



PROGRAM OF STUDY PATHWAY TEMPLATES 2011-2012
 — CULINARY ARTS *

COLLEGE: **Sinclair Community College**

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

Greene CCC, MVCTC, Upper Valley JVS,

Springfield Clark CC, Warren CCC

CAREER FIELD: Hospitality & Tourism

PATHWAY: Hospitality Management

PROGRAM: Hospitality Management - Culinary Arts

106-107 Credit Hours - Associate of Applied Science



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| HIGH SCHOOL | Freshman | English I (1) | Integrated Algebra & Geometry or Algebra I (1) | Physical Science (1) | Social Studies (1) | Health (.5) P E (.5) | Career Exploration | Elective (1) |
| | Sophomore | English II (1) | Geometry (1) | Biology (1) | American History (1) | P E (.5) Elective (.5) | Business Management Foundations (.5) | Elective (1) |
| | Junior | English III (1) | Algebra II (1) | Chemistry (1) | American Govt (.5) Social Studies Elective (.5) | College Tech Prep Hospitality Mgmt Culinary Arts (1) | College Tech Prep Hospitality Mgmt Culinary Arts (1) | ■ BIS 160 (3) Intro Word, Excel, Power Point |
| | Senior | <u>English IV (1)</u> | <u>Pre College Math (1)</u> | Physics or another Science (1) | Elective (1) | College Tech Prep Hospitality Mgmt Culinary Arts (1) | College Tech Prep Hospitality Mgmt Culinary Arts (1) | Accounting |

Take Accuplacer (reading, math, and writing). Visit Sinclair academic advising. Earn high school diploma. Complete pathway as designed.

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| COLLEGE | 1st Quarter | SCC 101 (2) Student Success Experience | MAT 105 4) Business Mathematics | ■ HMT 105 (3) Intro Hospitality Mgmt & Tourism | ■ HMT 107 (3) Sanitation & Safety | HMT 110 (2) Menu Planning | HMT 101 (2) Dining / Kitchen Orientation | |
| | 2nd Quarter | ● ENG 111 or 131 (3) English Composition I or Business Comm I | ● COM 206 (3) Interpersonal Communication | DIT 108 (3) Intro to Food & Nutrition | HMT 125 (3) Bar Operations Management | ■ HMT 112 & 113 (5) Food Principles & Basic Prep | | |
| | 3rd Quarter | ● ENG 112 or 132 (3) English Composition II or Business Comm II | HMT 226 (3) Purchasing for the Hospitality Industry | HMT 201 (3) Food Service Equip Design & Maint | HMT 114 / 115 (5) Advanced Food Preparation | | | |
| | 4th Quarter | ● PSY 121 (3) General Psychology I | ■ HMT 291 (3) Hosp Management & Tourism Internship I | HMT 207 & 237 (3) Butchery & Fish Management Lab | ● Arts & Humanities Elective (3) | | | |
| | 5th Quarter | HMT 206 & 236 (5) Garde Manager | HMT 292 (3) Hosp Mgmt / Tour Internship II | ● ACC 121 (5) Prin of Financial Accounting | ■ MAN 205 (3) Principles of Management | | | |
| | 6th Quarter | HMT 208 & 238 (5) Pastry and Confectionery-Lab | HMT 293 (3) Hosp Mgmt / Tour Internship III | HMT 225 (3) Organ & Adm of Hosp Industry | ■ BIS 160 (3) Intro Word, Excel, PowerPoint | HMT 230 (3) Risk & Prevention Management | | |
| | 7th Quarter | HMT 209 & 239 (5) Professional Cooking & Lab | ECO 105 or 216 (3-4) Economics | HMT 215 (3) Food & Labor Cost Controls | HMT 227 (3) Marketing in Hosp & Tour | | | |



Sinclair converts to semesters in 2012-2013.
 Visit www.sinclair.edu/semesters for new course names and credit hours.

Credit-Based Transition Programs, such as dual enrollment, articulated courses 2+2 (+2)

◆ = high school to college ● = community college to 4 year institution ■ = opportunity to test out

Required Courses (credit hours)

Recommended Elective Courses