



Hospitality and Food Service Management –
 Hotel/Restaurant Management Track to
 Bachelor of Applied Arts & Sciences
Guided Pathway
 Effective for the 2016-2017 Catalog



First Year - Collin County Community College

FIRST SEMESTER	SECOND SEMESTER
CHEF 1305 – Sanitation and Safety	HAMG 1313 – Front Office Management
C ENGL 1301 – Composition I (010)	HAMG 1324 – Hospitality Human Resources Management
HAMG 1321 – Introduction to Hospitality Industry	HAMG 2337 – Hospitality Facilities Management
HAMG 1340 – Hospitality Legal Issues	C ARTS 1301 – Art Appreciation* (040)
TRVM 2301 – Introduction to Convention /Meeting Management	RSTO 1325 – Purchasing for Hospitality Operations

SUMMER
C MATH 1332 – Contemporary Mathematics (Quantitative Reasoning)* (020)
C ECON 2301 - Macroeconomics* (080)

Second Year - Collin County Community College

It's best to apply to TAMUC a full semester before you plan to transfer. It will help if you submit a copy of this pathway with your application.

FIRST SEMESTER	SECOND SEMESTER
HAMG 2301 – Principles of Food and Beverage Operations	HAMG 2305 – Hospitality Management and Leadership (Capstone)
HAMG 2307 – Hospitality Marketing and Sales	HAMG 2332 – Hospitality Financial Management
HAMG 2380 Cooperative Education – Hospitality Administration / Management, General	RSTO 2307 – Catering
C SPCH 1321 – Business & Professional Communication* (090)	TRVM 1327 – Special Event Design *

AAS: Hospitality and Food Service Management – Hotel/Restaurant Management Track

You will need to apply for the associate's degree at your community college. Contact your advisor there for more information.

Third Year - Texas A&M University-Commerce

FIRST SEMESTER	SECOND SEMESTER
C ENG 1302 - GLB/US-Written Argument/Research	C HIST 1302- U.S. History from 1865
C HIST 1301 - U.S. History to 1877	C PSCI 2302 - US/TX Government; Institutions & Policies ²
C PSCI 2301 - Principles of US and Texas Government ²	C ANY LIFE & PHYSICAL SCIENCE CORE
C ANY LIFE & PHYSICAL SCIENCE CORE	C ANY CREATIVE ARTS CORE
BAAS 301 Principles of Applied Sciences	C ANY DEGREE PATHWAY OPTION
	BAAS 326 Tech Techniques & Solutions

For questions about the University portion of this guided pathway, contact the Applied Science Academic Advising Office at (903) 886-5155 or Misty.Lair@tamuc.edu.



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Fourth Year - Texas A&M University-Commerce

FIRST SEMESTER	SECOND SEMESTER
TMGT 458 Project Management	TMGT 350 Principles of Technology Management
BAAS 345 Leadership Techniques	BAAS 445 Ethical Decision Making
BAAS 408 Advanced Problem Solving (Pre-Req BAAS 326)	Upper Level Elective
BAAS 351 Financial Tools for Mangers (Pre Req BAAS 326)	Upper Level Elective
BAAS 443 Professional Standards	TMGT 303 Technical Communications

This is not an official degree plan. Check with an advisor; degree plans may change in later catalogs.

Part-time students may also follow this sequence. Developmental coursework may be required.

* You may take a different course to meet this requirement. A specific list is available from your advisor.

c This course counts for the Core Curriculum at any public college or university in Texas.

() Course numbers shown in parentheses are equivalent to these courses at TAMUC.

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