

## Hospitality Management

*(Offered through the Hospitality/Culinary Arts Program)*  
*Associate of Applied Science Degree*

Students that complete the Hospitality Management program at Grayson College will be qualified in many different fields in the hospitality sector. These include promotions and mid-management positions in hospitality accounting, food and beverage, hotels and room division, sales and marketing, facility maintenance, retirement and assisted living, and human resources.

<b>FRESHMAN YEAR</b>			
<b>First Semester</b>		<b>Second Semester</b>	
<b>Subject</b>	<b>Semester Hours</b>	<b>Subject</b>	<b>Semester Hours</b>
CHEF 1205	2	Social/Behavioral Science Core	3
HAMG 1340	3	*CHEF 1301	3
HAMG 1221	2	HAMG 1319	3
ENGL 1301	3	HAMG 1324	3
MATH 1332 or 1314	3	HAMG 1213	2
		HAMG, PSTR, CHEF or FDST Elective	3
	13		17

<b>SOPHOMORE YEAR</b>			
<b>First Semester</b>		<b>Second Semester</b>	
<b>Subject</b>	<b>Semester Hours</b>	<b>Subject</b>	<b>Semester Hours</b>
SPCH 1311 or 1321	3	HAMG 2305	.3
*CHEF 2231	2	HAMG 2332	3
HAMG 2301	3	HAMG 2337	3
HAMG 2307	3	*RSTO 1304	3
Lang, Phil, Culture/Creative ARTS CORE	3	HAMG 2167	.1
		CHEF 1314	3
	14		16

\*Completion of CHEF 1305 with a grade of "B" or higher and a valid Servsafe certification is a prerequisite for CHEF 1301, 2331, 1314 and RSTO 1304.

Capstone Requirement: All students must pass the required Departmental comprehensive written and practical exam with a grade of "C" or better, prior to graduation, in order to satisfy the capstone experience.