

ACADEMIC ROADMAP
Hospitality Administration Culinary Arts Concentration
BS

Freshman Year

FIRST SEMESTER		
Course Title	Catalog Number	
Introduction to Hospitality and Tourism	HTR 110	
Mathematics and Quantitative Reasoning Requirement	GEN ED 23	
3 Credits from Three Different Categories Diversity: Equity, Inclusion, and Social Justice Mathematics and Quantitative Reasoning Natural Sciences & Scientific Reasoning Awareness **World Languages	101	
3 credits Diversity: Equity, Inclusion, Social	GEN ED 23	
College Writing I	CWP 101	

SECOND SEMESTER		
Course Title	Catalog Number	
Introduction to Hospitality & Tourism	HTR 110	
Applied Culinary Arts	HTR 305	
Select 1 course from three different categories: Humanities Arts US History and Civic Engagement Social Sciences World History and Global Awareness	GEN ED 23	
3 Credits from Three Different Categories (see previous semester)	GEN ED 23	
Natural Sciences & Scientific Reasoning	GEN ED 23	
College Writing II	CWP 102	

Sophomore Year

THIRD SEMESTER		
Course Title	Catalog Number	
Introduction to Hospitality and Tourism	HTR 110	
Cost Controls for Hospitality	HTR 370 BUS 212	
3 Credits from Three Categories Different (see semester one)	GEN ED 23	
Select 1 course from three different categories (see semester two)	GEN ED 23	
Fundamentals of Bakeshop Production	HTR 330	
Industry Experience	HTR 340	
Menu Design and Development	HTR 365	
Advanced Training in Hospitality	HTR 380	
Strategic Marketing in Hospitality	HTR 390	
All College Elective	HTR	

FOURTH SEMESTER		
Course Title	Catalog Number	
3 Credits from Three Different Categories (see semester one)	GEN ED 23	
Select 1 course from three different (see semester two)	GEN ED 23	
Applied Culinary Arts	HTR 305	
Wine Essentials	HTR 355	
Industry Experience	HTR 340	
Advanced Training for Hospitality	HTR 380	
Strategic Marketing in Hospitality	HTR 390	
All College Elective		

Junior Year

FIFTH SEMESTER		
Course Title	Catalog Number	
Fundamentals of Bakeshop Production	HTR 330	
Industry Experience	HTR 340	
Menu Design and Development	HTR 365	
Cost Controls in Hospitality	HTR 370 BUS 212	
Advanced Training in Hospitality	HTR 380	
Strategic Marketing in Hospitality	HTR 390	
Catering Management	HTR 400	
Advanced HR Management in Hospitality	HTR 455	
Practicum in Hospitality Operations	HTR 480	
All College Elective	HTR	

SIXTH SEMESTER		
Course Title	Catalog Number	
Food and Beverage Management	HTR 300 HTR340	
Applied Culinary Arts	HTR 305	
Wine Essentials	HTR 335	
Industry Experience	HTR 340	
Advanced Training in Hospitality	HTR 380	
Strategic Marketing in Hospitality	HTR 390	
Catering Management	HTR 400	
Advanced HR Management in Hospitality	HTR 455	
Legal Issues in Hospitality	HTR 470	
Practicum in Hospitality Operations	HTR 480	
IF Course - Diversity		
All College Elective	HTR	

Senior Year

SEVENTH SEMESTER		
Course Title	Catalog Number	
Fundamentals of Bakeshop Production	HTR 330	
Industry Experience	HTR 340	
Menu Design & Development	HTR 365	
Advanced Training in Hospitality	HTR 380	
Strategic Marketing in Hospitality	HTR 390	
Catering Management	HTR 400	
Advanced HR Management in Hospitality	HTR 455	
Practicum in Hospitality Operations	HTR 480	
Seminar in Hospitality	HTR 485	
All College Elective	HTR XXX	

EIGHTH SEMESTER		
Course Title	Catalog Number	
Applied Culinary Arts	HTR 305	
Wine Essentials	HTR 335	
Industry Experience	HTR 340	
Advanced training in Hospitality	HTR 380	
Strategic Marketing in Hospitality	HTR 390	
Catering Management	HTR 400	
Advanced HR Resource Management in Hospitality	HTR 455	
Legal Issues in Hospitality	HTR 470	
Practicum in Hospitality Operations	HTR 480	
Seminar In Hospitality	HTR 485	
All College Elective	HTR XXX	

Notes: *HTR XXX – see your academic advisor