

# HOSPITALITY MANAGEMENT (CULINARY ART)

MATH-1140, MATH-1141, MATH-1200, MATH-1270, and MATH-1280 can no longer count towards fulfilling the college-level mathematics requirement. These courses were re-classified as developmental mathematics by the state of Ohio in 2016. Tri-C established a 5-year transitioning window for students who had completed these courses prior to 2016 to apply them towards meeting graduation requirements, which expired in Summer 2021. It is highly recommended to see a counselor to determine the appropriate math required for your current major.

Certificate(s) may have additional courses that do not overlap with the degree. Please see Certificate program page for complete listing of required courses.

| Code   | Title  | Credit Hours |
|--|--|--------------|
| HOSP-1010  | Introduction to the Hospitality Industry           | 2            |
| HOSP-1020  | Sanitation and Safety                              | 2            |
| HOSP-1031  | Fundamentals of Culinary Arts                      | 3            |
| HOSP-1040  | Customer Service                                   | 2            |
| HOSP-1552  | Introduction to Baking & Pastries                  | 3            |
| Select one of the following:                                 |  | 3            |
| ENG-1010   | College Composition I                              |              |
| ENG-101H   | Honors College Composition I                       |              |
| DIET-1200  | Basic Nutrition                                    | 3            |
| HOSP-1451  | Contemporary Cuisine                               | 4            |
| HOSP-2700  | Hospitality Purchasing                             | 2            |
| Select one of the following:                                 |  | 3            |
| ENG-1020   | College Composition II                             |              |
| ENG-102H   | Honors College Composition II                      |              |
| Select one of the following:                                 |  | 3            |
| IT-1090  | Computer Applications                              |              |
| IT-109H  | Honors Computer Applications                       |              |
| HOSP-1940  | Culinary Arts/Professional Baking Field Experience | 1            |
| MATH-1xxx  | 1000-level MATH course or higher                   | 3            |
| HOSP-1650  | Dining Room Operations                             | 2            |
| HOSP-1940  | Culinary Arts/Professional Baking Field Experience | 1            |
| HOSP-2330  | Menus and Facilities Planning & Design             | 3            |
| HOSP-2350  | Restaurant Operations                              | 3            |
| HOSP-2500  | Hospitality Cost Control                           | 3            |
| HOSP-2560  | Garde Manger                                       | 3            |
| HOSP-2400  | Hospitality Management and Supervision             | 3            |
| HOSP-2651  | Banquet Management and Production                  | 4            |
| HOSP-2992  | Culinary Evaluation and American Regional Cuisine  | 2            |
| HOSP-xxxx  | HOSP elective course                               | 2-3          |
| Arts and Humanities/Social & Behavioral Sciences requirement |  | 3            |

## Electives

| Code      | Title                             | Credit Hours |
|-----------|-----------------------------------|--------------|
| HOSP-1710 | Doing Business as a Personal Chef | 3            |
| HOSP-1730 | International Cuisine             | 3            |
| HOSP-2550 | Baking Production and Sales II    | 3            |
| HOSP-2750 | Culinary Competition              | 2            |

## Related Degrees and Certificates

- Culinarian/Cook, Short-Term Certificate
- Event Planning, Short-Term Certificate
- Food and Beverage Operations, Certificate of Proficiency
- Lodging Rooms Division, Certificate of Proficiency
- Personal Chef, Certificate of Proficiency
- Professional Baking, Certificate of Proficiency
- Professional Culinarian/Cook, Certificate of Proficiency
- Hospitality Management with a Concentration in Culinary Art, Associate of Applied Business

## Degrees and Certificates

- Hospitality Management (Hotel, Destination, and Event Management), Associate of Applied Business
- Hospitality Management (Restaurant/Food Service Management), Associate of Applied Business