

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.

Name:

BSc Hotel Management (CHTM) 2018-2019

Pass	Exemption	In Progress	LEVEL I – Minimum 30 credits		
			1. ECON1000: Principles of Economics I	Level 1 Credit Summary	
			2. ECON1005: Introduction to Statistics	Credits completed	
			3. ACCT1003: Introduction to Cost and Management Accounting	Credits in progress	
			4. FOUN1101: Caribbean Civilization	Credits outstanding	
			5. FOUN1201: Science, Medicine and Technology in Society	Cumulative GPA	
			6. FOUN1013: Critical Reading & Writing for SocSci or FOUN1019: Critic	ing & 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	Levels II & III Summary	
			12. HOTL2016: Principles and Practices of Hospitality Marketing	Credits completed	
			13. HOTL2101: Room Division	Credits in progress	
			14. HOSP2610: Business Communication	Credits outstanding	
			15. HOTL2110: Technical Aspects of Food and Beverage Management	Degree GPA	
			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		
			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		
Program	mme Notes:				

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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.