## HOSPITALITY AND TOURISM PROGRAMS OFFERED FOR YEAR 2012 - 2013



## CULINARY ARTS

Culinary Arts - AAS
Culinary Arts - Certificate
Baking and Pastry - AAS
Baking and Pastry - Certificate
Baker Award - Marketable Skills Achievement Award
Cake Decorator Award - Marketable Skills Achievement Award
Pastry Cook Award - Marketable Skills Achievement Award
Hotel/Restaurant Management - AAS
Travel and Tourism - AAS
Travel and Tourism - Certificate

FA	HOUSTON COMMUNITY COLLEGE SYSTEM VA EDUCATIONAL PLAN/TRANSFER SUBSTITUTION PETITION											
NAME:				SS#:		DATE:						
COLLEGE:				COUNSELOR/AI	OVISOR:	CATALOG YEAI	R: 12-13					
		CULI	NARY AF	RTS - AAS - CU	LINARY ARTS	I .						
	HCCS Course Requirement	Transfer/Su Institution		Substitute (SU) Transfer (TR)	Comment/Disapproval	Approval Signature	Date					
TSI testing is required	prior to first enrollment.											
FIRST YEAR												
FIRST SEMESTER												
LEAD 1200	Workforce Development with Critical Thinking											
CHEF 1301	Basic Food Preparation											
CHEF 2201	Intermediate Food Preparation											
CHEF 2231	Advanced Food Preparation											
CHEF 1305	Sanitation and Safety											
RSTO 1325	Purchasing for Hospitality Operations											
SECOND SEMESTE												
CHEF 1313	Food Service Operation/Systems											
XXXX #3##	Math/Natural Science Elective OR											
MATH 1314	College Algebra											
CHEF 1314	A' La Carte Cooking											
CHEF 2302												
	Principles of Food and Beverage Control											
Third Semester	•											
CHEF 1345	International Cuisine											
	Garde Manger											
	American Regional Cuisine											
SECOND YEAR												
FIRST SEMESTER												
CHEF 2336	Charcuterie											
XXXX #3##	Humanities/Fine Arts Elective											
PSTR 1340	Plated Desserts											
HAMG 1324	Hospitality Human Resources Management											
SECOND SEMEST												
SPCH #3##	Speech Elective											
	General Education Elective											
	Principles of Healthy Cuisine											
	Social/Behvioral Science Elective											
	Cooperative EduCulinary Arts-Chef Training											

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NAME:				SS#:			DATE:	
COLLEGE	:			COUNSELOR/AI		CATALOG YEAR:	12-13	
	-		CULINARY		- CULINARY AR	TS		
		HCCS Course Requirement	Transfer/Su Institution	Substitute (SU) Transfer (TR)		nt/Disapproval	Approval Signature	Date
TSI testing is rec	quired p	rior to first enrollment.						
FIRST SEME	STER							
LEAD 1	200	Workforce Development with Critical Thinking						
CHEF 1	301	Basic Food Preparation						
CHEF 2	201	Intermediate Food Preparation						
CHEF 2	231	Advanced Food Preparation						
CHEF 1	305	Sanitation and Safety						
RSTO 1	325	Hospitality Purchasing Management						
SECOND SE	MESTE	R						
CHEF 1	313	Food Service Operation/Systems						
CHEF 1	314	A' La Carte Cooking						
CHEF 2	302	Saucier						
CHEF 1	310	Garde Manger						
XXXX #	3##	Department Approved Elective						
THIRD SEMI	ESTER							
RSTO 2	301	Principles of Food and Beverage Control						
PSTR 1	340	Plated Desserts						
CHEF 1	345	International Cuisine						
CHEF 1	341	American Regional Cuisine						
CHEF 1	364	Practicum (or Field Experience) -						
		Culinary Arts/Chef Training OR						
CHEF 1	381	Cooperative Education -						
		Culinary Arts/Chef Training						

FAVA EDU				LEGE SYSTEM BSTITUTION PETITION	ON	!	Page 1 of 2
NAME:			SS#:			DATE:	
COLLEGE:			COUNSELOR/AI	OVISOR:		CATALOG YEAR:	12-13
	CULINARY			G AND PASTRY			
HCCS Course Requirement	Transfer/Su Institution	ubstitution Course	Substitute (SU) Transfer (TR)	Comment/Dis	sapproval	Approval Signature	Date
TSI testing is required prior to first enrollment							
FIRST YEAR							
First Semester				<u> </u>			
LEAD 1200 Workforce Development with Critical Thinking				1			
PSTR 1301 Fundamentals of Baking							
PSTR 1305 Breads and Rolls							
PSTR 1310 Pies, Tarts, Teacakes and Cookies							
CHEF 1305 Sanitation and Safety							
Second Semester							
XXXX #3## Math/Natural Science General Ed. Elective OR							
MATH 1314 College Algebra							
PSTR 1312 Laminated Dough, Paté à Choux and Donuts							
PSTR 2301 Chocolates							
PSTR 2331 Advanced Pastry Shop							
RSTO 1325 Purchasing for Hospitality Operations							
THIRD SEMESTER							
XXXX #3## Social/Behavioral Science General Ed. Elective							
CHEF 1313 Food Service Operation/Systems							
PSTR 1340 Plated Desserts							
PSTR 2350 Wedding Cakes							
XXXX #3## Department Approved Elective							
SECOND YEAR							
First Semester							
XXXX #3## Humanities/Fine Arts General Ed. Elective							
PSTR 1306 Cake Decorating I							
SPAN #3## Conversational Spanish for the Restaurant Trade							
XXXX #3## Department Approved Elective							
SECOND SEMESTER							
SPCH #3## Speech Elective							
XXXX #3## General Education Elective							
XXXX #3## Department Approved Elective							
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FAVA EDUC				LEGE SYSTEM BSTITUTION PETITION		I	Page 2 of 2	
NAME:			SS#:			DATE:		
COLLEGE:			COUNSELOR/AI	OVISOR:		CATALOG YEAR: 12-13		
	CULINA	ARY ART		TRY AND BAKING				
HCCS Course Requirement	Transfer/Su Institution	ubstitution Course	Substitute (SU) Transfer (TR)	Comment/Disappi	roval	Approval Signature	Date	
PSTR 1364 Practicum (or Field Experience) - Culinary Arts/ Chef Training OR								
PSTR 1381 Cooperative Education -Baking and Pastry Arts/ Baker/ Pastry Chef OR								
PSTR 2307 Cake Decorating II								
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NAME:					SS#:			0	DATE:				
COLLEGE:					COUNSELOR/AI	OVISOR:			ATALOG YEAR:	12-13			
		CU	LINARYA		RTIFICATE - 1		ID PASTRY						
	F	ACCS Course Requirement	Transfer/Su Institution		Substitute (SU) Transfer (TR)		Comment/Disapproval		Approval Signature	Date			
TSI Testing is requi	ired pric	or to first enrollment.											
FIRST SEMEST	ER												
LEAD 120	00 V	Vorkforce Development with Critical Thinking											
PSTR 130	)1	Fundamentals of Baking											
PSTR 130	)5	Breads and Rolls											
PSTR 131	10	Pies, Tarts, Teacakes and Cookies											
CHEF 130	)5	Sanitation and Safety											
SECOND SEM	ESTER												
CHEF 131	13	Food Service Operation/Systems											
PSTR 130	06	Cake Decorating I											
PSTR 233	31	Advanced Pastry Shop											
PSTR 131	12	Laminated Dough, Paté à Choux and Donuts											
RSTO 230	)1	Principles of Food and Beverage Control											
THIRD SEMES	TER												
PSTR 230	)1	Chocolates											
PSTR 134	10	Plated Desserts											
PSTR 235	50	Wedding Cakes											
PSTR 136	54	Practicum (or Field Experience)-Baking and											
		Pastry Arts/Baker/Pastry Chef OR											
PSTR 1381	1 (	Cooperative Education -Baking and Pastry Arts											
	]	Baker/ Pastry Chef OR											
PSTR 230	)7	Cake Decorating II											

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NAME:				SS#:		DA	ATE:						
COLLEGE:			(	COUNSELOR/AI	OVISOR:	CA	CATALOG YEAR: 12-13						
	CULINARY A	ARTS - MAI	RKETABL	E SKILLS AC	CHIEVEMENT AWARD - B	<b>_</b>							
	HCCS Course Requirement	Transfer/Su Institution		Substitute (SU) Transfer (TR)		oval	Approval Signature	Date					
FIRST SEMESTER													
CHEF 1305	Sanitation and Safety												
PSTR 1305	Breads and Rolls												
PSTR 1312	Laminated Dough, Paté à Choux and Donuts												
PSTR 1301	Fundamentals of Baking												
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NAME:			SS#:			DATE:	
COLLEGE:			COUNSELOR/AI		CATALOG YEAR:	12-13	
	CULINARY ARTS	S - MARKET		EMENT AWARD - CAKE I	DECORATOR		
	HCCS Course Requirement	Transfer/Si Institution	Substitute (SU) Transfer (TR)			Approval Signature	Date
FIRST SEMESTER							
CHEF 1305			 				
PSTR 1301	Fundamentals of Baking						
PSTR 1310			 				
PSTR 2350	Wedding Cakes		-				
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A student can	only earn one MSA per academic year.						
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NAME:				SS#:		DATE:							
COLLEGE:				COUNSELOR/AI	OVISOR:	CATALOG YEA	R: 12-13						
	CULINARY AI	RTS - MARKI	ETABLE	SKILLS ACHII	EVEMENT AWARD - PASTR	<u> </u>							
	HCCS Course Requirement	Transfer/St Institution		Substitute (SU) Transfer (TR)			Date						
FIRST SEMESTER													
CHEF 1305	Sanitation and Safety												
PSTR 1310	Pies, Tarts, Teacakes and Cookies												
PSTR 1340													
PSTR 2331	Advanced Pastry Shop												
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A student can	only earn one MSA per academic year.			_									
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FAVA EDUC			LEGE SYSTEM BSTITUTION PETITION		Page 1 of 2
NAME:		SS#:		DATE:	
COLLEGE:		COUNSELOR/AI	OVISOR:	CATALOG YE	AR: 12-13
	STAURAN		SOCIATE IN APPLIED SCI		
HCCS Course Requirement	Transfer/Su Institution	Substitute (SU) Transfer (TR)	Comment/Disappro		Date
TSI Testing is required prior to first enrollment. FIRST YEAR					
First Semester					
LEAD 1200 Workforce Development with Critical Thinking HAMG 1321 Introduction to Hospitality Industry					
ENGL 1301 Composition I					
CHEF 1305 Sanitation and Safety  SOCI 1301 Introduction to Sociology OR					
ECON 2302 Principles of Microeconomics  SECOND SEMESTER		_			
RSTO 1325 Purchasing for Hospitality Operations					
HAMG 1313 Front Office Procedures					
XXXX #3## Computer Applications Elective*					
XXXX #3## Humanities/Fine Arts General Ed. Elective					
ACNT 1303 Introduction to Accounting I					
THIRD SEMESTER					
HAMG 1324 Hospitality Human Resources Management					
HAMG 2337 Hospitality Facilities Management					
XXXX #3## Approved Program-Related Elective					
XXXX #3## Math/Natural Science General Ed. Elective					
SECOND YEAR					
First Semester					
HAMG 2332 Hospitality Financial Management					
HAMG 2380 Cooperative Education- Hospitality					
Administration/Management, General					
RSTO 2301 Principles of Food and Beverage Controls					
XXXX #3## Approved Program-Related Elective					
PSYC 2301 Introduction to Psychology OR					
PSYC 2302 Applied Psychology					
(Continued on page 2)					

FAVAEDU				LEGE SYSTEM BSTITUTION PETITION			Page 2 of 2
NAME:			SS#:			DATE:	
COLLEGE:			COUNSELOR/AI	OVISOR:		CATALOG YEAR:	12-13
HOTEL/R	ESTAURANT N	MANA	GEMENT - AS	SOCIATE IN APPLIED SC	IENCE		
HCCS Course Requirement	Transfer/Subs Institution	stitution Course	Substitute (SU) Transfer (TR)	Comment/Disappro	oval	Approval Signature	Date
Second Semester							
TRVM 1327 Special Events Design							
RSTO 1491 Special Topics in Food and Beverage/							
Restaurant Operations Manager							
HAMG 1340 Hospitality Legal Issues							
HAMG 2381 Cooperative Education- Hospitality							
Administration/ Management, General							
HAMG 2307 Hospitality Marketing and Sales							
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<sup>\*</sup>The Computer Applications Elective may be chosen from the following courses: ITSC 1309 Integrated Software Applications I, POFI 1301 Computer Applications I, or BCIS 1405 Business Computer Applications.

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NAME:		SS#:		DATE:	
COLLEGE:		COUNSELOR/AI	OVISOR:	CATALOG YEAR	: 12-13
	AURANT M	 	TIFICATE - HOTEL MANAGEN		-
HCCS Course Requirement	Transfer/Su Institution	Substitute (SU) Transfer (TR)	Comment/Disapproval	Approval Signature	Date
TSI testing is required prior to first enrollment.					
First Semester					
LEAD 1200 Workforce Development with Critical Thinking					
HAMG 1321 Introduction to Hospitality Industry					
RSTO 2301 Principles of Food and Beverage Control					
HAMG 2332 Hospitality Financial Management					
HAMG 1313 Front Office Procedures					
HAMG 1324 Hospitality Human Resources Management					
Second Semester					
ENGL 1301 Composition I					
ACNT 1303 Introduction to Accounting I					
HAMG 1342 Guest Room Maintenance					
TRVM 1327 Special Events Design					
HAMG 2380 Cooperative Education- Hospitality					
Administration/Management, General					
HAMG 2337 Hospitality Facilities Management					
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NAME:				DATE:	DATE:					
COLLEGE:		COUNSELOR/ADVISOR:				CATALOG YEAR	CATALOG YEAR: 12-13			
HOTEL/RESTAURANT MANAGEMENT - CERTIFICATE - RESTAURANT MANAGEMENT										
	HCCS Course Requirement	Transfer/Su Institution		Substitute (SU) Transfer (TR)		Approval Signature	Date			
TSI testing is required p	rior to first enrollment.									
FIRST SEMESTER										
LEAD 1200	Workforce Development with Critical Thinking									
HAMG 1321	Introduction to Hospitality Industry									
CHEF 1305	Sanitation and Safety									
TRVM 1327	Special Events Design									
RSTO 1325	Purchasing for Hospitality Operations									
SECOND SEMESTE	ER									
RSTO 1491	Special Topics in Food and Beverage/									
	Restaurant Operations Manager									
ENGL 1301	Composition I									
HAMG 2380	Cooperative Education- Hospitality									
	Administration/Management, General									
RSTO 2301	Principles of Food and Beverage Control									
HAMG 1324	Hospitality Human Resources Management									

FAVAEDU0	HOUSTON COMMUNITY COLLEGE SYSTEM VA EDUCATIONAL PLAN/TRANSFER SUBSTITUTION PETITION						
NAME:			SS#:		DATE:		
COLLEGE:				OVISOR:	CATALOG YEA	CATALOG YEAR: 12-13	
TRA	AVEL AND	TOURIS		E IN APPLIED SCIENCE			
HCCS Course Requirement	Transfer/Su	ıbstitution	Substitute (SU)	Comment/Disapprova	Approval	Date	
TSI testing is required prior to first enrollment.	Institution	Course	Transfer (TR)		Signature		
FIRST YEAR							
First Semester							
LEAD 1200 Workforce Development with Critical Thinking							
TRVM 1300 Introduction to Travel and Tourism							
ENGL 1301 Composition I							
TRVM 1308 Travel Destination I-Western Hemisphere							
XXXX #4## Foreign Language Elective							
Second Semester							
TRVM 1313 Ticketing Forms and Procedures							
TRVM 1306 Travel Automation I							
TRVM 2305 Travel Industry Management							
MRKG 1311 Principles of Marketing							
XXXX #3## Social/Behavioral Science General Ed. Elective							
SPCH #3## Speech Elective							
SECOND YEAR							
FIRST SEMESTER							
TRVM 1341 Travel Destination II-Eastern Hemisphere							
TRVM 1345 Travel and Tourism Sales and Marketing							
TRVM 1348 International Fare Construction							
TRVM 1323 Group Tour Operation							
TRVM 2380 Coop.Edu.I-Tourism & Travel Serv. Mgmt.							
SECOND SEMESTER							
TRVM 1327 Special Events Design							
TRVM 1391 Special Topics-Travel Retail Sales							
XXXX #3## Math/Natural Science General Ed. Elective							
XXXX #3## Humanities/Fine Arts General Ed. Elective							
TRVM 2381 Cooperative Education II-Tourism and							
Travel Services Management							
TRVM 2335 Travel Automation II							

FAVA EDU				LEGE SYSTEM BSTITUTION PETITION		Page 1 of 1	
NAME:					DATE:	DATE:	
COLLEGE:	GE:				CATALOG YEAR	CATALOG YEAR: 12-13	
	EL AND TO		COUNSELOR/AI CERTIFICAT	E - TRAVEL AND TOURISM		-	
HCCS Course Requirement	Transfer/Su Institution		Substitute (SU) Transfer (TR)		Approval Signature	Date	
TSI testing is required prior to first enrollment.							
First Semester							
LEAD 1200 Workforce Development with Critical Thinking	5						
TRVM 1300 Introduction to Travel and Tourism						ļ	
TRVM 1308 Travel Destinations I-Western Hemisphere						ļ	
TRVM 1313 Ticketing Forms and Procedures							
TRVM 1327 Special Events Design SECOND SEMESTER			<del>- </del>			<del> </del>	
TRVM 2380 Cooperative Education I-Tourism and Travel							
Services Management			-				
TRVM 1306 Travel Automation I						<u> </u>	
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