

HOSPITALITY MANAGEMENT

EVENT PLANNINGAssociate in Applied Science Degree

Program Locations: Gulf Shores Campus

Length: Five Semesters

This program is designed to produce management personnel for the Event Planning industry.

Event Planning Program Philosophy and Objectives

The Event Planning Program will provide excellence in faculty, service, curricula, and facilities to equip students with the theoretical and applied tools necessary to become contributing members of society and to realize gainful employment in professional fields with strong growth potential. This is a career program designed for students to go directly into the labor market upon completion. Although some of the courses in the program will transfer to four year institutions, this program is not designed to be a transfer program of study; therefore, it is not subject to the terms and conditions of STARS.

* For the MTH 116 or more advanced requirement:

Students planning to transfer to four-year degree will need to take a higher level math:

- University of Alabama: MTH 110 Finite Math
- University of South Alabama: MTH 110 Finite Math
- Troy University: MTH 112 Pre-Calculus Algebra
- Auburn University: MTH 115 Pre-Cal Algebra/Trig

AREA I: Written Composition		3 Total Hours
ENG 101 – English Composition I		3
AREA II: Humanities and Fine Arts		6 Total Hours
Choose one of the following: SPH 106 – Fundamentals of Oral Communication SPH 107 – Fundamentals of Public Speaking		3
Humanities and Fine Arts Elective: Choose one of the factor ART 100 – Art Appreciation ART 203 – Art History I ART 204 – Art History II HUM 101 – Introduction to Humanities I HUM 102 – Introduction to Humanities II MUS 101 – Music Appreciation PHL 106 – Introduction to Philosophy	following PHL 206 – Ethics and Society REL 100 – History of World Religions REL 151 – Survey of the Old Testament REL 152 – Survey of the New Testament THR 120 – Theater Appreciation THR 126 – Introduction to Theater	3
AREA III: Natural Sciences and Mathematics		10 Total Hours
CIS 146 – Microcomputer Application		3
Choose one of the following: MTH 100 – Intermediate College Algebra MTH 116 – Mathematical Applications		3
Math or Science Elective: Choose one of the following BIO 101 – Introduction to Biology I BIO 102 – Introduction to Biology II	MTH 113 – Precalculus Trigonometry MTH 115 – Precalculus Algebra and Trigonometry	4

BIO 103 – Principles of Biology I CHM 104 – Introduction to Inorganic Chemistry CHM 111 – College Chemistry I CHM 112 – College Chemistry II MTH 100 – Intermediate College Algebra MTH 110 – Finite Mathematics MTH 112 – Precalculus Algebra AREA IV: History, Social, and Behavioral Sciences Choose one of the following: ECO 231 – Principles of Macroeconomics ECO 232 – Principles of Microeconomics GEO 100 – World Regional Geography HIS 101 – Western Civilization II HIS 102 – Western Civilization II HIS 121 – World History I HIS 122 – World History II HIS 201 – United States History I	MTH 116 – Mathematical Applications PHS 111 – Physical Science I PHS 112 – Physical Science II PHY 120 – Introduction to Physics PHY 201 – General Physics I with Trigonometry PHY 202 – General Physics II with Trigonometry PHY 202 – General Physics II with Trigonometry HIS 202 – United States History II POL 200 – Introduction to Political Science POL 211 – American National Government PSY 200 – General Psychology PSY 210 – Human Growth and Development SOC 200 – Introduction to Sociology SOC 210 – Social Problems	3 Total Hours
AREA V: Pre-Professional, Major, and Elective Courses		49 Total Hours
CUA 101 – Orientation to Hospitality Profession		3
CUA 102 - Catering		3
CUA 116 – Sanitation and Safety		3
CUA 213 – Food Purchasing and Cost Control		3
HMM 120 – Beverage Operations		3
HMM 241 – Restaurant Service Management		3
HMM 252 – Hotel/Restaurant and Travel Law		3
HMM 260 – Human Resources Management		3
HSM 123 – Hospitality Field Experience I		3
HSM 201 – Event Planning and Management		3
HSM 222 – Meeting and Convention Management		3
HSM 234 – Planning and Developing Leisure Programs and Festivals		3
HSM 250 – Hospitality Marketing or HSM 214 – Hospitality Sales		3
HSM 270 – Planning and Management of Sports Tourism & Events		3
ORI 101 – Orientation to College		1
CUA, HMM, HSM, and PAS Electives: Choose two from CUA 110 – Basic Food Preparation CUA 111 – Foundations in Nutrition CUA 115 – Advanced Food Preparation CUA 120 – Basic Food Preparation Lab CUA 125 – Food Preparation CUA 205 – Intro Grade Manger HMM 105 – Principles Hospitality Management HMM 281 – Current Topics in Hospitality HSM 214 – Hospitality Sales HSM 232 – Event Logistics and Entertainment HSM 236 – Event Marketing	HSM 250 – Hospitality Marketing HSM 265 – Planning & Development of Tourism HSM 255 – Hospitality & Tourism Nonprofit Organizations PAS 100 – Fundamentals of Baking PAS 130 – Chocolate and Truffles PAS 165 – Cake Decorating and Design PAS 166 – Cake Decorating and Design II PAS 168 – Specialty European Cakes PAS 173 – Pastries I PAS 208 – Advanced Baking	6
Total Hours		71 SH