

NAME _____

BCC Student ID# B00 _____

AOS Degree in Event Management
BP-EVNT-AOSMatriculation Fall 2018 to Present
Total 62 Credits Required for Degree

English/Literacy courses possibly required as a result of placement assessment	LTR092 Academic Literacy
	ENG 091 with ENG 110 College Writing I Enhanced
Math Preparation Recommended	Minimum of one year of high school math or equivalent.

IP	C	T	1 st Semester		CR.
			HOS 101	Introductions for the Hospitality Freshman	3
			BHM 110	Sanitation and Safety	3
			EVE 101	Fundamentals of Event Management	3
			BIT 206	IT for Service Industries	3
			ENG 110	College Writing I	3
IP	C	T	Second Semester		CR.
			BHM 123	Bartending and Beverage Management	3
			HOS115	Hospitality Marketing & Promotions	3
			EVE 125	Wedding Planning, Coordination, Consulting (Spring only)	3
			BHM 216	Professional Cooking	3
			BUS 108	Accounting for a Service Business	4
IP	C	T	Third Semester		CR.
			BUS 152	Selling Fundamentals	3
			Hospitality Elective	Recommend EVE215 or EVE220	3
			Hospitality Elective	Choose any EVE course not required or any BHM, HOS, CAS or BUS course (see notes on right).	3
			HOS 242	Hospitality Human Resources	3
IP	C	T	Last Semester		CR.
			EVE 225	Meetings, Corporate Events, Conventions, Trade Shows & Expos (Spring only)	3
			BHM 125w	Hospitality Law (Spring only)	3
			BHM 275	Hospitality Catering and Community Service (Spring only)	3
			BHM 235	Hotel/Restaurant Cost Control (Spring only) – See Advising Notes	4
IP	C	T	Summer Semesters		CR.
			EVE 201	Event Internship I (Summer only)	3
			EVE 297	Event Internship II (Summer only)	3

Advising Notes

- Use this Advisement Plan as a guide only. All students are responsible for reviewing their personal Degree Evaluation in MyCollege (under Student Records) to verify graduation requirements. Any questions, consult your advisor.
- Students should follow up with their advisor if they have questions on graduation requirements.
- Hospitality Elective – Recommend EVE215 Special Event Interior Design or EVE220 Principles of Floral Design
- Hospitality Elective – Recommend BUS113 Intro to Entrepreneurship or BUS229 Advertising
- Any and all substitutions need to be approved in writing by the Chair of Hospitality Programs.
- Professional Cooking (BHM216) is taken after successfully completing Sanitation and Safety (BHM110).
- Hospitality Law (BHM125) is taken after successfully completing ENG110.
- Hotel/Restaurant Cost Control (BHM235) is taken after successfully completing Accounting for a Service Business (BUS108)
- Meetings, Corporate Events, Conventions, Trade Shows and Expos should be taken after successfully completing Fundamentals of Event Management (EVE101).
- Hospitality Catering & Community Service (BHM275) is typically taken in the student's last semester. Take after successfully completing Sanitation & Safety (BHM110), Accounting for a Service Business (BUS108), Professional Cooking (BHM216) and Hotel/Restaurant Cost Control (BHM235). BHM235 may be taken concurrently.
- Internships are offered only during the Summer Terms. See the Chair of Hospitality Programs for more information.

IP = In Progress
C = Complete
T = Transfer Credit