



**HOSPITALITY RESTAURANT MANAGEMENT
Certificate**

PROGRAM PLANNING GUIDE

			Hours Per Week			
Course Number		Course Title	Class	Lab	Work/ Clinical	Credit
<u>FALL SEMESTER-First 8 Week</u>						
CUL	110	Sanitation and Safety	2	0	0	2
HRM	110	Introduction to Hospitality & Tourism	3	0	0	3
HRM	245	Human Resource Mgmt-Hospitality	3	0	0	3
<u>FALL SEMESTER-Second 8 Week</u>						
CUL	135	Food & Beverage Service	2	0	0	2
CUL	135A	Food & Beverage Service Lab	0	2	0	1
<u>SPRING SEMESTER-</u>						
HRM	225	Beverage Management	3	0	0	3

TOTAL COMPLETION REQUIRMENT 14 SEMESTER CREDIT HOURS

Date Revised: March 2025
(No Course Changes)
POS Start Date: 2021*FA
Three Prior Revisions: New
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*THIS PROGRAM PLANNING GUIDE IS FOR ADVISING PURPOSES AND IS SUBJECT TO CHANGE. ONLY THE REGISTRAR CAN CLEAR STUDENTS FOR GRAUDATION.