

MAIN CAMPUS

Subject	Course	Course Name	Spring	Summer	Fall
CHEF	1301	Basic Food Prep	✓	✓	✓
CHEF	1302	Principles of Healthy Cooking		✓	
CHEF	1310	Garde Manger			✓
CHEF	1305	Sanitation and Safety	✓	✓	✓
CHEF	1341	American Regional Cuisine			✓
CHEF	1345	International Cuisine			✓
CHEF	2301	Intermediate Food Prep.	✓		
CHEF	2302	Saucier	✓		
HAMG	1321	Intro to the Hospitality Industry	✓	✓	✓
HAMG	1340	Hospitality Legal Issues	✓		✓
HAMG	2301	Principles of Food & Beverage Ops.	✓		✓
HAMG	2332	Hospitality Financial Mgmt.		✓	✓
HAMG	2337	Hospitality Facilities Mgmt.			✓
HAMG	1313	Front Office	✓		✓
HAMG	1342	Guest Room Mangement	✓		
HAMG	2307	Hospitality Marketing & Sales	✓		
IFWA	1318	Nutrition for the Food Svc. Pro.			✓
PSTR	1301	Fundamentals of Baking	✓	✓	✓
PSTR	1302	Cake Baking & Production	✓		
PSTR	1305	Breads and Rolls		✓	✓
PSTR	1306	Cake Decoration I	✓	✓	✓
PSTR	2307	Cake Decoration II			✓
PSTR	2331	Advanced Pastry Shop	✓		
PSTR	2350	Wedding Cakes	✓		
RSTO	1221	Menu Management	✓		
RSTO	1313	Hospitality Supervision			✓
RSTO	1325	Purchasing for Hospitality Ops.	✓		

*schedule is subject to change

ONLINE CLASSES

CHEF	1305	Sanitation and Safety	✓	✓	✓
HAMG	1321	Intro. To The Hospitality Industry	✓	✓	✓
HAMG	1313	Front Office	✓		
HAMG	1340	Hospitality Legal Issues		✓	
HAMG	2301	Principles of Food & Beverage	✓	✓	✓
HAMG	2307	Hospitality Marketing & Sales			✓
HAMG	2388	Internship	✓		✓
HAMG	2332	Hospitality Financial Mgmt.	✓		
HAMG	2337	Hospitality Facilities Mgmt.	✓		
HAMG	1342	Guest Room Mangement		✓	✓
IFWA	1318	Nutrition for the Food Svc. Pro.		✓	✓
RSTO	1221	Menu Management	✓	✓	
RSTO	1301	Beverage Management			✓
RSTO	1325	Purchasing for Hospitality Ops.		✓	✓
RSTO	1204	Dining Room Service	✓		
RSTO	1313	Hospitality Supervision	✓	✓	
TRVM	1300	Intro. To Travel & Tourism			✓
TRVM	2301	Intro. To Convention Mgmt.	✓		

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