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**Business Administration Systems – Hospitality Management**

**Certificate**

**Program Coordinator: Ty Sturdivant E-mail:** [**ty.sturdivant@kctcs.edu**](mailto:ty.sturdivant@kctcs.edu) **Phone: 859-246-6634**

**Program Website:** [**https://bluegrass.kctcs.edu/education-training/program-finder/business-administration.aspx**](https://bluegrass.kctcs.edu/education-training/program-finder/business-administration.aspx)

**Student Name: Student ID:**

***Students must meet college readiness benchmarks as identified by the Council on Postsecondary Education or remedy the identified skill deficiencies.***

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| **First Semester** | **Credit**  **Hours** | **Term** | **Grade** | **Prerequisites** | **Notes** |
| HOS 100 Introduction to Hospitality | 3 |  |  |  |  |
| CUL 100 Introduction to Culinary Arts | 2 |  |  |  |  |
| HOS 282 Tourism Marketing | 3 |  |  |  |  |
| Hospitality Management Technical Course | 3 |  |  |  |  |
| Hospitality Management Technical Course | 3 |  |  |  |  |
| Hospitality Management Technical Course | 3 |  |  |  |  |
| **Total Semester Credit Hours** | **17** |  |  |  |
| **Total Certificate Credit Hours** | **17** |  |  |  |

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| * **25% or more of Total Certificate Credit Hours must be earned at BCTC** * **Grade of C or higher in each course required for the certificate** |

**Graduation Requirements:**

**Advisor Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Advisor Contact \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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| **Approved Hospitality Management Technical Courses** | | | |
| **Course** | **Cr. Hrs.** | **Prerequisites** | **Notes** |
| BAS 274 Human Resource Management | 3 | BAS 160 and BAS 283 | Fall only  Same as BAS 274 |
| BAS 280 Business Internship | 1 – 4 |  |  |
| BAS 290 Management, Ethics and Society | 3 | BAS 283 |  |
| COE 199 Cooperative Education OR  BAS 280 Business Internship | 1-3 |  |  |
| CUL 105 Applied Introduction to Culinary Arts | 2 |  |  |
| CUL 125 Sanitation and Safety | 2 |  |  |
| CUL 270 Human Relations Management | 3 |  |  |
| CUL 280 Cost and Control | 3 |  |  |
| HOS 160 Security for the Hospitality Industry | 3 |  |  |
| HOS 200 Cultural Heritage Tourism | 3 |  |  |
| HOS 210 Front Office Management | 3 |  |  |
| MGT 200 Small Business Management | 3 | BAS 160 (MGT 160) | Same as BAS 200 |
| Other BAS, CUL, or HOS courses approved by Program Coordinator | 3 – 9 |  |  |