

**DELHI**  
COLLEGE OF TECHNOLOGY  
State University of New York

HOSPITALITY MANAGEMENT DEPARTMENT  
RESTAURANT AND FOODSERVICE MANAGEMENT  
Option 42 - **AAS Degree**

**NOTE: It is the student's responsibility to make sure all graduation requirements are met.**

First Semester

<u>Course No.</u>	<u>Course</u>	<u>Cr. Hrs.</u>	<u>Course No.</u>	<u>Course</u>	<u>Cr. Hrs.</u>
HOSP 100	Orientation to the Hospitality Industry	1	HOSP 215	Hospitality Marketing	3
HOSP 110	Basic Food Preparation & Standards	3	REST 280	Restaurant Management & Operations Lab	6
HOSP 115	Basic Food Preparation & Standards Lab	1	OR		
HOSP 130	Menu Planning & Controls	3	HTEL 250	Hotel Banquet & Function Management Lab	
HOSP 135	Applied Foodservice Sanitation	1	HOSP 210	Hospitality Human Resources Mgmt.	3
ENGL 100/200	Freshman/Advanced Comp. (GE 10)	3	_____	Social Sciences or Am. History (GE 3 or 4*)	3
ACCT 115	Financial Accounting	<u>3</u>	_____	Restricted Elective	<u>3</u>
		15			18

Second Semester

HOSP 120	Food Production, Planning & Purchasing	3	REST 290	Commercial Kitchen Layout & Equipment	3
HOSP 125	Food Production, Planning & Purchasing Lab	1	HOSP 205	Hospitality Management	3
REST 190	Food & Beverage Cost Control Systems	3	_____	Natural Sciences (GE 2)	3
_____	Humanities/Literature (GE 7)	3	_____	Western Civ. or Other World Civ. (GE 5 or 6)	3
_____	Math (MATH 110 or higher) (GE 1)	3	_____	The Arts/Foreign Language Elective (GE 8, 9)	<u>3</u>
_____	Restricted Elective	<u>3</u>			15
		16			
				TOTAL CREDITS	65

Summer of First Year

HOSP 235	Hospitality Professional Work Experience	1
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**RESTRICTED ELECTIVES (Continued)**

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ACCT 125	Managerial Accounting	3	HOSP 250	Wine, Life and Society	3
BKNG 100	Artisanal Breads	3	HTEL 160	Hotel Front Office Management & Guest Accounting	3
BKNG 120	Baking for Health	3	HTEL 165	Lodging Accommodations Mgmt.	3
BUSI 120	Business Communications	3	REST 310	Classical Cuisine	3
BUSI 205	Small Business Management	3	TRVL 170	Introduction to Tourism	3
CITA 110	Microcomputer Applications I	3	TRVL 275	Travel & Tourism Packaging	3
COMM 100	Public Speaking	3	TRVL 385	Tourism in New York State	3
CULN 100	Culinary Arts I	3	TRVL 388	Convention Services Management	3
and CULN 115	Culinary Arts I Laboratory	1			
CULN 265	Advanced Meat Cutting & Identification	3			
CULN 290	Culinary Sculpting	3			
CULN 350	History of Wines	3			
HOSP 140	Beverage & Beverage Control	3			
HOSP 220	Nutrition I	3			
HOSP 240	Hospitality Internship	3			

**\*BBA STUDENTS ARE REQUIRED TO TAKE ECONOMICS**

Third Semester

