

HOSPITALITY AND TOURISM (FOOD & BEVERAGE) - ASSOCIATE OF APPLIED SCIENCE

Doña Ana Community College 2025-2026 Catalog (61-62 credits)

NOTE: Students must earn a final grade of C- or better in all required Professional Requirements, Major Requirements, and Concentration courses and achieve a cumulative grade-point average of at least 2.0. A grade of C- or better is required in ENGL 1110G Composition I and designated Mathematics courses.

Students must complete all University degree requirements, which include: General Education requirements and program-specific credits to total at least 61-62 credits. Developmental coursework will not count towards the degree requirements and/or elective credits but may be needed in order to take the necessary English and Mathematics coursework.

Prefix	Title	Credits
General Education		
<i>Select one course from four of the following six content areas for a total of 12-14 credits</i> ^{1, 2}		12-14
This degree requires courses from Areas I, II, IV, and V; students need to take ONE additional courses to complete the General Education requirements.		
Area I: Communications		
ENGL 1110G	Composition I (or ENGL 2210G; grade of C- or better required) ³	
Area II: Mathematics		
MATH 1130G	Survey of Mathematics (or higher MATH; grade of C- or better required) ⁴	
Area IV: Social/Behavioral Sciences		
ECON 1110G	Survey of Economics (or higher ECON)	
Area V: Humanities		
PHIL 1115G	Introduction to Philosophy (or any other Area V course)	
<i>General Education Elective</i> ²		3-4
Core Requirements (3 credits)		
BUSA 2230G	Human Relations in Business	3
Related/Professional Requirements (15 Credits)		
BMGT 201	Work Readiness and Preparation	3
BLAW 2110	Business Law I	3
OATS 120 or ACCT 2110	Accounting Procedures I Principles of Accounting I	3
BCIS 1110	Introduction to Information Systems	3
Major Requirements (15 credits)		
HOST 201	Introduction to Hospitality Industry	3
HOST 203	Hospitality Operations Cost Control	3
HOST 208	Hospitality Supervision	3
HOST 219	Safety, Security and Sanitation in Hospitality Operations	3

HOST 221	Internship I (restricted to HOST majors)	3
Concentration Coursework (15 credits)		
Select 15 credits from the following:		15
CHEF 125	Introductory Cake Decorating	
CHEF 126	Intermediate Cake Decorating	
CHEF 127	Chocolate Work	
CHEF 128	Advanced Chocolate Work	
CHEF 129	Wedding Cake Design and Construction	
CHEF 233	Culinary Arts Fundamentals I	
CHEF 234	Culinary Arts Fundamentals II	
CHEF 240	Baking Fundamentals I	
CHEF 241	Baking Fundamentals II	
CHEF 260	Nutrition for Chefs	
HOST 210	Catering and Banquet Operations	
HOST 214	Purchasing and Kitchen Management	
Total Credits		61-62

- ¹ Each course selected must be from a different area and students cannot take multiple courses in the same area.
- ² See the General Education (<https://catalogs.nmsu.edu/dona-ana/general-education-and-transfer-options/transfer-new-mexico-institutions/>) section of the catalog for a full list of courses.
- ³ Courses are identical to those offered at New Mexico State University Las Cruces (main) Campus.

(61-62 credits)

A Suggested Plan of Study

The contents of this roadmap may vary depending on initial student placement in mathematics and English. This is only a suggested plan of study for students, and is not intended as a contract. Individual student academic plans may vary. Please contact your academic advisor to create a plan that works for you. Course availability may vary from fall to spring semester and may be subject to modification or change.

NOTE: Students must earn a final grade of C- or better in all required Professional Requirements, Major Requirements, and Concentration courses and achieve a cumulative grade-point average of at least 2.0. A grade of C- or better is required in ENGL 1110G Composition I and designated Mathematics courses.

Students must complete all University degree requirements, which include: General Education requirements and program specific credits to total at least 64 credits. Developmental coursework will not count towards the degree requirements and/or elective credits, but may be needed in order to take the necessary English and Mathematics coursework.

Semester 1		Credits
FALL		
ENGL 1110G	Composition I (or ENGL 2210G)	4
MATH 1130G	Survey of Mathematics (or higher MATH)	3
BMGT 201	Work Readiness and Preparation	3
HOST 201	Introduction to Hospitality Industry	3
Concentration Courses (Food & Beverage) - Choose ONE from the following:		3
CHEF 125	Introductory Cake Decorating	
CHEF 126	Intermediate Cake Decorating	
CHEF 127	Chocolate Work	
CHEF 128	Advanced Chocolate Work	

CHEF 129	Wedding Cake Design and Construction	
CHEF 233	Culinary Arts Fundamentals I	
CHEF 234	Culinary Arts Fundamentals II	
CHEF 240	Baking Fundamentals I	
CHEF 241	Baking Fundamentals II	
CHEF 260	Nutrition for Chefs	
HOST 210	Catering and Banquet Operations	
HOST 214	Purchasing and Kitchen Management	

Credits **16**

Semester 2

SPRING		
ECON 1110G	Survey of Economics (or higher ECON)	3
PHIL 1115G	Introduction to Philosophy (or another Area V course)	3
BUSA 2230G	Human Relations in Business	3
BCIS 1110	Introduction to Information Systems	3
Concentration Courses (Food & Beverage) - Choose ONE course from the list in Semester 1.		3

Credits **15**

Semester 3

SUMMER		
General Education Elective - Choose one course from the NM General Education Requirements in the NMSU/DACC Catalog.		3-4

Credits **3-4**

Semester 4

FALL		
BLAW 2110	Business Law I	3
HOST 208	Hospitality Supervision	3
OATS 120	Accounting Procedures I	3
or ACCT 2110	or Principles of Accounting I	
Concentration Courses (Food & Beverage) - Choose TWO courses from the list found in Semester 1.		6

Credits **15**

Semester 5

SPRING		
HOST 203	Hospitality Operations Cost Control	3
HOST 219	Safety, Security and Sanitation in Hospitality Operations	3
HOST 221	Internship I	3
Concentration Courses (Food & Beverage) - Choose ONE course from the list in Semester 1.		3

Credits **12**

Total Credits **61-62**