

HOSPITALITY SKILLS LETTER OF RECOGNITION (CAREER)

Program website (<https://www.frederick.edu/programs/hospitality-culinary-tourism/hospitality-management.aspx>)

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Program Description

Prepares students for entry-level front-line employment in the hospitality sector. Students will earn certifications such as Serv Safe Food Manager[®] and Certified Guest Service Professional[®].

Students earning this letter of recognition will automatically receive a printed LOR diploma.

Program Requirements

Code	Title	Credits
Departmental Requirements		
HCTI 101	Sanitation and Food Safety	2
HCTI 150	Introduction to Hospitality Management	3
HCTI 155	Event Management	3
HCTI 160	Hospitality Operations	3
Total Credits		11

Guided Pathway to Success (GPS)

Suggested schedules map your path to degree completion.

Students should meet with an advisor each semester to carefully select and sequence courses based on their specific academic goals and interests. Visit Jefferson Hall or call 301.846.2471 for advising.

Recommended First Semester		Credits
HCTI 101	Sanitation and Food Safety	2
HCTI 150	Introduction to Hospitality Management	3
HCTI 155	Event Management	3
HCTI 160	Hospitality Operations	3
Credits		11
Total Credits		11

Part-time Students

Part-time students should complete courses in the order listed on the pathway. Please contact program manager for questions about part-time status.

Students who take fewer than 15 credits each semester or who require developmental English or Math coursework will need additional semesters to complete their degrees. Summer term and January session classes may help students to make faster progress.

Pathway Legend

Milestone - courses with the Milestone notation should be taken within the recommend credit range to stay on track for program completion.

Fall, Spring, Summer - courses with a Fall, Spring, or Summer notation indicate the course is offered in the specified semester only.