

GETTING STARTED

Application for Admission (New and Returning Students):

<http://www.ctcd.edu/apply>

For assistance please contact Admissions@ctcd.edu

Degree Plans: <https://www.ctcd.edu/A-to-Z>

Catalog: www.ctcd.edu/ci-catalog

Registration:

Eagle Self Service: <https://selfserve.ctcd.org/student>

Student Forms (eTrieve) <http://www.ctcd.edu/forms>
<https://etcentral.ctcd.edu/>

Class Schedule:

Online and blended courses: http://soarapp.ctcd.org/online_forms/schedule/schedule2.cfm

In-person / classroom courses: https://soarapp.ctcd.org/online_forms/schedule/schedule_f2f.cfm

Student Email: <http://www.ctcd.edu/eaglemail>

Student Resources: https://online.ctcd.edu/student_resources.cfm

Withdrawal (via Eagle Self-Service or eTrieve)

<https://etcentral.ctcd.edu/>

<http://www.ctcd.edu/locations/europe/students/services/withdrawals/>

Tuition and Financial Aid Information

<http://www.ctcd.edu/locations/europe/students/tuition-fees-payments/>

www.ctcd.edu/europe-fa

Graduation

www.ctcd.edu/graduation

For assistance, please contact:

Your nearest Site Coordinator: www.ctcd.edu/fieldsites

Central Texas College Europe (general info):
centraltexascollege@europe.ctcd.edu

Admissions: Admissions@ctcd.edu

Advising: EaglesOnCall@ctcd.edu

Financial Aid: financial.aid@europe.ctcd.edu

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

ArmyIgnitED

www.armyignited.mil

CTC Transition Help:

<https://www.ctcd.edu/armyignited-processes>

- Apply to Central Texas College via www.ctcd.edu and choose your degree plan.
- Create your ArmyIgnitED account, select Central Texas College as your Academic Institution, and select your Education Goal (degree plan) that has to match the CTC degree plan. Please follow the link <https://ctc4.me/CIP-codes> to identify the corresponding programs.
- Register for your classes via Eagle Self-Service, and please let us know that you registered for the class—contact your nearest CTC office or centraltexascollege@europe.ctcd.edu
- Request TA via ArmyIgnitED
- If you have to drop the class, please process withdrawal through CTC as soon as possible and make sure to withdraw through ArmyIgnitED after completing the process with CTC.

Military Students:

Military Tuition assistance <https://www.ctcd.edu/tuition>

Army counselors and evaluators Eaglesoncall@ctcd.edu

Unofficial evaluation-FastForward <https://fastforward.ctcd.edu/>

Army students (degree plans, evaluations, transcripts)
armyevaluations.info@ctcd.edu

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

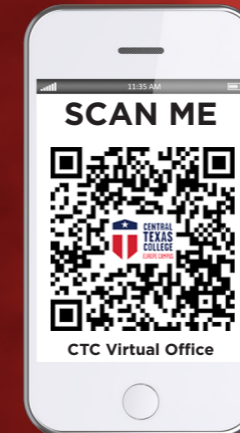
www.ctcd.edu/fieldsites

or

centraltexascollege@ctcd.edu

and

CENTRAL TEXAS COLLEGE
Europe Virtual Office



GERMANY • ITALY • SPAIN

FOR A DETAILED LIST OF LOCATIONS
VISIT US ON THE WEB AT
Europe.ctcd.edu



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

2022-2023

HOSPITALITY MANAGEMENT

The Central Texas College Hospitality Management program offers an Associate in Applied Science degree in five areas of specialization: Restaurant and Culinary Management, Culinary Arts, Baking & Pastry Specialization, Hotel Management and Food & Beverage Management Specialization, with two being offered entirely online and their supporting certificates of completion. The hospitality industry is a fascinating, fun and stimulating industry which needs professionals seeking a challenging career. These programs help prepare students for positions in hospitality fields including restaurant and food service or hotel and lodging operations. Hospitality management is a global career which could include challenging and rewarding supervisory positions for cruise lines, 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	(3 cr)	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	(3 cr)	SPCH 1315 or SPCH 1321
DEGR	ELEC	(3 cr)	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	(3 cr)	HAMG/IFWA/RSTO/TRVM

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)	Academic Elective
DEGR	HAMG	2388	Internship - Hospitality Admin. and Mgmt
or			
DEGR	BUSG	1371	Entrepreneurship and Business Plan Develop.

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

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

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

** Stackable towards AAS degree*