

Hospitality and Tourism Management Technology Culinary Arts Option (AAS-CAT) (TC-CAT)

<u>Course Number</u>	<u>SCH</u>	<u>Course Title</u>
1st Year		
HRT 1123	3	Hospitality and Tourism Industry
HRT 1223	3	Restaurant and Catering Operations
HRT 1214	4	Sanitation and Safety
HRT 1512	2	Hospitality Seminar I
ENG 1113	3	English Comp I
CUT 1115	5	Culinary Principles I
1st Year		
2nd Semester		
CUT 1124	4	Culinary Principles II
CUT 1134	4	Principles of Baking
HRT 2613	3	Hospitality Supervision
HRT 2623	3	Hospitality Management
HRT 1522	2	Hospitality Seminar II
	3	Mathematics/Science Elective*
2nd Year		
1st Semester		
HRT 1532	2	Hospitality Seminar III
CUT 2424	4	International Cuisine
CUT 2223	3	Menu Planning and Facilities Design
CUT 2314	4	American Regional Cuisine
HRT 2713	3	Marketing Hospitality Services
	3	Social/Behavioral Science*
2nd Year		
2nd Semester		
HRT 1542	2	Hospitality Seminar IV
CUT 1514	4	Garde Manger
CUT 2923	3	Supervised Work Experience
SPT 1113	3	Oral Communications
CUT 2244	4	Dining Room Management
	3	Humanities/Fine Arts

* Refer to Minimum Requirements for an AAS Degree in Hinds Community College catalog.

COMPLETION AWARD: Associate in Applied Science Degree 77 SCH

A student may receive a certificate by successfully completing 30 semester hours of CUT courses, HRT 1214, and an approved HRT elective.

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