ITS: HOSPITALITY AND EVENTS

Associate of Applied Science Degree

10-825-9

Rapid changes in technology and work processes have created a growing demand for flexibility and enhanced skill levels in the workplace. Employers increasingly are seeking workers able to perform multiple tasks and roles that cut across traditional occupational categories. To be productive and effective in the changing workplace, workers may need skills and knowledge drawn from a variety of traditional areas of study. As a result, Blackhawk Technical College has a versatile Individualized Technical Studies degree that complements industry needs, enabling students interested in pursuing an associate degree to create a unique, individualized program. This specialized program of study combines the skills taught in two or more existing Blackhawk programs and is designed in cooperation with an occupational advisor from the target industry and an academic advisor from Blackhawk. Students achieve their career goals by acquiring skills and knowledge in an associate degree program tailored to meet their specific employment needs.

The **Hospitality, Events and Tourism** Individualized Technical Studies degree allows students to develop their own degree in hospitality-related fields. Hospitality, Events and Tourism encompasses a broad range of services and experiences related to food and beverage, lodging, travel, events and conferences. Example plans for this degree are shown in the pathways tabs.

Below are the general requirements for your Individualized Technical Studies degree. Working with your academic advisor, you can plan your Individualized Technical Studies degree program.

General Education Courses (21-30 credits required)

Communications (select at least two courses) - 6 credits total required

Code	Title	Credits
801-136	English Composition 1	3
801-195	Written Communication	3
or 801-196	Oral/Interpersonal Communication	
801-197	Technical Reporting	3
801-198	Speech	3

Social Science (select at least one course) - 3 credits total required

Code	Title	Credits
809-166	Introduction to Ethics: Theory and Application	3
809-172	Introduction to Diversity Studies	3
809-195	Economics	3
809-196	Introduction to Sociology	3

Behavioral Science (select at least one course) - 3 credits total required

Code	Title	Credits
809-198	Introduction to Psychology	3
809-159	Abnormal Psychology	3
809-188	Developmental Psychology	3
809-172	Introduction to Diversity Studies	3
809-196	Introduction to Sociology	3
809-166	Introduction to Ethics: Theory and Application	3

Mathematics or Science (select at least one course) - 3 credits total required

Select an appropriate mathematics or science course in consultation with your academic advisor.

Code	Title	Credits
804-113	College Technical Mathematics 1A	3
804-114	College Technical Mathematics 1B	2
804-134	Mathematical Reasoning	3
804-118	Intermediate Algebra with Applications	4
804-189	Introductory Statistics	3
804-195	College Algebra w Apps	3
804-196	Trigonometry w Apps	3
804-197	College Algebra and Trigonometry with Applications	5
804-198	Calculus 1	4
804-211	Quantitative Reasoning	3

Also select 6 additional credits of approved General Education courses to complete the General Education Course Requirements.

Individualized Technical Studies Courses (36-47 credits required)

Working with your academic advisor, select existing courses from the program areas in which you are interested. At least ***20 credits*** must by focused in one of your desired areas.

Electives (0-6 credits required)

Select up to an additional 6 credits of electives that are relevant to your career goals.

Total Program Credits - 60-70

10-825-9 (with 82HB Major)

The Allergen Baker Pathway is an example of a plan you could follow to complete the ITS: Hospitality, Events and Tourism Associate Degree.

Code	Title	Credits
General Education Courses		
806-199	General, Organic and Biological Chemistry	4
809-172	Introduction to Diversity Studies	3
809-198	Introduction to Psychology	3
801-136	English Composition 1	3
801-197	Technical Reporting	3
Core Emphasis Courses		
506-108	Laboratory Safety and Hazardous Materials	1
513-110	Basic Laboratory Skills	1
506-114	Introduction to the USDA and FDA	2
506-109	Data Management for Laboratory Assistants	1
506-115	Food Production Regulations / HACCP, GFSI, FSMA	2
806-197	Microbiology	4
506-111	Food Microbiology	4
506-105	Quality Concepts in Laboratories	3
506-102	Intermediate Laboratory Skills	3
806-172	Basic Nutritional Science	3
Technical Studies Courses		
316-108	Food Science I	3
316-147	Food Service Sanitation	2
531-102	Emergency Procedure-Work Place	1
316-119	Baking For Chefs	3
316-115	Nutrition	2
316-149	Culinary Supervision	3
316-104	Food Quantities and Measures	1
316-159	Food Purchasing , Inventory and Cost Control	2
102-148	Introduction to Business and Management	3
Total Credits		**60**

10-825-9 (with 82HC Major)

The Catering Business Pathway is an example of a plan you could follow to complete the ITS: Hospitality, Events and Tourism associate degree.

Code	Title	Credits
General Education Courses		
801-136	English Composition 1	3
801-198	Speech	3
809-196	Introduction to Sociology	3
809-198	Introduction to Psychology	3
804-118	Intermediate Algebra with Applications	4
Core Emphasis Courses		
102-148	Introduction to Business and Management	3
104-102	Marketing Principles	3
101-111	Accounting I	4
102-115	Management Principles	3
102-109	Business Careers and Communication	3
102-120	Small Business Management	3
102-128	Business Plan and Entrepreneurship	3
102-130	Business Finance and Budget Management	3
Technical Studies Courses		
103-128	Introduction to Microsoft Office Suites	2
103-107	Intermediate Excel	2
316-104	Food Quantities and Measures	1
106-127	Administrative Office Communications	3
316-108	Food Science I	3
103-126	Introduction to QuickBooks	1
106-142	Customer Service Essentials	1
101-135	Payroll Accounting	2
316-114	Quantity Production of Entrees, Sauces and Vegetables	4
316-147	Food Service Sanitation	2
316-103	Food Service Industry and Menu Design	2
106-144	Meeting and Event Planning	2
316-136	Catering, Special Events and Contract Food Service	2
Total Credits		**68**