

HOSPITALITY EVENT MGT 531-3298

CHEF	1305	Sanitation and Safety
TRVM	1323	Group Tour Operations
TRVM	1327	Special Events Design
SPCH	1321	Bus. & Prof. Speech OR
SPCH	1311	Fundamentals of Speech
TRVM	2355	Exposition & Trade Show
RSTO	2307	Catering
ITSW	1310	Intro to Presentation Graphics
HAMG	2330	Convention & Group Mgt
HAMG	2307	Marketing & Sales
TRVM	2345	Adv. Topics in Tourism
TRVM	2267	Tourism Practicum
COSC	1301	Computer Literacy OR
COSC	1315	Intro to Computer Science

CERTIFICATION SPECIALIZATION

BAKING PRINCIPLES 531-3399

FDNS	1301	Intro to foods
CHEF	1401	Basic Food Preparation
CHEF	1305	Sanitation & Safety
CHEF	1400	Prof. Cooking & Dining Rm Svc.
PSTR	1401	Fundamentals of Baking
PSTR	2431	Advanced Pastry Shop
PSTR	2264	Pastry Practicum

CULINARY STUDIES 531-3311/3313/3388

FDNS	1301	Intro to Foods
CHEF	1401	Basic Food Preparation
CHEF	1305	Sanitation & Safety
CHEF	1400	Prof. Cooking & Dining Rm Svc.
CHEF	1445	International Cuisine
CHEF	1410	Garde Manger
CHEF	2264	Culinary Practicum

HOTEL LIMITED SERVICE PROPERTY MANAGEMENT 531-3310

HAMG	1313	Front Office
HAMG	1342	Guest Room Maintenance
CHEF	1305	Sanitation & Safety
RSTO	1325	Purchasing for Hospitality
HAMG	1340	HPTY Legal Issues
RSTO	2301	Prin. Of Food & Beverage
HAMG	2332	HPTY Financial Mgt.
HAMG	2307	Marketing & Sales
HAMG	2267	Hotel Practicum
HAMG	2305	HPTY Management & Leadership

Visit the department web page at www.accd.edu/spc/acad/tourism for procedures on admittance into the programs or call the Outreach Coordinator at 531-3398

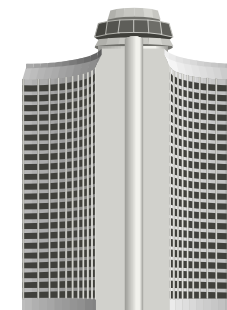
Classes subject to change, please check the current St. Philip's College Catalog.

Revised July 7, 2008



**ST. PHILIP'S
COLLEGE**

Dept. of Tourism, Hospitality and Culinary Arts



www.accd.edu/spc/acad/tourism

210-531-3315

CORE ACADEMIC REQUIREMENTS (ALL MAJORS)

ENGL 1301 Freshman Composition I
 ENGL 1302 Freshman Composition II
 SELECT ONE FROM THE FOLLOWING:
 MATH 1314, 1332, 1333, OR 1374
 SELECT ONE FROM THE FOLLOWING:
 PSYC 2301, 2308, 2315, OR SOC 1301, 1372,
 2301, 2336
 COSC 1301 Computer Literacy

CORE DEPARTMENT REQUIREMENTS FOR AAS DEGREE

HAMG 1321 Intro to Hospitality
 CHEF 1305 Sanitation & Safety
 RSTO 1325 Purchasing for HPTY
 HAMG 1340 HPTY Legal Issues (Except
 Baking & Pastry Arts)
 RSTO 2301 Prin. Of Food & Beverage
 HAMG 2305 HPTY Mgt. & Leadership
 (Except Baking & Pastry Arts)

HOSPITALITY EVENT MGT MAJORS ADDITIONAL COURSES

Select one course from the following:

ITSE 1301
 ITSC 1309
 ITSW 1304, 1310

DEGREE SPECIALIZATION

BAKING AND PASTRY ARTS 531-3399

FDNS 1301 Intro to Foods
 CHEF 1401 Basic Food Preparation
 FDNS 1305 Nutrition
 PSTR 1401 Fundamentals of Baking
 PSTR 1310 Pies, Tarts, Teacakes, Cookies
 PSTR 1305 Breads and Rolls
 PSTR 2301 Chocolates and Confections
 PSTR 1312 Laminated Doughs, Pate a Choux,
 Donuts
 PSTR 2340 Plated Desserts
 PSTR 1306 Cake Decorating I
 PSTR 2307 Cake Decorating II
 PSTR 2350 Wedding Cakes
 PSTR 2264 Pastry Practicum

CULINARY ARTS 531-3311/3319/3388

FDNS 1301 Intro to Foods
 CHEF 1401 Basic Food Preparation
 CHEF 1400 Prof. Cooking & Dining Rm. Svc.
 FDNS 1305 Nutrition
 CHEF 1445 International Cuisine
 CHEF 1410 Garde Manger
 PSTR 1401 Fundamentals of Baking
 RSTO 2405 Mgt. of Food Production & Svc.
 PSTR 2431 Advanced Pastry Shop
 CHEF 2264 Culinary Practicum

HOTEL MANAGEMENT 531-3310

HAMG 1313 Front Office
 HAMG 1342 Guest Room Maintenance
 CHEF 1401 Basic Food Preparation
 RSTO 2307 Catering
 HAMG 2332 HPTY Financial Management
 HAMG 2330 Convention & Group Mgt. & Svc.
 RSTO 1301 Beverage Mgt.
 HAMG 2307 Marketing & Sales
 CHEF 1400 Prof. Cooking & Dining Rm. Svc.
 HAMG 2267 Hotel Practicum

RESTAURANT MANAGEMENT 531-3313

FDNS 1301 Intro to Foods
 CHEF 1401 Basic Food Preparation
 CHEF 1400 Prof. Cooking & Dining Rm. Svc.
 FDNS 1305 Nutrition
 RSTO 2307 Catering
 RSTO 1306 Facilities Layout & Design
 HAMG 2307 Marketing & Sales
 RSTO 2405 Mgt. for Food Production & Svc.
 RSTO 1301 Beverage Mgt.
 RSTO 2264 Restaurant Practicum

***Programs Accredited by the American
Culinary Federation**