



EVENT PLANNING

Associate in Applied Science Degree –EVP AAS

Program Locations: Gulf Shores Campus

Length: Four 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	3 Total Hours
Humanities and Fine Arts Elective: Choose one of the following	3
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	
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	
AREA III: Natural Sciences and Mathematics	6-7 Total Hours
Choose one of the following:	3
MTH 100 – Intermediate College Algebra or Higher	
MTH 116 – Mathematical Applications	
Math or Science Elective: Choose one of the following	3-4
BIO 101 – Introduction to Biology I	
BIO 102 – Introduction to Biology II	
BIO 103 – Principles of Biology I	
CHM 104 – Introduction to Inorganic Chemistry	
CHM 111 – College Chemistry I	
CHM 112 – College Chemistry II	
CIS 146 – Microcomputer Applications	
MTH 100 – Intermediate College Algebra	
MTH 112 – Precalculus Algebra	
MTH 113 – Precalculus Trigonometry	
MTH 115 – Precalculus Algebra and Trigonometry	
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	

MTH 110 – Finite Mathematics	PHY 202 – General Physics II with Trigonometry	
AREA IV: History, Social, and Behavioral Sciences		3 Total Hours
Choose one of the following:		3
ECO 231 – Principles of Macroeconomics	HIS 202 – United States History II	
ECO 232 – Principles of Microeconomics	POL 200 – Introduction to Political Science	
GEO 100 – World Regional Geography	POL 211 – American National Government	
HIS 101 – Western Civilization I	PSY 200 – General Psychology	
HIS 102 – Western Civilization II	PSY 210 – Human Growth and Development	
HIS 121 – World History I	SOC 200 – Introduction to Sociology	
HIS 122 – World History II	SOC 210 – Social Problems	
HIS 201 – United States History I		
AREA V: Pre-Professional, Major, and Elective Courses		
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 or HSM 234 - Planning and Developing Leisure Programs and Festivals		3
HSM 222 – Meeting and Convention Management		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 the following:		6
CUA 110 – Basic Food Preparation	HSM 250 – Hospitality Marketing	
CUA 111 – Foundations in Nutrition	HSM 265 – Planning & Development of Tourism	
CUA 115 – Advanced Food Preparation	HSM 255 – Hospitality & Tourism Nonprofit Organizations	
CUA 120 – Basic Food Preparation Lab	PAS 100 – Fundamentals of Baking	
CUA 125 – Food Preparation	PAS 130 – Chocolate and Truffles	
CUA 205 – Intro Grade Manger	PAS 165 – Cake Decorating and Design	
HMM 105 – Principles Hospitality Management	PAS 166 – Cake Decorating and Design II	
HMM 281 – Current Topics in Hospitality	PAS 168 – Specialty European Cakes	
HSM 214 – Hospitality Sales	PAS 173 – Pastries I	
HSM 232 – Event Logistics and Entertainment	PAS 208 – Advanced Baking	
HSM 236 – Event Marketing		
Total Hours		