

CTLS HOSPITALITY PROGRAMMES

1. FOOD AND BEVERAGE **CERTIFICATE/AWARD** – 13 credits
2. ASSOCIATE OF APPLIED SCIENCE IN FOOD AND BEVERAGE – 84 credits
3. ASSOCIATE OF APPLIED SCIENCE IN HOSPITALITY STUDIES – 77 credits

FOOD AND BEVERAGE CERTIFICATE/AWARD – 13 credits					
Semester I	CR	Semester II	CR	Summer	CR
Introduction to the Business of Tourism/Hospitality	3	Food and Beverage Service (75 hrs)	4	Quality Customer Service	3
Sanitation, Safety & Hygiene	3			What Makes Us Anguillian	0
TOTAL	6	TOTAL	4	TOTAL	3

ASSOCIATE OF APPLIED SCIENCE IN FOOD AND BEVERAGE – 84 credits					
Year 1- Semester I	CR	Year 1- Semester II	CR	Year 1 Summer	CR
Introduction to the Business of Tourism/Hospitality	3	Food and Beverage Service (75 hrs)	4	Introduction to Management	3
Communication	3	Information Technology (60 hrs)	3	Quality Customer Service	3
Sanitation, Safety & Hygiene	3	Accounting I	3	What Makes Us Anguillian	0
TOTAL	9	TOTAL	10	TOTAL	6
Year 2 -Semester I	CR	Year 2 - Semester II	CR	Year 2 - Summer	CR
Food Preparation I (105 Hours)	4	Quantity Food Production & Service (105 Hours)	4	Events and Conference Management	3
Accounting I	3	Marketing I	3	Language Studies I	3
Food & Beverage Labour Cost Controls	3	Caribbean Studies	3	Food Science and Nutrition	3
TOTAL	10	TOTAL	10	TOTAL	9
Year 3 - Semester I	CR	Year 3 - Semester II	CR	Year 3 - Summer	CR
Bar Operations (90 Hours)	4	Entrepreneurship	3	Menu Planning (Elective)	3
Food Preparation II (105 Hours)	4	Hospitality Law	3	Internship (480 Hours)	6
Applied Hospitality Maths	3	Food & Beverage Management (90 Hours)	4		
TOTAL	11	TOTAL	10	TOTAL	9

ASSOCIATE OF APPLIED SCIENCE IN HOSPITALITY STUDIES – 77 credits					
Year 1- Semester I	CR	Year 1- Semester II	CR	Year 1 Summer	CR
Introduction to the Business of Tourism/Hospitality	3	Food and Beverage Service (75 hrs)	4	Introduction to Management	3
Communication	3	Information Technology (60 hrs)	3	Quality Customer Service	3
Sanitation, Safety & Hygiene	3	Accounting I	3	What Makes Us Anguillian	0
TOTAL	9	TOTAL	10	TOTAL	6
Year 2 -Semester I	CR	Year 2 - Semester II	CR	Year 2 - Summer	CR
Food Preparation I (105 Hours)	4	Project Management (Elective)	3	Events and Conference Management	3
Hospitality Accounting	3	Marketing I	3	Language Studies I	3
Food & Beverage Labour Cost Controls	3	Caribbean Studies	3		
TOTAL	10	TOTAL	9	TOTAL	6
Year 3 - Semester I	CR	Year 3 - Semester II	CR	Year 3 - Summer	CR
Bar Operations (90 Hours)	4	Entrepreneurship	3	Internship (480 Hours)	6
Accommodations I (75 Hours)	4	Accommodations II (75 Hours)	4		
Applied Math for the Hospitality Industry	3	Hospitality Law	3		
TOTAL	11	TOTAL	10	TOTAL	6

CTLS = Caribbean Tourism and Learning System

CR = Credits