



PATHWAYS



**YOUR MAP TO
COMPLETION for
2026-2027**

Hotel and Restaurant Management

Associate in Applied Science / Certificate / Short-Term Certificate

Full Time	Course Prefix	Course Title	Credit Hours	Semesters Offered	Area
Semester 1	ORI 110	Freshman Seminar	1	Fa Sp Su	IV
	ENG 101	English Composition I	3	Fa Sp Su	I
	CUA 112	Sanitation, Safety, and Food Service	2	Fa Sp Su	V
	CUA 125	Food Preparation	5	Fa Sp	V
Semester 2	ART 100*	Art Appreciation	3	Fa Sp Su	II
	BIO 103	Principles of Biology I	4	Fa Sp Su	III
	CUA 122	Fundamentals of Quantity Cooking	3	Fa Sp	V
	HMM 240	Hospitality Managerial Accounting	3	Fa Sp Su	V
Semester 3	CUA 101	Orientation to the Hospitality Profession	3	Su	V
	CUA 111	Foundations in Nutrition	3	Su	V
	CUA 213	Food Purchasing and Cost Control	3	Su	V
	CUA 262	Restaurant Management and Supervision	3	Su	V
	HMM 241	Restaurant Service Management I	3	Fa Sp Su	V
Semester 4	MTH 116*	Mathematical Applications	3	Fa Sp Su	III
	PSY 200*	General Psychology	3	Fa Sp Su	IV
	CIS 149	Digital Literacy	3	Fa Sp Su	V
	HMM 251	Front Office Management	3	Fa Sp Su	V
Semester 5	BUS 263	The Legal and Social Environment of Business	3	Fa Sp Su	V
	CUA 163	Foundations in Healthy Cooking Techniques	2	Sp	V
	HMM 120	Beverage Operations	3	Fa Sp Su	V
	SPH 106	Fundamentals of Oral Communication	3	Fa Sp Su	V

Hotel and Restaurant Management AAS TOTAL HOURS 62

Hotel and Restaurant Management Certificate TOTAL HOURS 49

Culinary and Hospitality Introduction Short-Term Certificate TOTAL HOURS 10

Hotel and Restaurant Management Level 1 Short-Term Certificate TOTAL HOURS 11

Hotel and Restaurant Management Level 2 Short-Term Certificate TOTAL HOURS 12

* May be substituted per Culinary Arts Instructor's approval

WALLACE STATE
HANCEVILLE • ONEONTA