

| PROGRAM ARTICULATION DEGREE PLAN | | | | | |
|---|---|-----------|--|--|-----|
| College of DuPage | | 2021-2022 | Southern Illinois University Carbondale | | |
| AAS Hospitality Management - 65 hrs | | | BS Hospitality, Tourism & Event Management (HTEM) - 120 hrs | | |
| | | | UCC Capstone - 30 hrs | | |
| | | Hrs | | | Hrs |
| | | | UNIV 101 | Saluki Success | NA |
| SPEEC 1100 | Fund of Speech Communication | 3 | CMST 101 | Intro to Oral Communication | T |
| ENGLI 1101 | English Composition I | 3 | ENGL 101 | English Composition I | T |
| | | | ENGL 102 | English Composition II | NA |
| MATH 1428 | College Algebra w/Applications | 3 | MATH 108 | College Algebra | T |
| ECONO 2200 | Principles of Economics | 3 | ECON 113 | Economics of Contemporary Social Issues | T |
| | | | PSYC 102 | Intro to Psychology | 3 |
| PHILO 1110 -or- 1120 | Ethics -or- Logic | 3 | PHIL 104 -or- 105 | Ethics -or- Elementary Logic | T |
| | | | HUMANITIES | | NA |
| | Physical Science w/Lab | 4 | PHYSICAL SCIENCE | | T |
| | | | LIFE SCIENCE | | 3 |
| | | | FINE ARTS | | 3 |
| | | | HUMAN HEALTH | | NA |
| CULIN 2205 (Program Elective) | International Cuisine | 3 | HTEM 256 | Multicultural Foods | T |
| | | 22 | | | 9 |
| Program Requirements | | | Program Requirements | | |
| Program Electives | | 6 | Any unarticulated course will be used to satisfy general elective credit | | |
| HOSP 1112 | Hospitality Facilities Management | 3 | | | |
| HOSP 1121 | Supervision in the Hospitality Industry | 3 | | | |
| HOSP 1140 | Quality Mgmt of Service in Hospitality Industry | 3 | | | |
| HOSP 1151 | Restaurant Services & Sales | 2 | | | |
| HOSP 2230 | Law for the Hospitality Industry | 2 | | | |
| HOSP 2280 | Hospitality Marketing Management | 3 | | | |
| HOSP 2285 | Advanced Hospitality Operations | 3 | | | |
| CULIN 1120 | Sanitation | 1 | HTEM 206 | Food Service Sanitation | T |
| HOSP 1100 | Intro to the Hospitality Industry | 3 | HTEM 202 | Intro to Hospitality & Tourism | T |
| HOSP 1111 | Front Office Operations | 3 | HTEM 372 (elective) | Front Office Management | T |
| HOSP 2130 | Hospitality Industry Accounting | 3 | HTEM 373 | Food & Labor Cost Control | T |
| HOSP 2253 | Meeting & Event Management I | 3 | HTEM 250 | Intro to Professional Event Coordination | T |
| HOSP 2862 | Internship | 2 | HTEM 371A | Field Experience A | T |
| HOSP 2863 (Program Elective) | Internship | 3 | HTEM 371B | Field Experience B | T |
| | | 43 | | | |
| | | | ACCT 220 | Accounting I-Financial | 3 |
| | | | ACCT 230 | Accounting II-Managerial | 3 |
| | | | FIN 270 | Legal & Social Environment of Business | 3 |
| | | | MGMT 202 | Business Communications | 3 |
| | | | MGMT 345 | Computer Information Systems | 3 |
| | | | MKTG 304 | Principles of Marketing | 3 |
| | | | Select 1 Course: | ABE 318, MATH 282, PSYC 211, QUAN 402 -or- SOC 308 | 3 |
| | | | HTEM 273 | Hotel Administration | 3 |
| | | | HTEM 351 | Destination Management | 3 |
| | | | HTEM 360 | Quantity Food Production | 4 |
| | | | HTEM 380 | Hospitality Human Resources | 3 |
| | | | HTEM 400 | Senior Seminar | 1 |
| | | | HTEM 435 | Hospitality Marketing Management | 3 |
| | | | HTEM 460 | Hospitality Management Capstone | 4 |
| | | | HTEM 461 | Service Organization & Management | 3 |
| | | | HTEM 465 | Convention Management & Services | 3 |
| | | | HTEM 470 | Hospitality Facilities Management | 3 |
| | | | | | 51 |
| Total semester hrs completed with AAS degree: | | 65 | Total semester hrs completed with BS degree: | | 60 |
| | | | Total hrs to BS degree: | | 125 |
| Degree Plan updated on 8/11/2021 by SG | | | | | |