



# PATHWAYS



**YOUR MAP TO  
COMPLETION for  
2024-2025**

## Hotel and Restaurant Management

Associate in Applied Science / Certificate / Short-Term Certificate

| Full Time  | Course Prefix | Course Title                                 | Credit Hours | Semesters Offered | Area |
|------------|---------------|--|--------------|-------------------|------|
| Semester 1 | CUA 101       | Orientation to the Hospitality Profession    | 3            | Fa Sp Su          | V    |
|            | CUA 112       | Sanitation, Safety, and Food Service         | 2            | Fa Sp Su          | V    |
|            | CUA 125       | Food Preparation                             | 5            | Fa Sp Su          | V    |
|            | ENG 101       | English Composition I                        | 3            | Fa Sp Su          | I    |
|            | ORI 110       | Freshman Seminar                             | 1            | Fa Sp Su          | IV   |
| Semester 2 | CUA 115       | Advanced Food Preparation                    | 3            | Fa Sp Su          | V    |
|            | CUA 122       | Fundamentals of Quantity Cooking             | 3            | Fa Sp             | V    |
|            | *MTH 116      | Mathematical Applications                    | 3            | Fa Sp Su          | III  |
|            | BIO 103       | Principles of Biology I                      | 4            | Fa Sp Su          | III  |
| Semester 3 | CIS 146       | Computer Applications                        | 3            | Fa Sp Su          | III  |
|            | CUA 163       | Foundation in Healthy Cooking Techniques     | 2            | Fa Sp Su          | V    |
|            | BUS 263       | The Legal and Social Environment of Business | 3            | Fa Sp Su          | V    |
|            | *PSY 200      | General Psychology                           | 3            | Fa Sp Su          | IV   |
|            | CUA 213       | Food Purchasing and Cost Control             | 3            | Su                | V    |
| Semester 4 | CUA 111       | Foundations in Nutrition                     | 3            | Fa Sp Su          | V    |
|            | HMM 241       | Restaurant Service Management I              | 3            | Fa Sp Su          | V    |
|            | HMM 240       | Hospitality Managerial Accounting            | 3            | Fa Sp Su          | V    |
|            | HMM 251       | Front Office Management                      | 3            | Fa Sp Su          | V    |
| Semester 5 | SPH 106       | Fundamentals of Oral Communication           | 3            | Fa Sp Su          | V    |
|            | HMM 120       | Beverage Operations                          | 3            | Fa Sp Su          | V    |
|            | CUA 262       | Restaurant Management and Supervision        | 3            | Fa Sp Su          | V    |
|            | *ART 100      | Art Appreciation                             | 3            | Fa Sp Su          | II   |

Hotel and Restaurant Management AAS TOTAL HOURS 65

Hotel and Restaurant Management Certificate TOTAL HOURS 49

Culinary and Hospitality Introduction Short-Term Certificate TOTAL HOURS 10

Hotel and Restaurant Management Level 1 Short-Term Certificate TOTAL HOURS 11

Hotel and Restaurant Management Level 2 Short-Term Certificate TOTAL HOURS 12

\* May be substituted per Culinary Arts Instructor's approval

**WALLACE STATE**  
HANCEVILLE • ONEONTA