

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 take fewer than 15 credits each semester or who require developmental English or Math coursework will need additional semesters to complete their degrees. Summer and January term classes may help students to make faster progress.

General Education CORE courses can often be taken in any semester. One course must be designated as a Cultural Competence course. Refer to the college catalog for course details and the list of General Education and Cultural Competence classes.
<http://www.frederick.edu/class-schedules.aspx#catalog>

Students are strongly recommended to consult an FCC advisor to select elective courses. Students planning to transfer may also reference ARTSYS, the Maryland Articulation System, www.artsys.usmd.edu.



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.

1 Recommended First Semester

1	Gen Ed CORE	EN 101 English Composition		3 credits
2	Departmental Requirements	HOS 111 Culinary Fundamentals*		1 credit
3	Departmental Requirements	HOS 121 Sanitation and Food Safety*		2 credits
4	Departmental Requirements	HOS 114 Culinary Baking		3 credits
5	Departmental Requirements	HOS 112 Culinary I*		3 credits
6	Gen Ed CORE	Arts & Humanities Gen Ed (recommended CMSP 107)		3 credits

2 Recommended Second Semester

7	Gen Ed CORE	Mathematics Gen Ed		3/4 credits
8	Departmental Requirements	HOS 110 Introduction to Hospitality Management		3 credits
9	Departmental Requirements	HOS 113 Culinary II		3 credits
10	Departmental Requirements	HOS 214 Advanced Baking and Pastry		3 credits
11	Departmental Requirements	HOS 123 Purchasing and Cost Control		3 credits

3 Recommended Third Semester

12	Departmental Requirements	HOS 210 Garde Manger		3 credits
13	Departmental Requirements	HOS 216 Food and Beverage Operations		3 credits
14	Departmental Requirements	HE 102 Nutrition in a Changing World		3 credits
15	Gen Ed CORE	General Education Elective		3 credits
16	Gen Ed CORE	Biological and Physical Sciences Gen Ed (recommend BI 117)		3 credits

4 Recommended Fourth Semester

17	Departmental Requirements	HOS 161 Event Management		3 credits
18	Departmental Requirements	HOS 240 International and American Regional Cuisine		3 credits
19	Departmental Requirements	HOS 250 Restaurant Production and Service		3 credits
20	Gen Ed CORE	Social & Behavioral Sciences Gen Ed (recommend HS 102)		3 credits
21	Departmental Requirements	INTR 103 Internship		3 credits

*HOS 111 and HOS 121 must be taken prior to HOS 112