

# ***Program of Study Report***

*Term Code: 202543*

*Program: HSKL FV*

*Division: All*

*Report Output: pdf*

Course Name		Mod	Code	Prerequisites	Corequisites	Lec Hrs	Lab Hrs	FP/Alt Hrs
HSKL-SEM1								
Communications for Business 1			COMM 2204			2	1	
Computers for Hospitality			COMP 1210			0	3	
Customer Service			CSRV 2200			3	0	
Food Safety and Sanitation			FOOD 1200			0	0	1
Food Preparation and Sustainable Global Cuisine			FOOD 1202			0	4	1
Managing Teams and Leadership			HOSM 3200			2	0	1
Introduction to Tourism and Hospitality			HROM 1100			3	0	
Culinary Nutrition			NUTR 2200			0	0	1
						10	8	4
HSKL-SEM2								
Accounting for Hospitality			ACCT 1208			0	3	
Beverage Knowledge			BEV 2200			1	2	
Career Planning			CAPL 4200			2	0	1
Restaurant and Beverage Operations			FOOD 2102			3	0	1
Hotel Operations			HOOP 2200			2	2	
General Elective Credit	OPT1		GNED 0000			3	0	
						11	7	2

NOTES:

OPT1/OPT2/OPT3 - OPTIONS - Students choose subjects. OPT1 subjects are included in total hours per week.

GNED - Courses with this Subject Code are "General Education" subjects, GNED 0000 you are required to choose a 'General Education Elective' that term when you register.

SPEC 0000 - when displays as a pre-requisite you are required to have passed all previous courses and have a GPA of 2.0.

COOP - the co-op work term takes place in the following semester (spring/summer).

MOD1/MOD2 - course is delivered over a portion of the semester.