

HOSPITALITY MANAGEMENT (CULINARY ART)

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-1190	Algebraic and Quantitative Reasoning (or higher Approved Ohio Transfer 36 Mathematics course)	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

¹ MATH-1240 Contemporary Mathematics taken prior to Fall 2024 will be accepted to meet Mathematics requirements for this program.

Electives

Code	Title	Credit Hours
HOSP-1710	Doing Business as a Personal Chef	3
HOSP-2550	Baking Production and Sales II	3

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.

Related Degrees and Certificates

- Culinarian/Cook, Short-Term Certificate
- Event Planning, Short-Term Certificate
- Dietary Management, Certificate of Proficiency
- 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