



Business Administration – Hospitality Management (520201703)
Associate in Applied Science

Program Coordinator: Dave Magee

E-mail: david.magee@kctcs.edu

Phone: (859) 246-6267

Program Website: <https://bluegrass.kctcs.edu/education-training/program-finder/business-administration.aspx>

Student Name:

Student ID:

Students need to be at KCTCS placement levels for all courses

First Semester		Credits	Term	Grade	Prereqs/Notes
ENG 101	Writing I	3			
BAS 160	Introduction to Business (MGT160)	3			
	Heritage/Humanities Course	3			
COM 181	Basic Public Speaking OR	3			
COM 252	Intro. Interpersonal Comm.				
HOS 100	Introduction to Hospitality	3			
Total Semester Credit Hours		15			

Second Semester		Credits	Term	Grade	Prereqs/Notes
ENG 102	Writing II	3			
MGT 283	Principles of Management (BAS283)	3			
CIT 105	Introduction to Computers OR	3			
OST 105	Introduction to Information Systems				
BAS 267	Introduction to Business Law (MGT267)	3			
	Science Course	3			
Total Semester Credit Hours		15			

Third Semester		Credits	Term	Grade	Prereqs/Notes
ACC 201	Financial Accounting	3			
CIT 130	Productivity Software OR	3			
OST 240	Software Integration				
MAT 105	Business Mathematics or higher	3			
	Hospitality Management Elective	6			
MKT 282	Principles of Marketing (BAS282)	3			
Total Semester Credit Hours		18			

Fourth Semester		Credits	Term	Grade	Prereqs/Notes
ACC 202	Managerial Accounting	3			
	Hospitality Management Elective	3			
ECO 201	Principles of Microeconomics Or ECO202	3			
HOS 282	Tourism Marketing	3			
BAS 250	Business Employability Seminar	1			
CUL 100	Culinary Arts Profession	2			
Total Semester Credit Hours		15			
Total Credential Hours		63			

Note: 25% of Total Program Credit Hours must be earned at Bluegrass Community and Technical College.

Advisor Name:

Advisor Signature: _____

Student Name:

Student Signature: _____

Special Instructions:

*Math requirements can be satisfied by the following courses: MAT150, MAT105, MAT110, MAT170, or STA296.

Approved Electives

MGT 200	Small Business Management (BAS200)
MGT 240	Business Ethics and Self-Management (BAS290)
MGT 274	Human Resource Management (BAS274)
CUL 200	Sanitation & Safety
CUL 105	Applied Fundamentals of the Culinary Arts Profession
CUL 280	Cost & Control
HOS 160	Security for the Hospitality Industry
HOS 200	Cultural Heritage Tourism
HOS 210	Front Office Management
HOS 220	Housekeeping & Maintenance Management
CUL 270	Human Relations Management
COE 199	Cooperative Education OR
BAS 280	Business Internship