



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.

BSc Hotel Management (CHTM) 2019-2020

Pass Exemption In Progress

LEVEL I – Minimum 30 credits

1. ECON1000: Principles of Economics I
2. ACCT1003: Introduction to Cost and Management Accounting
3. ECON1005: Introduction to Statistics
4. FOUN1101: Caribbean Civilization
5. FOUN1201: Science, Medicine and Technology in Society
6. FOUN1013: Critical Reading & 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

Level 1 Credit Summary

Credits completed
Credits in progress
Credits outstanding
Cumulative GPA

LEVELS II & III – Minimum 60 credits

11. HOTL2112: Hotel Information Systems
12. HOTL2016: Principles and Practices of Hospitality Marketing
13. HOTL2101: Room Division
14. HOSP2610: Business Communication
15. HOTL2110: Technical Aspects of Food and Beverage Management
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. HOSP3030: Speciality Restaurant
29. Level II Free Elective
30. Level III Free Elective

Levels II & III Summary

Credits completed
Credits in progress
Credits outstanding
Degree GPA

Programme Notes:

In addition to the above requirements, students are required to successfully complete three (3) internships 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.