Applied Hospitality Management (7 1/2 week course)*	3 credit
Departmental Requirement	HCTI 265-HCTI Practicum	1 credit
	Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement	Requirement Departmental Requirement Departmental Requirement Departmental Requirement Departmental Requirement HCTI 150 - Introduction to Hospitality Management (7 1/2 week course)* Departmental Requirement HCTI 160 - Hospitality Operations (7 1/2 week course)* Recommended Second Semester Departmental Requirement ACCT 100 - Business Accounting Departmental Requirement HCTI 155 - Event Management (7 1/2 week course)* Departmental Requirement HCTI 220 - Food and Beverage Operations (7 1/2 week course)* Departmental Requirement Requirement BMGT 223 - Human Resource Management Requirement Requirement Requirement HCTI 170-Introduction to the Tourism Industry (7 1/2 week course)* Departmental Requirement HCTI 170-Introduction and Service Requirement HCTI 230-Restaurant Production and Service Requirement HCTI 255-Applied Hospitality Management Requirement HCTI 255-Applied Hospitality Management HCTI 255-HCTI Practicum HCTI 265-HCTI Practicum HCTI 265-HCTI Practicum

^{*}Denotes courses that run for 7 1/2 weeks. When two 7 1/2 week courses are listed in the same semester, one is taken the 1st 7 1/2 weeks, the other is taken the 2nd 7 1/2 weeks – they are not taken at the same time.

^{**}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, but it may be completed anytime after the 2nd semester.