

COLLEGE: Sinclair College

PROGRAM OF STUDY PATHWAY TEMPLATES 2019-2020 *

ODE CAREER FIELD: Hospitality & Tourism

ODE PATHWAY: Culinary Arts

SINCLAIR PROGRAM: Hospitality Management & Tourism/Culinary Arts

65 Credit Hours - Associate of Applied Science

CAO.S.AAS

HIGH SCHOOL	Freshman	English I (1)	Algebra & Geometry or Algebra I (1)	Physical Science (1)	Social Studies (1)	Health (.5) P E (.5)	Career Field Exploration	Fine Arts/Humanities Elective (1)
	Sophomore	English II (1)	Geometry or Algebra II (1)	Biology or Life Science (1)	US History (1)	Technology: Word, PowerPoint, & Excel (.5) Art (.5)	Career Pathway Foundation	Fine Arts/Humanities Elective (1)
	Junior	English III (1)	Algebra II / Adv Algebra II & Trigonometry (1)	Chemistry (1)	US Govt (.5) Economics and Financial Literacy Social Studies Elective (.5)	Career Tech Hospitality & Tourism (1)	Career Tech Hospitality & Tourism (1)	Career Tech Hospitality & Tourism (1)
	Senior	English IV (1)	College Math or Calculus (1)	Human Biology -Anatomy (1)	Psychology, Sociology or Social Studies Elective (1)	Career Tech Hospitality & Tourism (1)	Career Tech Hospitality & Tourism (1)	Career Tech Hospitality & Tourism (1)
Take ACT, SAT, or required Sinclair placement test. Visit Sinclair academic advising. Earn high school diploma. Complete pathway as designed.								
COLLEGE	1st Semester	• ENG 1101 English Composition I	HMT 1129 Restaurant Desserts (3)	MAT 1125 Math for the Culinary Arts & Baking & Pastry Arts Professional (3)	■ HMT 1105 Introduction to the Hospitality & Tourism Industry (2)	■ HMT 1101 Basic Culinary Skills (2)	• HMT 1112 Food Principles & Basic Preparation (4)	HMT 1110 Menu Planning & Table Service Practicum (3)
	2nd Semester	DIT 1108 Nutrition for the Culinary Professional (3)	HMT 2230 Risk & Prevention Management (2)	ACC 1100 Small Business Accounting (3)	OR • ACC 1210 Introduction to Financial Accounting (3)	BIS 1120 Introduction to Software Applications (3)	HMT 1125 Beverage Management (2)	■ HMT 1107 Sanitation & Safety (2)
	3rd Semester	HMT 2201 Food Service Equipment, Design & Maintenance (2)	OR HMT 2200 Culinary & Baking Fundamentals & Commercial Equipment (2)	■ HMT 2226 Hospitality Purchasing & Negotiations (2)	HMT 2206 Garde Manger (3)	• COM 2206 Interpersonal Communication (3)	• SOC 1145 Intro to Cultural Anthropology (3)	OR • PSY 1100 General Psychology (3)
	4th Semester	HMT 2215 Hospitality Cost Controls (3)	HMT 2225 Hospitality & Tourism Supervision (3)	• OTM Arts & Humanities Elective (3)	HMT 2208 Advanced Culinary & Competition Skills OR HMT 2209 Advanced Culinary Skills (3)	HMT 2207 Butchery & Fish Management (1)	HMT 2227 Hospitality Marketing (2)	HMT 2292 Culinary Arts Option Cooperative Work Experience (2)
• = Courses guaranteed to transfer to Ohio's public institutions of higher education								
■ Indicates Career-Technical Assurance Guides (CTAG)-approved transfer credit. The high school or career center is responsible for sending the proper documentation, along with the Verification of Course/Program Completion form to the college in order for credits to be posted on a student's transcript.								
Required Courses (credit hours)								
Recommended Elective Courses								

revised: 7/23/2019

Please note: This template does not provide department approved course sequences for students to follow. That is, the courses may be presented out of order. It is best for students to consult with an academic advisor in order to plan a semester by semester course schedule in order to meet the requirements for their certificates and degree programs.