

## **DEGREE PLANNING CHECKLIST**

The degree planning checklist is a resource designed to assist FSS students in (i) tracking their rate of progress and programme requirements, (ii) undertaking a credit check, and (iii) seeking timely academic advising from their Department/School. It is not intended as the official confirmation of a student's eligibility to graduate. Students must obtain a GPA of 2.0 or higher in addition to at least 90 credits to be deemed eligible for graduation. The programme requirements below are applicable ONLY for the following major and year of admission/readmission/transfer/change of major.

## **BSc Hotel Management (CHTM) 2017-2018**

Pass Exemption In Progress

LEVEL I - Minimum 30 credits

1. ECON1000: Principles of Economics I

2. ACCT1003: Introduction to Cost and Management Accounting

3. ECON1005: Introduction to Statistics

4. FOUN1101: Caribbean Civilization

5. FOUN1201: Science, Medicine and Technology in Society

6. FOUN1013: Critical Reading & Writing for SocSci or FOUN1019: Critical Reading & Writing in the Dis...

7. ECON1003: Mathematics for Social Sciences I or ECON1004: Mathematics for Social Sciences II

8. HOSP1000: Introduction to Tourism and Hospitality

9. PSYC1002: Introduction to Industrial & Organizational Psychology

10. SOCI1001: Introduction to Social Research

**LEVELS II & III – Minimum 60 credits** 

11. HOTL2112: Hotel Information Systems

12. HOTL2016: Principles and Practices of Hospitality Marketing

13. HOTL2101: Room Division

14. HOSP2610: Business Communication

15. HOTL2110: Technical Aspects of Food and Beverage Management

16. HOSP2023: Hospitality Human Resource

17. HOSP2611: Organizational Behaviour

18. HOSP2021: Hospitality Management Accounting

19. HOTL2011: Meat and Fish Management and Purchasing

20. HOTL3111: Hotel and Food Facilities Planning Design

21. HOTL3113: Bar and Beverage Management and Control

22. TOUR3020: International Travel and Tourism

23. FINA3022: Financial Management

24. HOTL3112: Physical Plant Management

25. TOUR3021: Caribbean Travel and Tourism

 ${\bf 26.\ HOTL3114:\ Menu\ Planning\ and\ Food\ and\ Beverage\ Cost\ Control}$ 

27. HOTL3008: Hotel and Catering Law

28. Level II Free Elective

29. Level III Free Elective

30. Level III Free Elective

## Programme Notes:

In addition to the above requirements, students are required to successfully complete three (3) interships during the summer term (semester 3) of each academic year. These zero-credit courses are MGMT1424, MGMT2124 and MGMT3124. However, students who matriculated to the programme with an Associate Degree for which they had completed an internship component would only be required to do two (2) of the three (3) internships – at the end of second year and another at the end of the third year. Internships are 12 weeks in duration and may be undertaken locally, regionally or internationally in a hospitality or tourism-related entity, private or public, chosen by the student. Students are largely responsible for arranging their internships subject to approval by and consultation with the office of the Internship Coordinator.

## Level 1 Credit Summary

Credits completed

Credits in progress

Credits outstanding

Cumulative GPA

Cullidiative GFA

Levels II & III Summary

Credits completed

Credits in progress

Credits outstanding

Degree GPA