

**BUSINESS**

**GUIDED PATHWAY: FOOD AND HOSPITALITY INSTITUTE – FOOD AND HOSPITALITY MANAGEMENT**

For more information, visit [www.dcccd.edu/food](http://www.dcccd.edu/food) and your academic advisor at El Centro college.

This is an example course sequence for students interested in pursuing the Food and Hospitality Institute – Food and Hospitality Management associate degree. It does not represent a contract, nor does it guarantee course availability. Following this pathway will help you earn an Associate of Applied Science (AAS) degree in Food and Hospitality Institute – Food and Hospitality Management <sup>ii</sup>. For official degree requirements, [click here](#).

The AAS degree program in Food and Hospitality Management provides students the basic and advanced skills, practice and experience needed to build a professional career as a food service manager. This degree program will equip students to advance into progressively more responsible supervisory roles as their experience and skills develop. Components of the degree program include in-depth supervisory and management theory, guest service as well as hands-on food preparation practice. Practical work experience and academic preparation are also included in this degree. Gainful employment information for this degree can be found at [www.dcccd.edu/gainfulemp](http://www.dcccd.edu/gainfulemp). Courses that complete the Degree (D), the Food and Hospitality Foundations Certificate (C) and the Food and Hospitality Specialist Certificate (SC) are noted below.

Visit [www.ntxccc.org/pathways](http://www.ntxccc.org/pathways) to view guided pathways created for students who complete an AAS degree and the options for transfer to complete a Bachelor of Applied Arts and Science. Speak with an academic advisor at your college to choose courses that will help you to transfer to a specific university.



ONLY Offered at ECC

**COLLEGE READINESS REQUIREMENTS**

Enrolling in one or more courses may be necessary if assessment activities and previous academic experiences indicate a need for additional knowledge and skills:

**READING & WRITING PLACEMENT**

**MATH PLACEMENT**

**ENGLISH LANGUAGE PROFICIENCY**

TSI READING MET:  YES  NO  
TSI WRITING MET:  YES  NO

TSI MATH MET:  YES  NO

ENGLISH PROFICIENCY:  YES  NO

IF TSI OR ENGLISH LANGUAGE PROFICIENCY NOT MET, INSERT COURSE(S) NEEDED

DREA / DWRI / DIRW (CIRCLE ONE)

DMAT \_\_\_\_\_

ESOL \_\_\_\_\_

OTHER: \_\_\_\_\_

OTHER: \_\_\_\_\_

OTHER: \_\_\_\_\_

Exemptions/waivers may exist. Speak with an academic advisor regarding placement in college readiness courses and your ability to enroll in core academic coursework.

**SEMESTER-BY-SEMESTER MAP FOR FULL-TIME STUDENTS <sup>iii</sup>**  
**ALL PLANS CAN BE MODIFIED TO FIT THE NEEDS OF PART-TIME STUDENTS**

D	C	SC	SEMESTER 1	ACTION ITEMS
♦	♦		<b>HAMG 1321</b> – Introduction to Hospitality Industry	<input type="checkbox"/> Meet with your advisor to confirm academic and career goals before the end of the semester. <input type="checkbox"/> Meet with a career advisor or coach to research your career options and opportunities for job shadowing.
♦	♦		<b>CHEF 1305</b> – Sanitation and Safety	
♦	♦		<b>CHEF 1301</b> – Basic Food Preparation <sup>iv</sup>	
♦	♦		<b>RSTO 1313</b> – Hospitality Supervision	
♦			<b>Mathematics Elective <sup>v, vi</sup></b> (core course)	
<b>TOTAL SEMESTER CREDIT HOURS: 15</b>				
D	C	SC	SEMESTER 2	ACTION ITEMS
♦	♦		<b>RSTO 1304</b> – Dining Room Service	<input type="checkbox"/> Meet with your advisor to request an official program of study audit, confirm or update your academic and career path and program of study <input type="checkbox"/> Meet with your advisor to apply for the Food and Hospitality Foundations Certificate.
♦	♦		<b>RSTO 1301</b> – Beverage Management	
♦			<b>ENGL 1301</b> – Composition I <sup>v</sup> (core course)	
♦			<b>SPCH 1311</b> – Introduction to Speech Communication <b>OR</b> <b>SPCH 1315</b> – Public Speaking <b>OR</b> <b>SPCH 1321</b> – Business and Professional Communication (all core courses)	
<b>TOTAL SEMESTER CREDIT HOURS: 12</b>				
D	C	SC	SEMESTER 3	ACTION ITEMS
♦		♦	<b>CHEF 2331</b> – Advanced Food Preparation	<input type="checkbox"/> Meet with a faculty or career advisor regarding placement for the Cooperative course.
♦			<b>PSYC 2301</b> – General Psychology (core course) <b>OR</b> <b>SOCI 1301</b> – Introduction to Sociology (core course)	
<b>TOTAL SEMESTER CREDIT HOURS: 6</b>				
D	C	SC	SEMESTER 4	ACTION ITEMS
♦		♦	<b>HAMG 2307</b> – Hospitality Marketing and Sales	<input type="checkbox"/> Meet with a career advisor or coach for assistance in preparing for job search. <input type="checkbox"/> Meet with a faculty or career advisor regarding placement for the Cooperative course.
♦		♦	<b>RSTO 1325</b> – Purchasing for Hospitality Operations	
♦		♦	<b>RSTO 2301</b> – Principles of Food and Beverage Controls	
♦			<b>Humanities/Fine Arts Elective <sup>vi</sup></b> (core course)	
♦		♦	<b>RSTO 1380</b> – Cooperative Education–Restaurant, Culinary, and Catering Management/Manager	
<b>TOTAL SEMESTER CREDIT HOURS: 15</b>				
D	C	SC	SEMESTER 5	ACTION ITEMS
♦			<b>IFWA 1318</b> – Nutrition for the Food Service Professional	<input type="checkbox"/> After reviewing your degree plan and program of study, apply for graduation. <ul style="list-style-type: none"> <li>o Meet with your advisor to apply for the Food and Hospitality Management AAS and Food and Hospitality Specialist Certificate.</li> <li>o Sign up for commencement.</li> </ul> <input type="checkbox"/> Join the <a href="#">Alumni Network!</a>
♦			<b>RSTO 1306</b> – Facilities Layout and Design	
♦		♦	<b>RSTO 2307</b> – Catering	
♦			<b>RSTO 2380</b> – Cooperative Education–Restaurant, Culinary, and Catering Management/Manager	
<b>TOTAL SEMESTER CREDIT HOURS: 12</b>				

**AAS DEGREE MINIMUM: 60 SEMESTER CREDIT HOURS | PATHWAY TOTAL: 60 SEMESTER CREDIT HOURS**

All CHEF, HAMG, IFWA and RSTO courses must be completed with a “C” or better.

<sup>i</sup> Degree plans may change in later catalogs. You may use this pathway if you entered one of the seven colleges on or before this date.

<sup>ii</sup> Students must earn at least 25% of the credit hours (15 hours) required for graduation through instruction by one of the seven DCCCD colleges awarding the degree.

<sup>iii</sup> This is not an official degree plan. For official degree requirements, [click here](#)

<sup>iv</sup> Students must possess Texas State recognized Food Handler Certification to be admitted to class on the first day.

<sup>v</sup> You must earn a grade of “C” or better in English 1301 and the selected college-level [math/science] course.

<sup>vi</sup> There are several options to fulfill this requirement. See your academic advisor for a specific list.



THIS PATHWAY WAS LAST UPDATED JULY 10, 2019