HOSPITALITY MANAGEMENT:
Nutrition Management Specialization
Associate of Applied Science Degree
Purpose: The curriculum is designed to prepare students for entry-level management positions in nutrition-related food service settings. Opportunities include delivery of nutrition services to schools, nursing homes, assisted living and retirement communities, hospitals, restaurants, wellness facilities and community nutrition programs. The curriculum specializes in the nutritional aspects of food and food service in the hospitality industry.

| Two Years |  | Credits |
| :---: | :---: | :---: |
| 1st Semester |  |  |
| DIT | 121 Nutrition I | 3 |
| ENG | 111 College Composition I | 3 |
| ${ }^{1} \mathrm{HRI}$ | 120 Principles of Food Preparation | 4 |
| HRI | 158 Sanitation and Safety | 3 |
| ${ }^{2} \mathrm{MTH}$ | 151 Mathematics for the Liberal Arts I | 3 |
| SDV | Elective | 1 |
|  | Total | 17 |
| 2nd Semester |  |  |
| ACC 211 Principles of Accounting I |  | 3 |
| DITHRI | 122 Nutrition II | 3 |
|  | 138 Commercial Food Production Mgt. | 3 |
|  | 115 Intro. to Computer Applications \& Concepts | 3 |
| ITE ${ }^{3} \mathrm{PED}$ | 116 Lifetime Fitness \& Wellness | 1 |
| SPD | 110 Intro. to Speech Communication | 3 |
|  | Total | 16 |
| 3rd Semester |  |  |
| HRI | 225 Menu Planning and Dining Room Service | 3 |
| $\begin{aligned} & \text { HRI } \\ & \text { HRI } \end{aligned}$ | 251 Food \& Beverage Cost Control I | 3 |
|  | 255 Human Resources Mgt. \& |  |
|  | Training for Hospitality \& TourismHumanities/Fine Arts Elective | 33 |
|  |  |  |
| ${ }^{3}$ PED/ | Humanities/Fine Arts Elective | 13 |
|  | Social Science Elective |  |
|  | Total | 16 |
| 4th Semester |  |  |
| DIT | 221 Therapeutic Nutrition | 4 |
| $\begin{aligned} & \text { HRI } \\ & \text { HRI } \end{aligned}$ | 215 Food Purchasing | 3 |
|  | 256 Principles \& Applications of Catering | 3 |
| ${ }_{5}^{6} \mathrm{HRI}$ | Elective | 3 |
|  | Social Science Elective | 3 |
|  | Total | 16 |

## Total credits for the A.A.S. Degree in Hospitality Management with a Specialization in Nutrition Management $=\mathbf{6 5}$.

${ }^{1}$ Special requirement for food laboratories: A white or classic chef uniform is the financial responsibility of the student.
${ }^{2}$ MTH 151 or higher.
${ }^{3}$ The PED requirement may be met by one of the following options: PED $116,2 \mathrm{cr}$.; PED $116,1 \mathrm{cr}$. plus a PED activities course, 1 cr.; or PED 116, 1 cr. plus RPK activities course. PED 116 is offered as both a 1-credit and a 2-credit course.
${ }^{4}$ Humanities/fine arts elective may be selected from the humanities/fine arts courses listed under General Education Electives.
${ }^{5}$ The social science elective may be selected from the social/behavioral sciences courses listed under General Education Electives. If you are planning to transfer to another college or university, select social science courses that will meet the other institution's requirement.
${ }^{6}$ Preapproved electives can be selected from any course offered with the HRI and DIT prefix. See your faculty advisor for alternative procedures.

