

COLLEGE: Sinclair Community College-MVTP Consortium

CLUSTER: Hospitality Management&Tourism



HIGH SCHOOL(S): Centerville H.S., Butler Tech, Ponitz CTC,

PATHWAY: Hospitality Management

Greene CCC, MVCTC,

PROGRAM: Hospitality Management - Culinary Arts Option

Springfield Clark CC, Warren CCC

2009-2010

106-107 Credit Hours - SCC - Associate of Applied Science



ADULT LEARNER ENTRY POINTS

GRADE	ENGLISH	MATH	SCIENCE	SOCIAL STUDIES	REQUIRED COURSES				
					RECOMMENDED ELECTIVE COURSES		OTHER ELECTIVE COURSES		
CAREER AND TECHNICAL EDUCATION COURSES									
SECONDARY	9	English I (1)	Integrated Algebra & Geometry or Algebra I (1)	Physical Science (1)	Social Studies (1)	Health (.5) P E (.5)	Career Exploration integrated with English 9	Elective (1)	
	10	English II (1)	Geometry (1)	Biology (1)	American History (1)	P E (.5) Elective(.5)	Business Management Foundations (.5)	Elective (1)	
	11	English III (1)	Algebra II (1)	Chemistry (1)	American Government (.5) Social Studies Elective (.5)	College Tech Prep Hospitality Mgt. Culinary Arts (1)	College Tech Prep Hospitality Mgt. Culinary Arts (1)	■Intro.Word, Excel Power Point BIS 160 (3)	
	In 11th grade, assess for college readiness by administering the "ACCUPLACER TEST" (Reading, Math and Writing)								
	12	English IV (1)	Pre College Math (1)	Physics or another science (1)	Elective (1)	College Tech Prep Hospitality Mgt. Culinary Arts (1)	College Tech Prep Hospitality Mgt. Culinary Arts (1)	Accounting	
Mandatory College Placement Assessment (Reading, Math and Writing), Sinclair Academic Advising # + State O.G.T.Requirement M									
POSTSECONDARY	1st Quarter	Student Success Experience BU101 (2)	Business Mathematics MAT105 4)	■Intro - Hospitality Mgr. & Tourism HMT105 (3)	■Sanitation & Safety HMT107 (3)	Menu Planning & Dining Services HMT110 (2)	Dining/Kitchen Orientation HMT101 (2)		
	2nd Quarter	●English Composition I ENG111or 131(3)	●Interpersonal Communication COM206 (3)	Intro to Food & Nutrition DIT108 (3)	Bar Operations Management HMT125 (3)	■Food Principles & Basic Preparation HMT112&113 (5)			
	3rd Quarter	●English Composition II ENG112or 132 (3)	Purchasing for the Hospitality Indus. HMT226 (3)	FoodService Equip Design&Mainten. HMT201 (3)	Advanced Food Preparation HMT114/115 (5)				
	4th Quarter	●General Psychology I PSY121 (3)	■Food Service Internship I HMT291 (3)	Butchery&Fish Management&Lab HMT207&237 (3)	●Arts&Humanities Elective (3)			7th Quarter	7th Quarter
	5th Quarter	Garde Manager HMT206&236 (5)	Food Service Internship II HMT292 (3)	●Intro to Financial Accounting ACC121 (5)	■Principles of Management MAN205 (3)			Professional Cooking & Lab HMT209 &239 (5)	Food & Labor Cost Controls HMT215 (3)
	6th Quarter	Pastry and Confectionery-Lab HMT208&238 (5)	Food Service Internship III HMT293 (3)	Organ&Adm of the Hospitality Ind. HMT225 (3)	■Intro.Word, Excel Power Point BIS 160 (3)	Risk&Prevention Management HMT230 (3)		●General Economics ECO105 (3)	Marketing in Hospitality & Tour. HMT227 (3)
<p># The Tech Prep Template is a MAP to Program Course Selection. Sinclair Academic Advisors will assist students with individual course selections. Templates are precise for the year stated.</p>					Required Courses				
					Recommended Elective Courses				
					Career and Technical Education Courses				
					Credit-Based Transition Programs (e.g. Dual/Concurrent Enrollment, Articulated Courses 2+2+2				
					(↔=High School to College) (•=Com. College to 4yr. Institution) (■=Opportunity to test out)				
Mandatory Assessments, Sinclair Academic Advising and State of Ohio Requirements									