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

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

Title

Prefix

**General Education** 

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.

Credits

Ochiciai Eddoation				
Select one course fro 12-14 credits <sup>1, 2</sup>	m four of the following six content areas for a total of	12-14		
	courses from Areas I, II, IV, and V; students need nal courses to complete the General Education			
Area I: Communications				
ENGL 1110G	Composition I ( or ENGL 2210G; grade of C- or better required) $^{\rm 3}$			
Area II: Mathematics				
MATH 1130G	Survey of Mathematics (or higher MATH; grade of C- or better required) <sup>4</sup>			
Area IV: Social/Behavioral Sciences				
ECON 1110G	Survey of Economics (or higher ECON)			
Area V: Humaniti	es			
PHIL 1115G	Introduction to Philosophy (or any other Area V course)			
General Education Ele	ective <sup>2</sup>	3-4		
Core Requirements	(3 credits)			
BUSA 2230G	Human Relations in Business	3		
Related/Professiona	al Requirements (15 Credits)			
BMGT 201	Work Readiness and Preparation	3		
BLAW 2110	Business Law I	3		
OATS 120	Accounting Procedures I	3		
or ACCT 2110	Principles of Accounting I			
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		

HO	ST 221	Internship I (restricted to HOST majors)	3
Cor	ncentration Coursev	vork (15 credits)	
Sel	ect 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	
	H0ST 214	Purchasing and Kitchen Management	
Total Credits			

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