

**COLLEGE:** Sinclair College

**ODE CAREER FIELD:** Hospitality & Tourism

**ODE PATHWAY:** Hospitality Management

**SINCLAIR PROGRAM:** Hospitality Management & Tourism/Bakery & Pastry Arts

64 Credit Hours - Associate of Applied Science

BPAO.S.AAS

<b>HIGH SCHOOL</b>	<b>Freshman</b>	English I (1)	Algebra & Geometry or Algebra I (1)	Physical Science (1)	Social Studies (1)	Health (.5) P E (.5)	Career Field Exploration	Fine Arts/Humanities Elective (1)
	<b>Sophomore</b>	English II (1)	Geometry or Algebra II (1)	Biology or Life Science (1)	US History (1)	Technology: Word, PowerPoint, & Excel (.5) Art (.5)	Career Pathway Foundation	Fine Arts/Humanities Elective (1)
	<b>Junior</b>	English III (1)	Algebra II / Adv Algebra II & Trigonometry (1)	Chemistry (1)	US Govt (.5) Economics and Financial Literacy Social Studies Elective (.5)	Career Tech Hospitality & Tourism (1)	Career Tech Hospitality & Tourism (1)	Career Tech Hospitality & Tourism (1)
	<b>Senior</b>	English IV (1)	College Math or Calculus (1)	Human Biology -Anatomy (1)	Psychology, Sociology or Social Studies Elective (1)	Career Tech Hospitality & Tourism (1)	Career Tech Hospitality & Tourism (1)	Career Tech Hospitality & Tourism (1)

**Take ACT, SAT, or required Sinclair placement test. Visit Sinclair academic advising. Earn high school diploma. Complete pathway as designed.**

<b>COLLEGE</b>	<b>1st Semester</b>	ACC 1100 Small Business Accounting (3) <b>OR</b> ● ACC 1210 Introduction to Financial Accounting (3)	BIS 1120 Introduction to Software Applications (3)	● COM 2206 Interpersonal Communication (3)	DIT 1108 Nutrition for the Culinary Professional (3)	● ENG 1101 English Composition I (3)	HMT 1102 Kitchen Chemistry (3)	
	<b>2nd Semester</b>	■ HMT 1105 Introduction to the Hospitality & Tourism Industry (2)	■ HMT 1107 Sanitation & Safety (2)	HMT 1108 Pastry & Confectionery Basics (4)	■ HMT 1126 Baking I (2)	HMT 1128 Baking II & Barista (2)	HMT 2118 Artisan Breads (3)	HMT 2128 Cake Production & Decoration (4)
	<b>3rd Semester</b>	HMT 2200 Culinary & Baking Fundamentals & Commercial Equipment (2) <b>OR</b> HMT 2201 Commercial Kitchen Equipment & Maintenance (2)	HMT 2215 Hospitality Cost Controls (3)	HMT 2218 Advanced Pastry Skills (3)	HMT 2225 Hospitality & Tourism Supervision (3)	■ HMT 2226 Hospitality Purchasing & Negotiations (2)	HMT 2227 Hospitality Marketing (2)	
	<b>4th Semester</b>	HMT 2230 Risk & Prevention Management (2)	HMT 2293 Baking & pastry Arts Option Cooperative Work Experience (2)	MAT 1125 Math for the Culinary Arts & Baking & Pastry Arts Professional (3)	● OTM Arts & Humanities Elective (3)	● PSY 1100 General Psychology (3) <b>OR</b> ● SOC 1145 Introduction to Cultural Anthropology (3)		

● = Courses guaranteed to transfer to Ohio's public institutions of higher education

■ Indicates eligible college course opportunities via Proficiency credit or Articulated Award credit.

■ Indicates Career-Technical Assurance Guides (CTAG)-approved transfer credit. The high school or career center is responsible for sending the proper documentation, along with the Verification of Course/Program Completion form to the college in order for credits to be posted on a student's transcript.

Required Courses (credit hours)

Recommended Elective Courses

revised: 7/19/2018

**Please note: This template does not provide department approved course sequences for students to follow. That is, the courses may be presented out of order. It is best for students to consult with an academic advisor in order to plan a semester by semester course schedule in order to meet the requirements for their certificates and degree programs.**