

 SULLIVAN COUNTY COMMUNITY COLLEGE	2025-2026 Contract of Study:	
	Hospitality Microcredential Sequences	
	Name: _____	ID #: _____
	Address: _____	
	Phone: _____	Cell: _____
	Email: _____	Entry: _____

Course #	Course Name	CR	Term/ Grade	GE	Notes
Culinary and Baking Basics					
<input type="checkbox"/>	CUL 1104	Introduction to Food and Baking (Fall Only)	3		DEISJ
<input type="checkbox"/>	CUL 1907	Sanitation and Safety (Fall Only)	2		
<input type="checkbox"/>	CUL 2104	Culinary Arts Theory and Development	3		
8					
Completion Date:			Total Credits Earned:		

Earners of this badge will be prepared to obtain a role in the culinary and baking industry with foundational skills such as safe handling and preparation of food, kitchen safety, kitchen equipment functionality, and product identification.

NOTE: This Microcredential sequence can be stacked into our Professional Chef A.A.S., Culinary Arts A.O.S., and Food Service Certificate.

Course #	Course Name	CR	Term/ Grade	GE	Notes
Event Planning					
<input type="checkbox"/>	BUS 1934	Meeting and Event Planning (Spring Only)	3		
<input type="checkbox"/>	BUS 1652	Human Resource Management	3		DEISJ
<input type="checkbox"/>	CUL 1400	Beverage and Dining Room Service (Fall Only)	3		
<input type="checkbox"/>	CUL 2504 or BUS 1416	Hospitality Cost Control* (Fall Only) or Financial Accounting	3		
12					
Completion Date:			Total Credits Earned:		

**CUL 2504 Hospitality Cost Control has a required prerequisite class. Must take BUS 1101 Business Mathematics (3) before taking CUL 2504 Hospitality Cost Control Or may take BUS 1416 Financial Accounting (4) instead of Business Mathematics and Hospitality Cost Control.*

Earners of this badge are prepared to successfully plan and operate a meeting or event with skills ranging in client relations, operations, cost control and budgeting, and leading a team.

NOTE: This Microcredential sequence can be stacked into our Hospitality & Tourism A.A.S. degrees.

Course #	Course Name	CR	Term/ Grade	GE	Notes
Restaurant Management					
<input type="checkbox"/>	CUL 1312	Hospitality Purchasing (Spring Only)	3		
<input type="checkbox"/>	BUS 1652	Human Resource Management	3	DEISJ	
<input type="checkbox"/>	CUL 2504 or BUS 1416	Hospitality Cost Control* (Fall Only) Or Financial Accounting	3		
<div> <div>Completion Date:</div> <div>9</div> <div>Total Credits Earned:</div> </div>					

**CUL 2504 Hospitality Cost Control has a required prerequisite class. Must take BUS 1101 Business Mathematics (3) before taking CUL 2504 Hospitality Cost Control Or may take BUS 1416 Financial Accounting (4) instead of Business Mathematics and Hospitality Cost Control.*

The earner is prepared with the fundamentals to operate and manage a restaurant, applicable to both front-of-house and back-of-house outlets. Earners of this badge are able to manage food and beverage purchasing and receiving, control labor and payroll, calculate food costs, maintain budgets, and support human resource function with exposure to basic principles and decision making.

NOTE: This Microcredential sequence can be stacked into our Professional Chef A.A.S., Culinary Arts A.O.S., and Hospitality & Tourism A.A.S. degrees.

By signing this contract, I commit myself to study and work until I have successfully completed this microcredential sequence. My advisor acknowledges my commitment and pledges to support my endeavors.

Student Signature: _____

Date: _____

Advisor Signature: _____

Date: _____