Hospitality Management

Associate of Applied Science 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 (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 Se	mester		
1	Gen Ed CORE	EN 101 English Composition	<u> </u>	3 credits
2	Gen Ed CORE	Mathematics Gen Ed	()	3/4 credi
3	Gen Ed CORE	HE 102 Nutrition in a Changing World		3 credits
4	Departmental Requirements	HOS 110 Introduction to Hospitality Management		3 credits
5	Gen Ed CORE	Arts & Humanities (CMSP 107 recommended)		3 credits
2	Recommended Second	Semester		
6	Gen Ed CORE	Social & Behavioral Science (HS 102 recommended)		3 credits
7	Departmental Requirements	ACCT 100 Business Accounting		3 credits
8	Departmental Requirements	HOS 111 Culinary Fundamentals		1 credit
9	Departmental Requirements	HOS 121 Sanitation and Food Safety		2 credits
10	Departmental Requirements	HOS 161 Event Management		3 credits
11	Departmental Requirements	HOS 163 Hospitality Operations		3 credits
3	Recommended Third Se	emester		
12	Departmental Requirements	HOS 216 Food and Beverage Operations		3 credits
13	Departmental Requirements	HOS 218 Hospitality Information Systems		3 credits
14	Departmental Requirements	HOS 261 Applied Hospitality Management		3 credits
15	Gen Ed CORE	Biological and Physical Sciences (BI 117 recommended)		3/4 credi
16	Gen Ed CORE	General Education Elective		3 credits
4	Recommended Fourth	Semester		
17	Departmental Requirements	BU 223 Human Resource Management		3 credits
18	Departmental Requirements	BU 275 Fundamentals of Leadership		3 credits
19	Departmental Requirements	HOS 250 Culinary Production		3 credits
20	Departmental Requirements	HOS 263 Hospitality Business Analysis		3 credits
21	Departmental Requirements	INTR 103 Internship		3 credits