Hospitality and Culinary Arts Management - Associate of Applied Science Degree

Code: F_AAS_HOSF_04
Campus: Larimer

This program offers a range of courses that provide training in the various aspects of the hospitality industry. The program is designed to prepare students with the necessary skills and knowledge for careers that include entry level management positions in the lodging, tourism, event planning, catering, and restaurant fields. Students have the option to participate in four culinary laboratory courses, as well as one internship. During these courses, students receive applied experiences in both the food service and operations of the hospitality industry. Students take a nationally recognized test from the Education Foundation of the National Restaurant Association, if passed with a score of 75% or more students receive the ServSafe® Certification. Students must earn a "C" or above in all required courses applied to the degree program. Assessment testing is required for all students.

Assessment testing is required for all students. Students who are reading at college-level and place into CCR 093 or above and MAT 050 or above may begin this program of study. Students scoring below this level should consult with a faculty member before registering for courses in this program of study.

Students must consult with HOS program director before registering for HOS 280 and HOS 288.

REQUIRED COURSES	CREDITS
CUA 101 Food Safety and Sanitation	2
HOS 110 Introduction to Hospitality	3
HOS 120 Service Management	3
HOS 215 Training and Development	3
HOS 280 Internship	3
Total Required Credits	***14***
REQUIRED BUSINESS SUPPORT COURSES	
ACC 121 Accounting Principles I	4
BUS 115 Introduction to Business	3
CIS 118 Introduction to PC Applications	3
Total Required Business Support Credits	***10***
REQUIRED GENERAL EDUCATION COURSES	***CREDITS***
ENG 121 English Composition I	3
MAT 107 Career Mathematics (or above)	3
Arts and Humanities or Social Science Elective*	3
General Studies Elective*	3
Natural or Physical Science Elective*	4
Total Required General Education Credits (see below*)	***16***
TOTAL REQUIRED CREDITS FOR AREAS OF EMPHASIS	
Advanced Culinary Arts	22
Hotel Management	21
Restaurant Management	22
Special Events Planning	20
Total Required Credits	***20-22***
Total Required Credits for AAS Degree	**60-62**

*Note: * Electives must be selected from the Approved General Education Electives List for the AAS Degree.*

Advanced Culinary Arts

Code: F_AAS_HO1_00
Campus: Larimer

REQUIRED COURSES	CREDITS
CUA 125 Introduction to Foods	4
CUA 129 Center of the Plate	4
CUA 145 Introduction to Baking	4
CUA 210 Advanced Cuisine and Garde Manger	4
CUA 261 Cost Controls	3
CUA 262 Purchasing for the Hospitality Industry	3
Total Required Credits	***22***

Hotel Management

Code: F_AAS_HO2_01
Campus: Larimer

REQUIRED COURSES	CREDITS
HOS 131 Planning for Special Events	3
HOS 141 Convention Management	3
HOS 242 Hotel Sales and Marketing	3
HOS 251 Hotel Operations	3
HOS 255 Hospitality HR Management	3
MAN 225 Managerial Finance	3
CUA 261 Cost Controls	3
Total Required Credits	***21***

Restaurant Management

Code: F_AAS_HO3_02
Campus: Larimer

REQUIRED COURSES	CREDITS
CUA 120 Wine and Spirits	2
CUA 125 Introduction to Foods	4
CUA 129 Center of the Plate	4
CUA 261 Cost Controls	3
CUA 262 Purchasing for the Hospitality Industry	3
HOS 255 Hospitality HR Management	3
MAN 225 Managerial Finance	3
Total Required Credits	***22***

Special Events Planning

Code: F_AAS_HO4_03
Campus: Larimer

REQUIRED COURSES	CREDITS
CUA 120 Wine and Spirits	2
HOS 131 Planning for Special Events	3
HOS 141 Convention Management	3
HOS 210 Event Finances	3
HOS 255 Hospitality HR Management	3

MAN 225 Managerial Finance	3
MAN 230 Corporate Ethics & Social Responsibilities OR MAR 111 Principles of Sales	3
Total Required Credits	***20***

GAINFUL EMPLOYMENT DISCLOSURE INFORMATION

The U.S. Department of Education requires colleges to disclose a variety of information for any financial-aid-eligible program that "prepares students for gainful employment in a recognized occupation." The information provided here is the best available to us but represents one year's data only. We hope that this information is helpful to our current students and to prospective students as they make their career and educational choices. For more Gainful Employment information, please go to the FRCC website: www.frontrange.edu/GainfulEmployment.

Hospitality and Culinary Arts Management - Certificates

Culinary Arts Certificate

Code: F_CER_HOSC_01
Campus: Larimer

REQUIRED COURSES	CREDITS
CUA 101 Food Safety and Sanitation	2
CUA 125 Introduction to Foods	4
CUA 129 Center of the Plate	4
CUA 145 Introduction to Baking	4
CUA 210 Advanced Cuisine & Garde Manger	4
CUA 261 Cost Controls	3
CUA 262 Purchasing for the Hospitality Industry	3
Total Required Credits for Certificate	**24**

Events Planning Coordinator Certificate

Code: F_CER_HOSE_02
Campus: Larimer

REQUIRED COURSES	CREDITS
CIS 118 Introduction to PC Applications	3
CUA 120 Wine and Spirits	2
HOS 131 Planning for Special Events	3
HOS 141 Convention Management	3
HOS 210 Event Finances	3
HOS 255 Hospitality HR Management	3
MAN 225 Managerial Finance	3
MAN 230 Corporate Ethics & Social Responsibilities OR MAR 111 Principles of Sales	3
Total Required Credits for Certificate	**23**

Food & Beverage Management Certificate

Code: F_CER_HOSM_03
Campus: Larimer

REQUIRED COURSES	CREDITS
CUA 101 Food Safety and Sanitation	2
CUA 120 Wines and Spirits	2
CUA 125 Introduction to Foods	4
CUA 261 Cost Controls	3
CUA 262 Purchasing for the Hospitality Industry	3
HOS 255 Hospitality HR Management	3
MAN 225 Managerial Finance	3
Total Required Credits for Certificate	**20**

Hotel Operations Certificate

Code: F_CER_HOC_00
Campus: Larimer

REQUIRED COURSES	CREDITS
CIS 118 Introduction to PC Applications	3
CUA 261 Cost Controls	3
HOS 131 Planning for Special Events	3
HOS 141 Convention Management	3
HOS 242 Hotel Sales and Marketing	3
HOS 251 Hotel Operations	3
HOS 255 Hospitality HR Management	3
MAN 225 Managerial Finance	3
Total Required Credits for Certificate	**24**