

Business & Public Services

Hospitality Management & Tourism/Culinary Arts

2010-2011 Planning Guide

Course Number	Course Title	Credit	Fall 2010	Winter 2011	Spring 2011	Summer 2011
HMT 101	Dining & Kitchen Orientation	2	D/E	D/E	D/E	D/E
HMT 102	Kitchen Chemistry (Elective)	3		E	D	
HMT 105	Introduction to Hospitality Management & Tourism	3	D/E	D/E	D/E	E
HMT 107	Sanitation & Safety	3	D/E/I	D/E/I	D/E/I	E/I
HMT 110	Menu Planning	2	D/E	D/E	D	
HMT 112/ HMT 113 (Lab)	Food Principles and Basic Preparation + Lab HMT 113	5	D/E	D/E	D/E	D
HMT 114/ HMT 115 (Lab)	Advanced Food Preparation + Lab HMT 115	5	D/E	D/E	D/E	D
HMT 118	Artisan Breads (Elective)	5			E	
HMT 125	Bar & Beverage Management	3	E	D	D/E	
HMT 126/ HMT 127	Baking I	5	E			
HMT 128	Cake Production & Decorating (Elective)	5		E		
HMT 136	Front Office Operations	3		D/S		
HMT 137	Hospitality Industry Computer Systems	3			D/S	
HMT 138	Hotel & Lodging Operations Management	3	D/S			
HMT 139	Housekeeping Management	3		D		
HMT 140	Domestic Air	2	D		E	
HMT 141	Destination Geography I	3	D/E		E	
HMT 142	Destination Geography II	3		D/E		
HMT 143	Reference & Reservations	4		D/E		
HMT 144	International Travel	3			D	
HMT 145	Airline Computer I	3		D		
HMT 146	Airline Computer II	3			D	
HMT 150	Meeting & Event Planning I	3		D		
HMT 151	Meeting & Event Planning II	3			D	
HMT 201	Food Service Equipment Design & Maintenance	3		D	D/E	E/S
HMT 206/ HMT 236 (Lab)	Garde Manger + Lab HMT 236	5		E	D	E
HMT 207/ HMT 237 (Lab)	Butchery & Fish Management + Lab HMT 237	3	E	D	D	E
HMT 208/ HMT 238 (Lab)	Pastry and Confectionery + Lab HMT 238	5	D	E	D	E
HMT 209/ HMT 239 (Lab)	Professional Cooking + Lab HMT 239	5		E	D	D
HMT 215	Food & Labor Cost Controls	3	E	D	E	D

Tips for Future Grads:

- ✓ Use the Planning Guide to assist you in completing the remaining course work.
- ✓ Discuss your program frequently with a HMT faculty member, department chair, or Academic Advisor. When seeking advice, do not rely on your friends.
- ✓ If you have questions on your degree audit, meet with an Academic Advisor.

PLANNING GUIDE NOTES: D = Day, E = Evening, W = Weekend, I = Internet, S = Independent Study (when applicable)

This planning guide is not a guarantee. Subject to change when necessary.

SEE REVERSE SIDE FOR MORE COURSE INFORMATION

May 2010

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Course Number	Course Title	Credit	Fall 2010	Winter 2011	Spring 2011	Summer 2011
HMT 218	Advanced Confectionery & Pastries (Elective)	5				D
HMT 223	Tourism	3	D		E	
HMT 224	Advanced Airline Computer	2	D			D
HMT 225	Organization & Administration of Hospitality Industry	3	E		D	
HMT 226	Purchasing for the Hospitality Industry	3	D	E	D	
HMT 227	Marketing in the Hospitality Industry	3	D	E	D	
HMT 230	Risk & Prevention Management	3	D	D/E	D/E	
HMT 291	Hospitality Management & Tourism Internship I *See below for Appropriate Section Number	3	S / See Current Course Schedule			
HMT 292	Hospitality Management & Tourism Internship II *See below for Appropriate Section Number	3	S / See Current Course Schedule			
HMT 293	Hospitality Management & Tourism Internship III / Culinary Arts only *See below for Appropriate Section Number	3	S / See Current Course Schedule			
HMT 295	Hospitality Management & Tourism Seminar *See below for Appropriate Section Number	3		D	E	D
HMT 297	Special Topics in Hospitality Industry	Various	See Current Course Schedule for Offerings			

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- ✓ If you have questions on your degree audit, meet with an Academic Advisor.

Note: Independent Study courses may be added on a quarterly basis when necessary. Check with the Department Chairperson.

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*HMT 291/292/293/ 295 Section Numbers

The following are the appropriate section numbers for each area of concentration:

Section 01 - CAO – Culinary Arts Option / HMTT Restaurant Management

Section 02 - HMTTT – Tourism

Section 03 - HMTTM – Meeting & Event Planning

Section 04 - HMTTL – Hotel Lodging