

HOSPITALITY MANAGEMENT (HOS)

All CUL, HOS, and PAS courses numbered 100 and above may be applied to the major field and elective requirement for the Associate in Arts and Associate in Science degrees.

HOS 101 Intro to the Hospitality Industry (3) 3,0

This course will introduce the student to the broad world of Hospitality and Tourism and to the topics which will begin to prepare them for managerial careers in these fields. This course will introduce the following seven primary areas: Introduction/Overview, Historical Foundations, Food and Beverage, Lodging, Hospitality Management, Travel and Tourism, and Future Perspectives. (1.2) Proficiency Credit Available (2 IT) Pass/No Credit Not Available.

In-District Tuition/Fees: \$414 (effective 2025/26 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: Reading: Grade of C or better in RDG 091 or LTC 099, or satisfaction of other placement criteria.

Semester(s) Offered: Fall, Spring and Summer

HOS 120 Servsafe/BASSET (.5) .5,0

This course will provide students with the information needed to serve alcohol responsibly. Skills and competencies include understanding alcohol law and your responsibility, recognizing and preventing intoxication, checking identification and handling difficult situations. (1.2) Proficiency Credit Available (2 IE) Pass/No Credit Not Available.

In-District Tuition/Fees: \$69 (effective 2025/26 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: Grade of C or better in RDG 091 or LTC 099, or satisfaction of other placement criteria.

Semester(s) Offered: Fall and Spring

HOS 150 Topics in Hospitality (.5-3) .5,.5

A multi-disciplined course designed to give students the opportunity to further develop knowledge, skills and abilities in Culinary Arts, Pastry Arts or Hospitality. This course is repeatable 3 times. (1.2) Proficiency Credit: Not Available Pass/No Credit: Available.

In-District Tuition/Fees: \$69 (effective 2025/26 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: Consent of instructor.

Semester(s) Offered: Varies

HOS 212 Quantity Food Purchasing (3) 3,0

In this course students will standardize and convert recipes. Yield percentages will be used to calculate order quantities and Baker's percentage will be used to convert formulas to desired quantities. The principles of purchasing, receiving and storing will be discussed.(1.2) Proficiency Credit Available (2 EIT) Pass/No Credit Not Available.

In-District Tuition/Fees: \$414 (effective 2025/26 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: HOS-101 or concurrent enrollment. Math: Grade of C or better in MTH-090, or satisfaction of other placement criteria. Reading: Grade of C or better in RDG-091 or LTC-099, or satisfaction of other placement criteria.

Semester(s) Offered: Fall, Spring and Summer

HOS 214 Menu Design & Strategy (3) 3,0

This course will cover the basic aspect of menu planning, design and pricing, essential knowledge of proper advertising and merchandising in a modern food service facility. Menu analysis is an important part of successful food service management and will be emphasized during this course. This course will provide the student with an opportunity to create his or her own menu. (1.2) Proficiency Credit Available (2 EIT) Pass/No Credit Not Available.

In-District Tuition/Fees: \$414 (effective 2025/26 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: HOS 212 or concurrent enrollment in HOS 212 with consent of instructor

Semester(s) Offered: Fall and Spring

HOS 215 Hospitality Management (3) 3,0

This course is focused on the leadership and management of people in the hospitality industry. The use and application of management and leadership principles will be discussed. The the course will provide the hospitality student with comprehensive knowledge of the elements of management and awareness of the skills and abilities needed to become a successful leader in the hospitality industry.(1.2) Proficiency Credit Available (2 EILT) Pass/No Credit Not Available.

In-District Tuition/Fees: \$414 (effective 2025/26 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: HOS 101

Semester(s) Offered: Fall and Spring

HOS 216 Beverage Management (3) 2,2

This course involves the systematic study of beverages. Emphasizing the use of beverages as a complement to food. Topics include: beverage equipment and bar setup, mixology, beer, wine and spirits. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

In-District Tuition/Fees: \$464 (effective 2025/26 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: (1) HOS 101 and; (2) HOS 120 or concurrent enrollment in HOS 120 or; (3) HOS 101 and consent of instructor

Semester(s) Offered: Spring

HOS 218 Food, Beverage & Labor Control (3) 3,0

This course focuses on the basic costing concepts for food, beverage and labor control system, analysis methods and correction. The student will be provided with the tools necessary to maintain sales and cost histories, develop systems for monitoring current activities and techniques required to anticipate future activities. (1.2) Proficiency Credit Available (2 EILT) Pass/No Credit Not Available.

In-District Tuition/Fees: \$414 (effective 2025/26 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: HOS 214 or concurrent enrollment in HOS 214 with consent of instructor

Semester(s) Offered: Fall and Spring

HOS 220 Restaurant Service and Operations (4) 1,9

The student in the dining room service course will participate in the operation of the student run restaurant. In this course it will be our goal to learn the skills required to provide quality service that will often exceed the guests' service expectations. This class will prepare you to demonstrate competency and self-confidence when working in a variety of situations in a dining room. The "hands-on" experience of participating in the operation of the student run restaurant will provide skill training in customer service, tableside service, beverage service, service styles, dining room organization, communication skills, marketing and merchandising of the menu. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

In-District Tuition/Fees: \$577 (effective 2025/26 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: CUL 101 and HOS 120 or concurrent enrollment in HOS 120

Semester(s) Offered: Fall and Spring

HOS 225 Dining Room Management (6) 3,9

The student in the dining room management course will participate in the operation of the student run restaurant. This "hands-on" course will provide the student with practical experience in customer service and understanding of the manager's role and responsibility. This course will give the student a basic yet comprehensive knowledge of the different functions of the manager's job: planning, organizing, staffing, leading, controlling, and coordinating. (1.2) Proficiency Credit Not Available Pass/No Credit Not Available.

In-District Tuition/Fees: \$853 (effective 2025/26 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: Grade of C or better in HOS220. Grade of C or better in CUL 106 or concurrent enrollment.

Semester(s) Offered: Fall and Spring

HOS 230 Hospitality Management Internship (4) 0,0

This course is designed to give the student valuable hands-on experience by entering into a partnership with industry. Under the supervision of the faculty member and designated employer, the student will participate in the day-to-day operations of the selected food service site. Students are required to complete a total of 320 hours of work at the internship site. (1.2) Proficiency Credit Available (2 EFILMST) Pass/No Credit Not Available.

In-District Tuition/Fees: \$552 (effective 2025/26 academic year)

In-district tuition rates are subject to change based on Board approval.

Prerequisite: Grade of C or better in HOS 225

Semester(s) Offered: Fall, Spring and Summer