



**Travis P-TECH Hospitality & Tourism**  
**Hospitality Management Level I Certificate**  
**HOTEL AND RESTAURANT SPECIALIZATION**

<b>ISD:</b>	Austin	<b>College:</b>	Austin Community College
<b>ECHS:</b>	Travis	<b>Area of Study:</b>	Hospitality Management and Meeting & Event Planning
<b>HS Model:</b>	Pathways in Tech (PTECH)	<b>Pathway:</b>	<b>Hotel &amp; Restaurant Specialization AAS</b>
<b>Recommended Endorsement:</b>	Business & Industry	<b>Certificates:</b>	Hospitality Management Level 1

**RECOMMENDED HIGH SCHOOL COURSE SEQUENCE**

9 <sup>th</sup>	10 <sup>th</sup>	11 <sup>th</sup>	12 <sup>th</sup>
English I	English II	English III	English IV
Algebra I	Geometry	Pre-Cal	Calculus or other Advanced Math
World Geography	World History	US History	US Government/Economics
Biology	Chemistry	Advanced Science	Advanced Science
LOTE I (or Credit-By-Exam)*	LOTE II (or Credit-By-Exam)*	Fine Arts**or Choice Elective	Physical Educ** or Choice Elective
AVID I	AVID II	AVID III	AVID IV
<i>PTECH HS Course</i>	<i>PTECH HS Course</i>	<i>PTECH ACC Courses (Fall/Spring)</i>	Health (.5)/ Study Hall Period
Choice Elective	<i>(double-blocked)</i>	<i>PTECH ACC Courses (Fall/Spring)</i>	<i>PTECH ACC Courses (Fall only)</i>

\*If CBE, student can take another choice elective. \*\*If credit has been fulfilled through a previously taken elective, student can take another elective.

**RECOMMENDED COLLEGE COURSE SEQUENCE**

**All courses must be completed in order to earn the certificate/degree. Student advising must be completed on an individual basis.**

9th		10th		11th		12th	
<b>Fall</b>	Introduction to the Hospitality Industry <b>HAMG 1321 (part A)</b>	<b>Fall</b>	Sanitation & Safety <b>CHEF 1205 &amp; CHEF/FDNS 1301</b>	<b>Fall</b>	Purchasing for Hospitality Operations <b>RSTO 1325</b>	<b>Fall</b>	Hospitality Human Resources Management <b>HAMG 1324</b>
<b>Spring</b>	Introduction to the Hospitality Industry <b>HAMG 1321 (part B)</b>	<b>Spring</b>	Sanitation & Safety <b>CHEF 1205 &amp; CHEF/FDNS 1301</b>	<b>Fall</b>	Front Office Management <b>HAMG 1313</b>	<b>Fall</b>	Principles of Food and Beverages Operations-Catering <b>HAMG 2301</b>
		<b>Summer</b>	<i>Effective Strategies for College Success</i> <b>EDUC 1300*</b>	<b>Spring</b>	Computers in Hospitality <b>HAMG 1319</b>	<b>Fall</b>	<i>United States Government</i> <b>GOVT 2305</b>
				<b>Spring</b>	Guest Room Management <b>HAMG 1342</b>	<b>Fall</b>	<i>Technical &amp; Business Writing</i> <b>ENGL 2311</b>
				<b>Summer</b>	<i>Renaissance to Present</i> <b>HUMA 1302</b>	<b>Spring</b>	<i>Dining Room Service</i> <b>RSTO 1304</b>
						<b>Spring</b>	<i>Beverage Management</i> <b>RSTO 1301</b>
						<b>Spring</b>	<i>Hospitality Legal Issues</i> <b>HAMG 1340</b>
Y1	3 in escrow	Y2	5 in escrow/3 optional	Y3	12 credit hours/3 hours optional	Y4	6 credit hours/15 hours optional

\*if TSI ELAR complete

**TOTAL CREDIT HOURS Level I Certificate: 26 HOURS**  
**TOTAL CREDIT HOURS AAS (optional): 18 HOURS**

Courses in **GREEN** are articulated courses, taught by Travis teachers but earn ACC credit. Courses in **ORANGE** are ACC Hospitality Certificate courses taught by ACC Instructors. Courses in **GREY** are ACC Hospitality Associate Degree (AAS) courses that students may choose to take while in High School. **Remaining courses for AAS completion: HAMG 2332- Hospitality Financial Mgmt; HAMG 2305-Hospitality Mgmt and Leadership; HAMG 2307-Hospitality Marketing and Sales; HAMG 1191-Special Topics in Hospitality Admin & Mgmt; HAMG 2389- Internship in Hospitality Admin Mgmt; MATH 1314-College Algebra.**