

GETTING STARTED

GoArmyEd students: For additional information, please contact your GAE counselor at goarmyed.counselor@ctcd.edu.

After selecting your preferred degrees, select CTC as your home college. When your application is processed and upon receipt of all official college transcripts and the Joint Service Transcript (JST), you will receive an official evaluation on the portal within 4-6 weeks. It will then be posted on GoArmyEd. The student is responsible for having all transcripts from previously attended colleges and universities and the JST (ex-AARTS) transcript submitted to the following address:

Central Texas College
Attn: Evaluations
P.O. Box 1800
Killeen, TX 76540-1800

Non-Army students: All civilian, Navy, Air Force and Marines should submit evaluation requests and required documents to a CTC office at an Education Center or Navy College or mail them to:

Central Texas College
ATTN: C&I Evaluation Department (Bldg 119)
P.O. Box 1800
Killeen, TX 76540-1800

Central Texas College Europe
Attn.: Student Services
Unit 31401 Box 79
APO AE 09630

For more information, visit: www.ctcd.edu/evaluations

New and Returning Students - Application for Admission <http://www.ctcd.edu/>

Registration

For a list of course start days by section, go to <http://www.ctcd.edu/locations/europe/programs/votech/schedule/>

To enroll, contact your site coordinator at <http://www.ctcd.edu/fieldsites/>

WebAdvisor <http://www.ctcd.edu/webadvisorinfo/>

Financial Aid at financial.aid@europe.ctcd.edu and www.ctcd.edu/europe-fa

Ordering Books <http://bookstore.mbsdirect.net/ctc.htm>

Counseling EaglesOnCall@ctcd.edu

Access Your Class - Blackboard

<https://ctc.blackboard.com/webapps/login/>



TAKE YOUR COLLEGE WITH YOU

CTC has more than 50 years of experience providing education to military personnel and their families and offers a variety of VoTech programs and courses to students throughout Europe.

- Degrees and certificates designed for the military student and family member
- Face-to-face instruction and distance learning options
- Maximum credit for military education and training
- Nearly 100 locations worldwide with virtual support through our Online Help Desk

GoArmyEd

If you are a soldier using GoArmyEd, your local Site Coordinator can help you:

- Obtain a user name and password
- Complete and upload your Statement of Understanding (SOU)
- Select a home school location and navigate the various options
- Select the CTC program right for you
- Register for classes that meet your needs
- Chart your progress

FOR MORE INFORMATION, CONTACT YOUR LOCAL CENTRAL TEXAS COLLEGE REPRESENTATIVE:



OR
CENTRAL TEXAS COLLEGE
Rhine Ordnance Barracks
APO, AE 09067
CentralTexasCollege@europe.ctcd.edu

BAHRAIN

DJIBOUTI

EGYPT

GERMANY

ITALY

KUWAIT

QATAR

SPAIN

FOR A DETAILED LIST OF LOCATIONS VISIT US ON THE WEB AT

www.ctcd.edu/locations/europe/



CENTRAL TEXAS COLLEGE

Central Texas College is a not-for-profit Texas public higher education institution accredited by the Southern Association of Colleges and Schools Commission on Colleges to award associate degrees and certificates of completion. Contact the Commission on Colleges at 1866 Southern Lane, Decatur, Georgia 30033-4097 or call 404-679-4500 for questions about the accreditation of Central Texas College.

Central Texas College District is an Affirmative Action/Equal Opportunity Educational Institution. Minorities and females are encouraged to apply.

HOSPITALITY MANAGEMENT

Associate of Applied Science Degree



FOR STUDENTS OF THE REAL WORLD.

Europe Campus

2020-2021

HOSPITALITY MANAGEMENT

The concept of hospitality is as old as recorded time. From breaking bread with a passing stranger, to the daily operations of today's multi-faceted hospitality conglomerates, the hospitality industry is a fascinating, fun and stimulating industry which needs professional practitioners seeking a challenging career. These programs help prepare students for positions in hospitality fields including restaurant and food service or hotel and lodging operations. In addition, hospitality management is a global career which could include challenging and rewarding supervisory positions for cruise lines, at amusement parks, in hotels of all kinds, and much more!

MEDIAN PAY:
JOB OUTLOOK:

FOOD SERVICE MANAGERS
\$47,960 per year/\$23.06 per hour*
2% growth from 2012-2022*

LODGING MANAGERS
\$46,810 per year/\$22.50 per hour*
1% growth from 2012-2022*

**Bureau of Labor Statistics Occupational Outlook Handbook*

Food and Beverage Management Specialization (HMF15) Associate of Applied Science Degree

First Year
First Semester

DEGR	CHEF	1305	Sanitation and Safety
DEGR	HAMG	1321	Intro to the Hospitality Industry
CORE	ELEC	(3 cr)	Humanities/Fine Arts Selection
DEGR	HAMG	2307	Hospitality Marketing and Sales
DEGR	IFWA	1318	Nutrition for the Food Service Professional

or

DEGR	CHEF	1302	Principles of Healthy Cuisine
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Second Semester

CORE	GOVT	2305	Federal Government
CORE	SPCH	(3 cr)	SPCH 1315 or 1321
DEGR	RSTO	1204	Dining Room Service
DEGR	HAMG	2301	Principles of Food & Beverage Operations
DEGR	KINE	(1 cr)	Physical Activity Course

or

DEGR	EDUC	1100	Learning Frameworks
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Second Year
First Semester

DEGR	HAMG	2332	Hospitality Financial Management
DEGR	TRVM	2301	Intro to Convention and Meeting Mgmt.
CORE	ENGL	1301	Composition I
DEGR	RSTO	1301	Beverage Management
DEGR	HAMG	2337	Hospitality Facilities Management

Second Semester

DEGR	RSTO	1325	Purchasing for Hospitality Operations
CORE	MATH	(3 cr)	MATH 1332 or MATH 1342
DEGR	HAMG	1340	Hospitality Legal Issues
DEGR	RSTO	1313	Hospitality Supervision
DEGR	ELEC	(3 cr)	Component Area Option
DEGR	HAMG	2388	Internship - Hospitality Admin and Mgmt.

or

DEGR	BUSG	1371	Entrepreneurship and Business Plan Develop.
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Total Hours 60

The second digit of the course number reflects the number of semester credit hours per course. i.e., ENGL 1301 is a 3 semester credit hour course.

Restaurant and Culinary Management (RCM15) Associate of Applied Science Degree

First Year
First Semester

DEGR	CHEF	1305	Sanitation and Safety
DEGR	HAMG	1321	Introduction to the Hospitality Industry
DEGR	CHEF	1301	Basic Food Preparation
CORE	ELEC		Humanities/Fine Arts Selection
DEGR	HAMG	2307	Hospitality Marketing and Sales
DEGR	RSTO	1321	Menu Management

Second Semester

CORE	GOVT	2305	Federal Government
CORE	SPCH		SPCH 1315 or SPCH 1321
DEGR	ELEC		CHEF/PSTR
DEGR	HAMG	2301	Principles of Food and Beverage Operations

Second Year
First Semester

DEGR	HAMG	2332	Hospitality Financial Management
CORE	ENGL	1301	Composition I
DEGR	PSTR	1301	Fundamentals of Baking
DEGR	ELEC		HAMG/IFWA/RSTO/TRVM

Second Semester

DEGR	RSTO	1325	Purchasing for Hospitality Operations
CORE	MATH		MATH 1332 or MATH 1342
DEGR	HAMG	1340	Hospitality Legal Issues
DEGR	RSTO	1313	Hospitality Supervision
DEGR	ELEC		Academic Elective
DEGR	HAMG	2388	Internship - Hospitality Admin. and Management

or

DEGR	BUSG	1371	Entrepreneurship and Business Plan Development
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Total Hours 60

Restaurant Skills (HMR13) Certificate of Completion

CHEF	1305	Sanitation and Safety
IFWA	1318	Nutrition for the Food Service Professional

or

CHEF	1302	Principles of Healthy Cuisine
CHEF	1301	Basic Food Preparation
HAMG	1321	Introduction to Hospitality Industry
HAMG	2301	Principles of Food and Beverage Operations
RSTO	1321	Menu Management
PSTR	1301	Fundamentals of Baking

Total Hours 21

Culinary Arts (HMC15) Certificate of Completion

First Semester

CHEF	1305	Sanitation and Safety
PSTR	1301	Fundamentals of Baking
HAMG	1321	Introduction to the Hospitality Industry
CHEF	1301	Basic Food Preparation
RSTO	1321	Menu Management

Second Semester

CHEF	1310	Garde Manger
HAMG	2301	Principles of Food and Beverage Management
IFWA	1318	Nutrition for the Food Services Professional

or

CHEF	1302	Principles of Healthy Cuisine
RSTO	1325	Purchasing for Hospitality Operations
CHEF	1341	American Regional Cuisine

Total Hours 30

Culinary Skills (HMC18) Certificate of Completion

First Semester

CHEF	1305	Sanitation and Safety
PSTR	1301	Fundamentals of Baking
HAMG	1321	Introduction to the Hospitality Industry
CHEF	1301	Basic Food Preparation
HAMG	2301	Principles of Food and Beverage Operations

Second Semester

CHEF	1310	Garde Manger
CHEF	2302	Saucier
RSTO	1321	Menu Management
CHEF	1341	American Regional Cuisine

Third Semester

CHEF	1345	International Cuisine
CHEF	2301	Intermediate Food Preparation
HAMG	2388	Internship-Hospitality Administration and Management

or

BUSG	1371	Entrepreneurship and Business Plan Development
RSTO	1325	Purchasing for Hospitality Operations
CHEF	1302	Principles of Healthy Cuisine

or

IFWA	1318	Nutrition for the Food Service Professional
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Total Hours 42

Hospitality Property Management (HMP19) Certificate of Completion

First Semester

HAMG	1313	Front Office Management
CHEF	1305	Sanitation and Safety
HAMG	2301	Principles of Food and Beverage Operations
RSTO	1204	Dining Room Services
RSTO	1313	Hospitality Supervision

Second Semester

HAMG	1340	Hospitality Legal Issues
HAMG	1321	Introduction to the Hospitality Industry
HAMG	2337	Hospitality Facilities Management
RSTO	1325	Purchasing for Hospitality Operations

Third Semester

HAMG	2332	Hospitality Financial Management
HAMG	2307	Hospitality Marketing and Sales
HAMG	1342	Guest Room Management
TRVM	2301	Introduction to Convention Meeting and Management
HAMG	2388	Internship - Hospitality Admin. and Management

or

BUSG	1371	Entrepreneurship and Business Plan Development
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Total Hours 41

Rooms Division (HRD13) Certificate of Completion

First Semester

HAMG	1313	Front Office Management
HAMG	1321	Introduction to the Hospitality Industry
HAMG	1342	Guest Room Management
HAMG	1340	Hospitality Legal Issues
RSTO	1313	Hospitality Supervision

Second Semester

RSTO	1325	Purchasing for Hospitality Operations
CHEF	1305	Sanitation and Safety
HAMG	2301	Principles of Food and Beverage Operations
RSTO	1204	Dining Room Services
HAMG	2307	Hospitality Marketing and Sales

Total Hours 29